The Moscow Times
30 YEARS
INDEPENDENT NEWS FROM RUSSIA

What's On: Best Asian cafes in Moscow

Moscow may not yet be the kind of metropolis with a China Town, but every year there are more choices for Asian food.

By The Moscow Times

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China News

Darbars

Darbars

Southern Indian food with a view

Situated near the top of Moscow's Soviet-style Hotel Sputnik on Leninsky Prospekt, Darbars' wide, glass windows offer stunning views of downtown Moscow. Book a table around sunset to take full advantage of the setting. It's a bit of a trek from the center but you won't be disappointed when your order arrives. The Kashmiri Roganjosh — a traditional dish of tender pieces of lamb cooked in masala sauce — and the delicately spiced biriyani are some of the best in Moscow. The friendly, attentive waitstaff are mostly from India themselves and will be happy to guide you through the menu. It's theperfect spot to share dishes and fight over the last onion bhaji with family and friends. Feeling lazy? Takeout is also available.

+7 (495) 930 2925
darbar.ru
Hotel Sputnik, 16th floor
38 Leninsky Prospekt. Metro Leninsky Prospekt

Thai Pattara Restaurant

Thai Pattara Restaurant

Thai home cooking

If you're serious about authentic Thai food without the distracting touristy stuff, head over to the Thai Pattara Spa near the Hippodrome. After being greeted in Thai with a few words of English or Russian, bypass the massage reception area and head downstairs to their restaurant. Don't be surprised if it is empty, or if there is a table of Thais happily eating their way through platters of food. This is truly authentic Thai cuisine, prepared with goods and products they import themselves — like green papayas for the Sum Tom salad. Be sure to order some spring rolls (299 rubles). The green curry and spicy soup Tom Yum Koong (both 597 rubles) are excellent. Only drawback: no liquor license. Best plus: stop infor a massage, stay for dinner.

+7 (495) 945 8899
thai-center.ru
26 Begovaya Ulitsa. Metro Dinamo, Begovaya

Buba by Sumosan

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Slick sushi, no fuss

Sumosan is one of Moscow's oldest upscale dining establishments. Since 1997, the eatery has served Japanese fusion food to the rich and beautiful of Moscow — with a price tag to match. But if you're searching for beautifully-crafted rolls and want to avoid an eye-watering bill, you're in luck. Buba bySumosan is a pared back version of its big brother, offering a simpler menu while retaining the same attention to detail and quality ingredients. Order the signature Buba roll set — perch with spicy cayenne pepper and wasabi — then treat yourself to the exquisitely cut sea bass sashimi. Along with therestaurant in the center, there is an express sushi bar in Moscow City. Perfect for a working lunch.

+7 (499) 426 2592
bubasushi.ru
10 Malaya Nikitskaya Ulitsa. Metro Barrikadnaya, Tverskaya

Saigon

Saigon

Affordable Vietnamese kitchen

Tucked between a massive graffiti wall and a local bar, Saigon is easy to find only for those looking forit. Inside the setting is casual, and the staff is extremely accommodating. Most of the crowd are locals stumbling in for their daily business lunch (250 rubles for a drink, salad, soup, main dish and side). That seems to be the most popular choice. The rest of the menu is diverse, but in general, the dishes stay onthe milder side, feeling a bit un-traditional for those used to a hot and spicy Vietnamese kitchen. Thepho (280 rubles) and steamed vegetable dishes (200 rubles) are inexpensive and tasty, albeit rather sweet. The duck is nothing special. Good for a cold winter day.

+7 (910) 452 7889

cafesaigon.ru
5 Sushchovsky Val, Bldg. 22. Metro Savyolovskaya

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