

Moscow Restaurants: Eclectic Designs and Dishes at Rombus

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Rombus Cafe & Bar

Rombus Cafe & Bar will catch your attention even if you're just passing the window. Situated on the ground floor of an early 20th century mansion, the arresting interior by the Mia Karlova Interior Design bureau sets the tone for this elegant eatery.

Rombus is named after the geometrical designs prevalent in the restaurant's decorative panels. The panels are designed in the style of Victor Vasarely, a French-Hungarian artist widely considered to be the grandfather of the optical art movement.

And the discoveries don't stop there. While hanging your coat, admire the sculpture of an athlete holding a bowl on his shoulders in front of the cloakroom. It could be a nod to socialist realism or something from an entirely different epoch — which is characteristic of the eclectic esthetics at play in the restaurant. ☒ The lamps are complex structures reminiscent of avant-garde art, while a giant, mirrored octopus commissioned from the street-art studio

“Nebesnye Ryby” (Heavenly Fish) occupies the back wall of the restaurant.

Zafar Kamilov masterminds the kitchen. This is his first venture as a head chef, but he has had a thorough training as sous chef at renowned Moscow eateries such as Ragout, Erwin and Glenuill. Zafar uses French and Italian cuisine as the basis for building his innovative dishes. The Risotto with smoked butterfish (750 rubles) is so good you could easily slip into total silence at the dining table as you feast on spoonful after spoonful.

The “Coco filet” (420 rubles) is an inventive take on one of Moscow’s all-time favorites — Caesar salad. While the constituent parts — chicken breast and Romaine lettuce — are present, Kamilov adds caramelized pear and blue cheese to the perennial classic. There’s also a dish called “chicken strudel” (650 rubles) — which despite the name doesn’t contain an ounce of pastry.

For something autumnal try the rabbit in mustard sauce (850 rubles), which is served with barley and vegetables in a fragrant sauce. The stand-out desert has to be the “Black Forest” with cherry sorbet. Pair your meal with a glass of European wine, sink into your armchair and enjoy your stylish surroundings.

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