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Moscow Restaurants - News & Openings

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At Dictatura Aestetica Bar **DICTATURA AESTETICA BAR / FACEBOOK**

15 Kitchen + Bar

Michelin-starred chef from NYC

15 Kitchen + Bar's concept is that it hosts chefs from all over the world. The latest arrival is Chris Arellanes, who has worked at three-Michelin star restaurants in New York City: Per Se and Eleven Madison Park. Try the excellent burrata with caramelized carrot and cranberries (700 rubles) or veal tongue in mayonnaise-based sauce with bits of wild garlic (500 rubles).

China Bistro

Chinese classics in the Telegraph building

Chinese Bistro replaced the recently closed "Kitaiskiye Novosti" (Chinese News). The menu consists of perennial classics like smashed cucumber salad (220 rubles), Gong Bao chicken (280 rubles), spicy Szechuan beef (350 rubles), and several types of dim sum (try

the one with crabmeat — 390 rubles). Chase it down with a cold Tsingtao beer (270 rubles) or pu-erh tea for just 120 rubles

Four Rooms

Wine bar, coffee shop and a restaurant rolled into one

Located on Kamergersky Pereulok, Four Rooms is divided into three areas: a coffee shop at the entrance, a wine bar in the basement and a restaurant upstairs. The restaurant has a somewhat innovative menu. Try the duck confit with quinoa and carrot sauce (750 rubles) or salmon with potato rösti and sesame sauce (690 rubles).

Dictatura Aestetica Bar

Secret gin bar on the island

An innocuous door with a chalk drawing of a martini glass signals the entrance to this watering hole. With its proliferation of candles, exposed brick walls and its interesting use of a bedstead as a sofa, the interior has the feel of a gothic den of iniquity. If you successfully navigate the standoffish doorman, the house gimlet (400 rubles) is a well-deserved reward.

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