

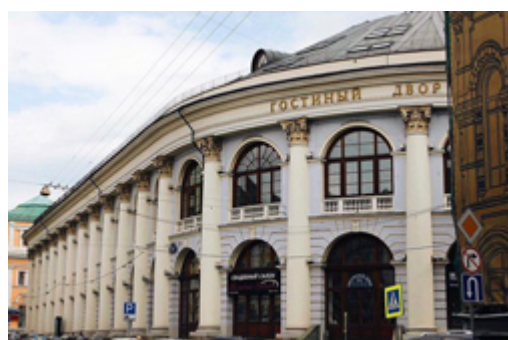
# Moscow Restaurants: News & Openings

By [The Moscow Times](#)

June 24, 2016



## Saratov



Saratov

*Fish restaurant from the city on the Volga*

Named after a city on the Volga river known for its fish, Saratov's decor echoes the 1990s, complete with matryoshka nesting dolls. Fish is the dish of the day here and you can get everything from the ubiquitous zander (720 rubles) to different types of carp (from 510

rubles) and even rare catfish (320 rubles per 100 grams) — which you can order either grilled or smoked.

+7 (495) 956 2772

[facebook.com/Saratovrestaurant](https://facebook.com/Saratovrestaurant)

4 Ulitsa Ilyinka. Metro Ploshchad Revolyutsii, Kitai-Gorod

## Tagine

*Moroccan paradise in the heart of the city*

The name for both the ceramic pot and the trademark Moroccan dish made in it, Tagine is the latest project from the owners of the hugely popular Khachapuri chain. The menu provides for both veggies and meat lovers. There are four types of tagine to sample: chicken with pickled lemon, lamb with figs, fish with roast pepper and mixed vegetable (from 450 to 600 rubles).

+7 (919) 764 4440

[cafetagine.ru](https://cafetagine.ru)

15 Trubnaya Ulitsa. Metro Trubnaya, Tsvetnoi Bulvar

## Nikolas'



Nikolas'

*Terrace dining with a Russian twist*

Seated in the heart of the Polyanka historic district, Nikolas' features a formal downstairs dining room and an upstairs terrace overlooking a live band in the evenings. It has just launched its menu for the summer, which features many Russian inspired dishes. Try the mushroom risotto (780 rubles), pork cutlets with potatoes (900 rubles) or the delicious seared salmon steak.

+7 (495) 953 9634

[facebook.com/moscafenikolas](https://facebook.com/moscafenikolas)

27 Ulitsa Bolshaya Polyanka. Metro Polyanka

## One Pot



One Pot

*All-in-one dishes with an upscale flavor*

As you might guess, One Pot serves Italian-inspired dishes in an elegantly arranged bowl. Order the handmade spinach and sun-dried tomato ravioli with a smoked cheese and mushroom sauce (350 rubles), then take advantage of the prime people-watching opportunities from their plant-filled patio. Sip sea buckthorn lemonade (250 rubles) and while away a hot afternoon.

+7 (495) 692 6295

[facebook.com/onepotrest](https://www.facebook.com/onepotrest)

9 Ulitsa Bolshaya Dmitrovka, Bldg. 1. Metro Kuznetsky Most

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