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Moscow Restaurants: News and Openings

By The Moscow Times

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Porketteria Zizo

Another week, another round-up of Moscow's best eateries. From Bond-themed Asian food to a bar that lets you pour your own pint after purchasing a beer top-up card, here's everywhere new and delicious in the capital.

Porketteria Zizo

Fast food from your favorite Italian

Zizo is a new sandwich place by none other than Uilliam Lamberti (Ulliam's, Severyane). Porketta or porchetta is a traditional Italian boneless pork roast, which is great in a sandwich (220 rubles) or without (199 rubles). Lamberti's innovation is that he also makes lamb (239 rubles) and chicken (219 rubles) porketta. Traditional Italian desserts (150 rubles) and espresso (90 rubles) are also superb.

+7 (926) 103 1818 30 Denisovsky Pereulok, Bldg. 1 Metro Kurskaya, Baumanskaya
facebook.com/zizomoscow

Mojo Bar and Deli

Tucked down the side of the Valovaya building is the Mojo Bar and Deli. This colorful gem offers simple but delicious food accompanied by bespoke cocktails. The walls feature an array of interesting artwork that change every two weeks. Try the pumpkin and ginger spiced soup for a thick and hearty winter warmer followed by their gourmet pizza. Return at the weekend and a DJ will drop beats while you sip your espresso martini.

+8 (495) 999 0507 26 Ulitsa Valovaya. Metro Paveletskaya
mojo-bar-deli.com

Progress

Get your beer 'Troika'

Progress is a neighborhood bar that's every hipster's dream. This is the joint effort of restaurateur Arkady Zeltser (The Burger Brothers) and barista Daria Bekasova (Good Enough, Iskra). Progress serves simple, but tasty food, like chili con carne cooked with stout (379 rubles) or bruschetta with spinach, egg and salmon (249 rubles). The coffee is just excellent. And you can pour your own beer from one of the nine taps on the wall.

+7 (925) 888 1316 38 Presnensky Val. Metro Ulitsa 1905 Goda
facebook.com/progresscoffeecraft

Dr. No

Bond in Asia near the Arbat

Dr. No is an intimate Pan-Asian restaurant whose menu is mastered by chef Rajesh Thapliyal. Expect staff with exceptional English, immaculate dishes and a quirky Bond theme (yes, really). Careful: wine is pricey (we stuck to Chianti at 800 rubles/glass). Go for the set festival menu (1,500 rubles until Oct. 31). The Vietnamese prawns with avocado rice and the Crab Dim Sum with Thai coconut sauce are sensational.

+7 (495) 662 1442 33/1 Gogolevsky Bulvar. Metro Arbatskaya
facebook.com/drnocafe

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