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Klyovo: A Fine Catch from Arkady Novikov

Russia's premier restaurateur brings Black Sea oysters to the capital's tables

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Klyovo's Interior **KLYOVO / INSTAGRAM**

One of the Moscow dining scene's best-known addresses has a new resident, and it's no surprise to learn that Arkady Novikov is the man behind it. Klyovo, which makes a point of sourcing a lot of its seafood from the Black Sea region, is the latest restaurant to open its doors at 27 Petrovka, which was previously home to Novikov's short-lived Greek venture Semiramis.

Probably Moscow's preeminent restaurateur, Novikov launched a number of venues that defined the city's 2000s scene, such as Vogue Café, Galereya, and Vanil. Later he joined the burger revolution with Farsh, and caught the Russian cheese craze with

Syrovarnya.⊠Recently, he opened Novikov Restaurant⊠& Bar in London, which placed him in⊠the ranks of the world's leading international⊠restaurateurs.

The name of his latest Moscow venture⊠combines "klyov" — a fishing term meaning⊠a bite — and "klyovo," a Russian synonym for⊠"cool."

Klyovo has inherited the tiled ceilings and⊠red shutters of Semiramis, originally meant⊠to evoke a Mediterranean interior, but has⊠added surfboards in the windows for a hip⊠new touch.

The restaurant has been open for two⊠weeks and is already packed, so if you don't⊠want to stand in line, it's essential to call⊠in advance and reserve a table. This is no⊠accident: Before Semiramis, the venue was⊠occupied by the infamous Galereya, the oligarch-and-model-thronged⊠epicenter of⊠the capital's high life in the 2000s. You can⊠see some of the same crowd at Klyovo, but⊠there's no shortage of members of the new⊠generation.

Klyovo's head chef is Zakhar Ivanchenko,⊠who previously worked at Galereya with Uilliam⊠Lamberty, as well as for Novikov Catering.

There's a wooden oven in the main hall⊠and you can try Russian traditional flatbread⊠(lepyoshka), baked there with various toppings⊠(namazki). A set of flatbreads with⊠meat, fish or vegetable toppings will cost you⊠just 450 rubles ($7.80).

However, Black Sea oysters are the main⊠attraction here.⊠At Klyovo you can try them for 170 rubles⊠apiece. You can also get them baked with⊠cheese or tomato sauce, setting you back⊠300 rubles.

The mussels (550 rubles) and shrimp (500⊠rubles) are also from the Black Sea region,⊠whereas the crabs (from 700 rubles) are⊠flown over from Russia's Far East crab mecca⊠of Kamchatka. From the main courses, order⊠the Black Sea turbot (or kalkan) baked with⊠herbs and baby potatoes (1,000 rubles), or try⊠the crabmeat burgers with bisque sauce (850⊠rubles).

Denis Konenkov, the man behind the bar,⊠has solid credentials: He previously worked⊠at cutting-edge Moscow restaurants Saxon⊠+ Parole and Sixty. For Klyovo, he has come⊠up with a range of inventive auteur cocktails⊠(starting from 380 rubles) as well as vodka⊠infusions.

The oysters wash down well with⊠sparkling wine (from 370 rubles), and the⊠home-made vermouth (200 rubles) is also⊠worth a try.

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