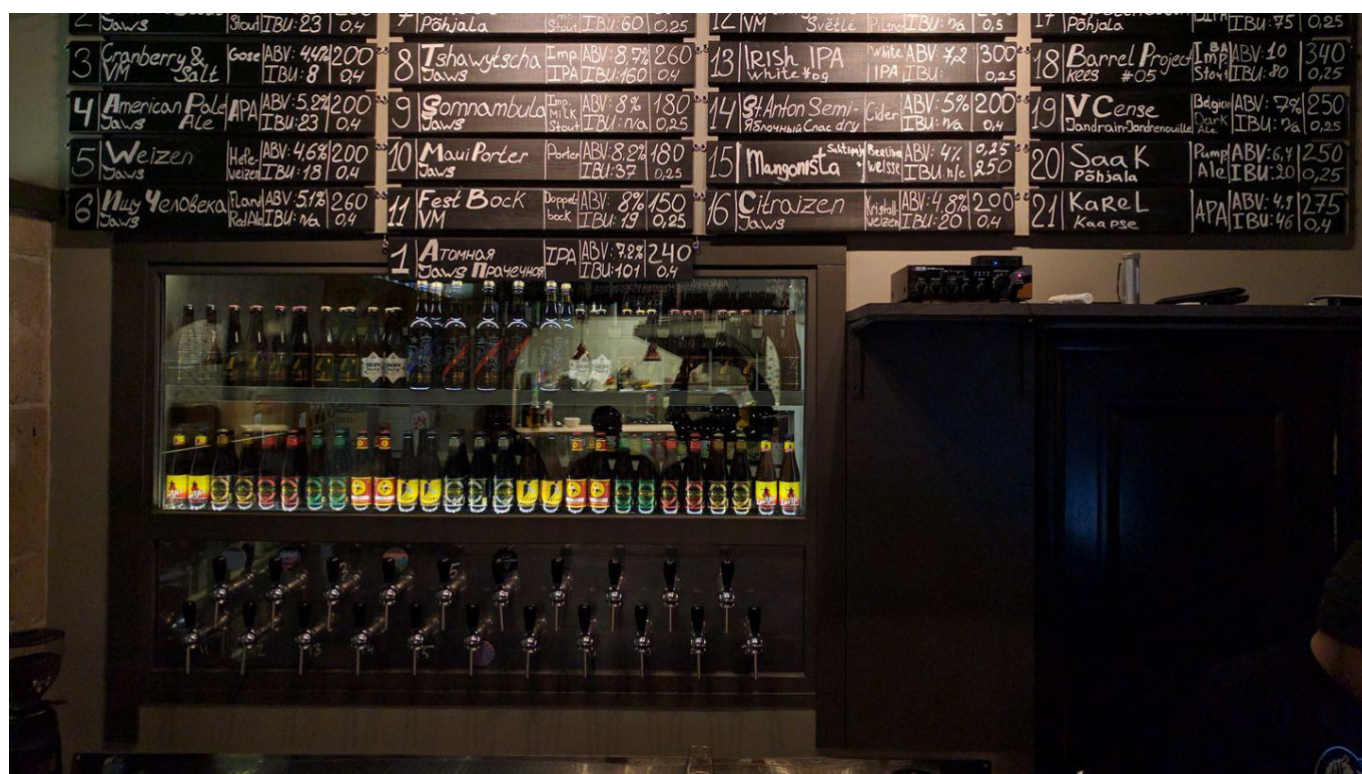




Moscow Restaurants: News & Openings

January 19, 2017



Jawsspot

Craft beer from the Urals

Jawsspot is not just another craft beer place — it’s a bar that belongs to Jaws, one of the most popular brewers from Russia’s Sverdlovsk region. Original brews with witty names like Nuclear Laundry IPA (240 rubles) and about a dozen others are all on tap. There’s also great bar food — try focaccia with anchovies and capers (200 rubles) or a vegetarian pizza (350 rubles) — and a balcony with a view of the FSB headquarters.

Cheese Connection

Russian-made burrata

The newest addition to Belaya Square is Cheese Connection, focusing on Russian-made cheeses, which became one of the hottest trends after Russia imposed food sanctions. Try a new take on cheese soup with a bite-size hamburger (480 rubles) or the Swiss dish raclette

with baked potatoes and prosciutto. Finish off your meal with a glass of wine (from 280 rubles) and a cheese dessert, such as burrata with figs (380 rubles).

Didi

Innovative Georgian cuisine

From the owners of Patari cafe on Patriarch's Ponds comes this more traditional Georgian eatery located near Tverskoi Bulvar. Unlike Patari, Didi offers khinkali, Georgian dumplings beloved by Muscovites (70 rubles a piece), as well as more innovative fare — like leek soup with Georgian matsoni yogurt (390 rubles) or kharcho, a hearty beef dish with tkemali plum sauce (390 rubles).

Latinos

Ceviche with a view

One of Moscow's leading restaurateurs, Alexander Rappaport, has relaunched his Latinsky Kvartal (Latin Quarter) restaurant as Latinos. Officially called "cevicheria," Latinos offers other types of raw fish dishes, including tiradito (from 730 rubles), plus more than 20 types of ceviche (from 330 rubles). Cap your meal with a pisco sour cocktail (460 rubles), sit back, and enjoy the magnificent view!

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