

KōZA restaurant group

SPECIAL OFFER

MONDAY

1+1 MUSSELS
SAUTE 400G
1+1 ALL DRAFT
BEER

Additional portion to each order of mussels saute or any draft beer

TUESDAY

BUTCHER'S STEAK
400G + WINE
1990₽

Butcher's steak 400 g + 2 sauces + bottle of wine

WEDNESDAY

1+1 ALL
ALCOHOL
COCKTAILS

For each order of cocktail the second one is for free
Only for alcohol cocktails

THURSDAY

BOTTLE OF WINE
+ SET OF SNACKS
1490₽

Assorted meze with hot flatbread + bottle of wine

The offers are not cumulative and are not valid on holidays and pre-holidays.
If there are 8 persons or more in the company, a service fee 10% is included in the bill.
Promotional material. It is not a public offer.

DELIVERY AND BONUSES



Install our app, order delivery and participate #KozaBonus programme

KōZA restaurant group

🌐 koza.group
📞 kozagroupprest

KōZA TRI

100 Leninsky Ave, bldg. 1
+7 (812) 456-89-89

KōZA MORE

72 Primorsky Ave.
+7 (812) 456-80-80

KōZA DEREZA

43 Slavy Ave.
+7 (812) 403-20-40

SEAFOOD FROM THE AQUARIUM

Mussels saute 400 g 890
with gorgonzola cheese

Sea urchin
with ponzu sauce 380
with tangerine and avocado 390

OYSTERS

Every week we're supplied with oysters from all over the world. You can ask the waiter what we have for today

1 psc/6 psc
Crimean oyster №2 (Russia) 390/2340
Pink Jolie №2 (South Africa) 540/2820
Saint-Vaast №2 (France) 590/2980

MEZE

Traditional mediterranean snacks

VEG Hummus 220
with gorgonzola cheese

VEG Baked eggplant babaganush 230
with vegetable salsa

Stracciatella 280
with baked Ramiro pepper

VEG Olives 340
pickled with spicy herbs and orange

Shrimps 390
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) 1260
5 types of meze with hot pita

VEG Roti Flatbread 130

STARTERS

VEG Guacamole with tortillas 430
with tomato concasse, jalapeno pepper, onion and lime juice

Chicken liver pate 490
with brioche and orange zest in Grand Marnier liqueur

VEG White milky mushrooms with sour cream 520

Vitello Tonnato 760
Roastbeef in tuna and capers sauce

1/2 Shrimps 5 psc /10 pcs 540/960
in Kataifi crust with peanut sauce

Fritto misto 200 g 790
fried shrimps, calamari with Thai sauce

Antipasti 1170
parma ham, parmesan, dried tomatoes, olives

CRUDO

Scallops tartare 760
with burrata cream and truffles

Salmon tartare 790
with avocado, mango and yuzu sauce

Beef tartare 720
with parmesan and quail egg

Beef carpaccio 760
original recipe

SALADS

VEG Burrata with tomatoes and pesto sauce 780

VEG Avocado with quinoa 590
with feta cheese and baked pepper

VEG Salad with strachatella 630
seasonal fruits, yuzu sauce and gorgonzola cheese

1/2 Roastbeef with lettuce leaves 520/820
with truffle sauce, tomato and baby potatoes

1/2 Nicoise 490/790
with tuna, poached egg and anchovies

1/2 Calamari with crispy zucchini 420/590
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

1/2 Caesar
with shrimp 490/790
with chicken 420/590

PÖKE

Tuna 670
with coconut sauce, avocado and mango

Salmon 740
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka

🔥 Shrimp 590
with red curry sauce, edamame beans and kimchi cabbage

RÖLLS

Philadelphia classic 690
with salmon and cucumber

Philadelphia lux 990
with salmon, avocado, cucumber and red caviar

California with shrimp 690
with avocado and cucumber

Koza Dezera sashimi roll 790
with salmon, tuna and shrimp

Creamy eel 990
with avocado and cream cheese

🔥 Spicy tuna 730
with mango and avocado

Tokyo baked roll 860
with salmon, cream cheese and cucumber


Maki with salmon 6 pcs 540
with red caviar

Salmon set 2140
philadelphia, maki, gunkan 2 pcs, nigiri 2 pcs

SUSHI	Sashimi	Guncans	Nigiri
	50 g	2 pcs	2 pcs
Salmon	390	420	380
Tuna	360	260	280
Shrimp	420	360	260
Eel	580	440	440

