

Restaurants in Sochi

By The Moscow Times

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Sochi can be a real adventure when it comes to gastronomical tourism. On one hand, there are modern, fashionable restaurants springing up to welcome foreign guests during the Olympics and Formula One race. On the other are the remnants of the region's past: food served from kiosks, women yelling over the noise at the large markets, menus smeared with oil, and napkins handed out in limited quantities, all over the blare of Russian pop and Caucasian tunes of love and woe. This second side of the spectrum might seem terrifying at first, but it also has its charm, so don't restrict yourself to restaurants. Peruse the markets for seasonal produce, haggle with street vendors and when you see hot lavash being served, drop everything and get in line with the locals.

For now, however, we offer up a listing of the more upscale Sochi restaurants and cafes. There is a variety of cuisines offered. Make sure you try some regional delicacies like the meat shashlik or cheese khachapuri, and don't pass by the many dishes using local seafood.

Prichal No. 1

Noon to midnight or the last guest +7 (862) 295-5509 prichalsochi.ru **Fusion** English menu: Yes Wi-Fi: Yes

Live music: Yes

Average bill: 3,000 rubles

Prichal No. 1 has two seating halls and a patio, all of which offer fantastic views of the Black Sea, Sochi's seaport and beaches. Seafood is the restaurant's speciality with preference given to local products.

There are some real delicacies among the mix, like live Black Sea oysters, and varieties of the rare and pricey sea cucumbers.

Chaika

1 Ulitsa Voykova Noon to midnight +7 (862) 241-8164 Italian English menu: Yes Wi-Fi: Yes Live music: DJ set on the weekends Average bill: 2,000 rubles, discount with Bosco di Ciliegi card

Chaika restaurant is located on the second floor of the historical seaport terminal and makes the most out of this great location. There are indoor halls with fireplaces and original Soviet interiors, but the real treat is to sit on the terrace, wrap yourself in a blanket and watch the sun set over the Black Sea.

The restaurant serves the Russian owner's beloved Italian cuisine, and you can be sure that it is authentic as both the restaurant's manager and chef hail from the sunny country. Pizza is Chaika's specialty, and in order to make it as good as it can be, flour and sausage ingredients are shipped from Italy. The restaurant also offers interpretations on Russian dishes like beef stroganoff and the humorously iconic Olivier salad.

Chaika opened a new bar type area with 200 seats in the same location in January 2014. The heated seating area to the left of the original restaurant has a more casual feel and menu. Guests can order food from the sushi and salad bars as well as a variety of cocktails.

Cafe-Brasserie Brigantina

13 Neserbskaya Ulitsa 8 a.m. to 3 a.m. in the winter season, 24 hours on Friday and Saturday, 24 hours in the summer season +7 (918) 608-7111 French, Italian English menu: Yes Wi-Fi: No Live music: No Average bill: 800 rubles

A third-generation chef from France serves up delicious, homemade-style seafood dishes

at the Brigantina cafe and its summer patio.

Fresh oysters and mussels are shipped from the chef's home country and served exceptionally quickly to guests.

The cafe is conveniently located right by the Sochi seaport and is a great place to stop by while taking a late night stroll through the area.

Stary Bazaar Cafe

4 Neserbskaya Ulitsa 11 a.m. to 1 a.m. +7 (862) 239-2919; bazar-sochi.ru Caucasian, Russian, Ukrainian English menu: Yes Wi-Fi: Yes Live music: Yes Average bill: 700 rubles

This centrally located restaurant has all the local flavor you need to complete your Sochi to-do list.

There are many varieties of shashlik, kebabs, soups, pastries and beverages on offer, not to mention the lively musical musings.

The wood interiors add to the overall feel of Caucasian, old-school fun.

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