

Moscow: News and Openings

June 21, 2017



Bao + Bar

Bao + Les

Coffee and Asian street food

Bao + Bar is now part of the Pokrovka branch of the Les coffee shop which now serves a strange combination of ramen noodles, beer, coffee and pastries. Bao + Bar's specializes in steamed Chinese buns stuffed with pork belly to duck and crab (from 160 rubles/\$2.80). There's also noodle soups, including ramen (420 rubles) Vietnamese pho bo (460 rubles), and coffee brewed by aeropress or the hario method (200 rubles).

Akt

Dancing at a brewery

Last weekend, a new club, Akt ("Act") opened at the venue formerly occupied by the techno club Konstruktor. Located on the territory of the Badayevsky beer factory near Hotel Ukraina, Akt will supposedly have an ambience akin to the notorious club Soho Rooms,

which closed last spring. Little is known about Akt except that the new club will be run by the team responsible for the nearby Mix Afterparty venue.

Lepim i Varim

Dumplings in the garden

Lepim i Varim (“We Shape and Boil”) has opened a second branch at Aptekarsky Ogorod, the oldest botanical garden in Russia. Like the original cafe in Stoleshnikov Pereulok, the main attraction is 21 varieties of Russian dumplings, including fried dumplings, sweet vareniki, and the cheekily named “Fish of My Dreams” with salmon and cod (350 rubles/\$6) and “Gentle Barbarian” with cottage cheese (200 rubles).

Golodny-Zloi

For big appetites

Golodny-Zloi (Hungry-Angry) is the newest addition to the vast restaurant empire of Vladimir Perelman: (I Like Bar, I Like Grill, I Like Wine, etc). The appetizer sections of the menu titled “Starving” and “Hungry” promise that dishes will arrive five minutes after the order. Chicken with mashed potatoes and pickled carrots costs 800 rubles (\$14) and sea bass with tomatoes and honey sauce goes for 650 rubles.

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