

## Moscow Restaurants: News & Openings

By [The Moscow Times](#)

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### Wing or Leg



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*High-end bistro*

The third in this chain of upscale bistros recently opened at Patriarch's Ponds. The atmosphere is lively and relaxed, while the food — prepared in an open kitchen by a team of handsome chefs — is executed with style, class and a flare for modern aesthetics. While

the name suggests chicken, there is a lot more to choose from, including crab, burgers and vegetarian dishes.

+7 (495) 650 7262

[facebook.com/Крылышко-или-Ножка-Патрики](https://www.facebook.com/Крылышко-или-Ножка-Патрики)

20 Malaya Bronnaya Ulitsa. Metro Tverskaya

## **Koba Noodles and Bar**

*Street food inside*

Koba is a new Asian restaurant and bar on Rochdelskaya. Asian street food and original cocktails using primarily Japanese liquors are the selling point of this new spot. Graffiti, cement floors, Asian-style verandas and neon lights create the feel of eating street food in a bustling Tokyo alleyway. DJs spin live on Friday and Saturday nights, bringing in a younger crowd of hip Muscovites.

+7 (967) 081 6585

[koba.moscow](http://koba.moscow)

15 Rochdelskaya Ulitsa, Bldg. 1. Metro Krasnopresnenskaya

## **Valenok**



Valenok

*One more Novikov restaurant*

Valenok is a traditional winter felt boot, a pair of which greets you at the entrance of this new addition to Arkady Novikov's empire. The open kitchen merges with a stylish bar. Try the rabbit with millet porridge (550 rubles) or the lamb cheburek, a central Asian samosa (350 rubles). The Soviet dessert "kartoshka" (potato) is called "valenok" and is shaped like one, too (150 rubles).

+7 (499) 290 0215

[novikovgroup.ru/restaurants/valenok](http://novikovgroup.ru/restaurants/valenok)

5 Tsvetnoi Bulvar. Metro Tsvetnoi Bulvar, Trubnaya

## **Katusha**



Katusha

*A new restaurant with a view*

Katusha took the place of Hediard, but the layout stayed the same: bakery and delicatessen on the first floor, restaurant on the second. Slow service makes it a perfect spot for a business meeting or date. Chicken liver pate with balsamic jelly is good but pricey at 450 rubles. Try flounder with black radish puree (890 rubles) or codfish with mashed beets (880 rubles) and enjoy the view.

+7 (495) 629 3288

[katushafood.ru](http://katushafood.ru)

23/1 Ulitsa Bolshaya Dmitrovka. Metro Chekhovskaya, Pushkinskaya

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