

## 2 new restaurants join wave of global cuisine around Phoenix

Gwen Ashley Walters, Special for The Republic

10:50 a.m. MST December 8, 2016



(Photo: Sonata's Restaurant)

While quick-service pizza and burger chains continue to expand in the Valley, a number of Valley chefs are turning to lesser-known cuisines and creative interpretations of classics.

Sonata's Restaurant and Match Cuisine & Cocktails join the latest wave of new globally influenced restaurants, such as [Zen Culinary](#) (Asian fusion)

[Fresko](#) (Greek) and [Rodizio Grill](#) (Brazilian), that have opened in recent weeks. Here is a closer look at their menus.

### Sonata's Restaurant

Tucked in the back of a strip center on the southeast corner of Gold Dust Avenue and Scottsdale Road, Sonata's Restaurant could finally be the right charm for that location. Previous tenants have included the Sandbar, which moved to Desert Ridge Marketplace, then Abe's Deli and, most recently, a short-lived restaurant called The Standard.



A glam exterior view of Sonata's Restaurant. (Photo: Sonata's Restaurant)

The dramatic new restaurant, open since Oct. 24, received a major face-lift and is now sporting a modern European glam look, with plush booths, high-top tables and a striking portrait of the Lithuanian-born restaurant owner, Sonata Molocajeviene Tuft, who lives in Paradise Valley. Tuft's son, Deividas Molocajevs, is the chief operating officer and helped design the swanky space, mixing trendy industrial touches with soft fabrics, contemporary seating and dramatic lighting

Chef Josh Bracher (Second Story Liquor Bar, Posh), worked closely with Tuft to recreate her recipes as gussied-up Eastern European comfort food, served at lunch, dinner and weekend brunch.

Look for stylish plates of familiar dishes such as pierogi ruskie (\$10), stuffed with creamed potatoes, farmers cheese and caramelized onions; and borscht (\$10), served in a kettle with meatballs. Stuffed cabbage rolls (\$14) come in a hot cast-iron skillet, smothered in a tomato sauce and topped with smetana (like creme fraiche). Chicken Kiev (\$17) comes with mashed potatoes whipped with Boursin cheese; and beef stroganoff (\$22) gets the chef treatment with smoked short ribs and mushrooms served over house-made pappardelle noodles.

## Sonata's Restaurant

**Where:** 10050 N. Scottsdale Road, Scottsdale.

**Details:** 480-477-1390, [sonatasrestaurant.com](http://sonatasrestaurant.com).

**Hours:** Hours: Lunch, 11 a.m.-3 p.m. weekdays; Dinner, 5-11 p.m. weekdays and 3-11 p.m. weekends; Brunch, 10 a.m.-3 p.m. weekends. Limited menu and reverse happy hour, 11 p.m.-1 a.m. weekends.



Hay roasted Lamb Persillade at Sonata's Restaurant. (Photo: Sonata's Restaurant)

Perhaps less familiar is kepta duona (\$10), fried batons of rye bread tossed in duck fat aioli and melted Havarti; and pork shashlik (\$15), pomegranate-marinated pork kebabs on rice pilaf with cucumber salad. Lamb persillade (\$32), a classic French dish, arrives tableside with a bit of drama: smoldering hay.

Tucked in the back of the restaurant with a separate side door is Restart Bar, a coffee bar with grab-and-go pastries, smoothies and juices.

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Match lounge at Match Cuisine & Cocktails. (Photo: Match Cuisine & Cocktails)

## Match Cuisine & Cocktails

Downtown Phoenix's newest boutique hotel, the local-art-centric FOUND:RE, has a new restaurant to match. No pun intended, it is called Match Cuisine & Cocktails, and it opened on Oct. 25 in the former Lexington Hotel location.

Some astute foodies may remember Cycle, a temporary series of pop-up dinners that debuted in 2011, shortly after the current owners purchased the property, providing a platform for chefs and enthusiastic cooks to show off their experimental chops.

## Match Cuisine & Cocktails at FOUND:RE

Match, led by executive chef Akos Szabo (M Culinary Concepts, Top of the Rock), promises to take diners on a “multicultural culinary journey” through globally inspired street food shared plates.

As the restaurant of record for the 105-room hotel, guests and locals can enjoy breakfast, lunch and dinner, as well as happy hour.

Early risers can order The Local (\$9), a typical American breakfast of eggs, bacon or sausage and potatoes; or a more globally inspired breakfast, shakshuka (\$10), with Moroccan stewed tomatoes topped with eggs and served with grilled bread.

A wood oven is the centerpiece of the open kitchen, and the menu reflects its importance. Find wood-oven pizzas, some with a global twist. Other dishes also get a smoke kiss from the oven, including Marrakech tangia with couscous and preserved lemon (\$17) and baked gnocchi and meatballs (\$16).

### Match Cuisine & Cocktails at FOUND:RE

**Where:** 1100 N. Central Ave., Phoenix

**Details:** 602-875-8080,

[foundrehotels.com](http://foundrehotels.com).

**Hours:** Breakfast, 6-10:30 a.m.; Lunch, 11 a.m.-2 p.m. (limited menu 2-5 p.m.); Dinner, 5-11 p.m. daily. Happy hour: 4:20 p.m.-6:20 p.m. weekdays.



Marrakech Tangia at Match Cuisine & Cocktails. (Photo: Match Cuisine & Cocktails)

Salads include the Match house salad with baby greens and Pichuberry, a golden, sweet-tart berry native to the Andes, dressed in a maple lime vinaigrette (\$6, \$9), as well as Caesar (\$10) and Thai-inspired green papaya salad (\$10).

Under “social plates,” travel the world with Moroccan-spiced meatballs (\$16), Mexican shrimp cocktail (\$15) and Jamaican beef patties (\$10); or stick close to home with crisp chicken wings (\$7) served with local Homeboy’s Hot Sauce. Of course, it is a hotel so there is steak, salmon and a burger (\$12), although the latter features Arizona grass-fed beef served on a local red fife wheat roll.

Desserts (\$10) whisk you around the world, too, from Mexican-flavored Oaxacan wreckage featuring mole-spiced mousse to hakata chizukeki, a Japanese-inspired sponge cake with miso and yuzu caramel.

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