Assorted sashimi 200 g 1390
salmon, tuna, shrimp, eel

SOUP

 Tom Yum	760
<i>with shrimps and chicken</i>	
Fish soup	690
<i>with salmon, seabass and cod</i>	
Borsch	540
<i>with boiled calf cheek</i>	
Pumpkin capuccino	640
<i>with parmesan foam and shrimps</i>	
 with parmesan foam	440

MEAT AND POULTRY

Lamb shoulder blade 1 kg	3390
<i>The average weight of the cooked shoulder blade is 1-1.5 kg, recommended for 3-4 persons, every additional 100 g/250 r.</i>	
Chateaubriand of beef fillet	1270
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Striploin steak 300 g	1970
<i>with cherry tomatoes and Demiglas sauce</i>	
Marble beef skirt steak	1290
<i>with pepper sauce and bean pods</i>	
Chopped steak	740
<i>with poached egg and potato gratin</i>	
Braised lamb shank	820
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff	840
<i>with mushrooms and mashed potatoes</i>	
Cheeseburger	740
<i>with Black Angus beef and Cheddar cheese</i>	
Duck leg confit	790
<i>with stewed cabbage</i>	
Turkey cutlets	590
<i>baked with vegetables and green oil</i>	





FISH AND SEAFOOD

 Shrimps Pil-Pil	890
<i>with olive oil sauce, spices and garlic</i>	
Salmon	1340
<i>with beans, edamame beans and red caviar sauce</i>	
Blue-throated halibut	1190
<i>with Ber Blanc sauce with vongole, spinach and baby potatoes</i>	
Mediterranean style Sea bass	1130
<i>with white wine, capers, olives and oregano</i>	
Cod	790
<i>with Sicilian caponata and provolone cheese sauce</i>	
Pike cutlets	590
<i>with mashed potatoes and shrimp sauce</i>	

PASTA

Carbonara	620
Seafood fregola	870
<i>with chopped shrimp, squid and mussels</i>	
Orzo with foie gras	840
<i>with parmesan cheese and mushrooms</i>	
Spaghetti with shrimps	590
<i>with zucchini and cream sauce</i>	
Kazarechche with lamb	590
<i>baked pepper, dried tomatoes and feta cheese</i>	
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Grated parmesan can be added to any pasta 20 g	90

NEAPOLITAN PIZZA


 Margarita	490
 Gorgonzola and pear	570
 Pepperoni Picanto	660
Carbonara	720
 Five cheeses	740
Parma ham and arugula	790
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Focaccia	
with pesto	340
with parmesan	360

SIDE DISHES AND VEGETABLES

Sicilian caponata	460
<i>eggplant, celery, raisins and pine nuts with provolone cheese sauce</i>	
Fresh vegetables	390
<i>with olive oil or sour cream</i>	
Lettuce leaves	290
<i>with olive oil and lemon</i>	
Cauliflower with Blue Cheese sauce	390
Grilled vegetables with mushrooms and pesto ..	390
French fries	270
Mashed potatoes	230
Baby potatoes with mushrooms and onions	270


DESSERTS

Homemade ice cream	
<i>is prepared in front of you in liquid nitrogen at -196 °C</i> 790	
with sherry Pedro Ximenez 20 y.o	1190
Anna Pavlova with fresh berries	590
Honey cake with fresh berries	540
Chocolate Fondant	490
<i>with ice cream and berry sauce</i>	
Basque Cheesecake	470
<i>with cherry and port sorbet and chocolate chip cookies Tuil</i>	
Panna cotta	360
<i>with red berries sauce</i>	
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To any dessert you can add fresh berries 40 g	320

 New in the menu

 Spicy dish

$\frac{1}{2}$ Half a serving

 Vegetarian dish

If you are allergic to any product, please let us know.
Advertising material. It is not a public offer

KOZA DEPEZA

BUSINESS LUNCH


from 12 p.m. till 5 p.m.
on weekdays

2 dishes	499
3 dishes	599

Salad

- Crab salad*
- Funchoza with chicken and vegetables*
- Calamari with zucchini*
- Caesar salad with chicken*

Soup

- Pumpkin cappuccino*
- Bean soup with smoked meats*
-  *Tom Yum soup with chicken*
- Finnish fish soup*

Main dish

- Turkey cutlets with vegetables*
- Quiche with salmon*
- Homemade cutlet
with rice or mashed potatoes*
- Baked roll with eel / with salmon*

Roti flatbread	80
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Desserts

<i>Basque cheesecake</i>	270
<i>Blueberry tart</i>	220

Drinks

<i>Tea black / green</i>	80
<i>Berry drink 0,22</i>	120
<i>cranberry / sea-buckthorn / blackcurrant</i>	
<i>Beer / Wine</i>	120
<i>Espresso / Americano</i>	120
<i>Cappuccino / Latte</i>	150