

KōZA restaurant group

DELIVERY AND BONUSES



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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

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

Maaka №2 (China) 320/1990

Crimean oyster №2 (Russia) 390/2340

Pink Jolie №2 (South Africa) 560/3120

Saint-Vaast №2 (France) 590/3360

MEZE

Traditional mediterranean snacks

VEG Hummus 260
with carrot and cashew

VEG Baked eggplant babaganush 280
with vegetable salsa

Stracciatella 340
with baked Ramiro pepper

VEG Olives 390
pickled with spicy herbs and orange

Shrimps 440
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) 1490
5 types of meze with hot pita

VEG Roti Flatbread 150

STARTERS

Bruschetta
with trout and cucumber (2 pcs) 590
with Uzbek tomatoes and feta cheese (2 pcs) 490

VEG Guacamole with tortillas 490
with tomato concasse, jalapeno pepper, onion and lime juice

Chicken liver pate 520
with brioche and orange zest in Grand Marnier liqueur

VEG White milky mushrooms with sour cream 570

Vitello Tonnato 760
Roastbeef in tuna and capers sauce

1/2 Shrimps 5 psc /10 pcs 580/990
in Kataifi crust with peanut sauce

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

Antipasti 1190
parma ham, parmesan, dried tomatoes, olives

CRUDO

Scallops tartare 840
with burrata cream and truffles

Salmon tartare 820
with avocado, mango and yuzu sauce

Beef tartare 760
with parmesan and quail egg

Beef carpaccio 820
original recipe

SALADS

VEG Salad with Uzbek tomatoes 520
with young sorrel and Yalta onion

VEG Burrata with tomatoes and pesto sauce 790

VEG Avocado with quinoa 620
with feta cheese and baked pepper

VEG Salad with strachatella 680
seasonal fruits, yuzu sauce and gorgonzola cheese

1/2 Greek salad 390/690
with olives, capers, feta cheese and Ramiro pepper

1/2 Roastbeef with lettuce leaves 560/880
with truffle sauce, tomato and baby potatoes

1/2 Nicoise 520/810
with tuna, poached egg and anchovies

1/2 Calamari with crispy zucchini 470/690
in Asian sauce with baby potatoes,
cherry tomatoes and pine nuts

1/2 Caesar
with shrimp 540/840
with chicken 490/640

PÖKE

Tuna 690
with coconut sauce, avocado and mango

Salmon 790
with coconut sauce, avocado, edamame beans,
cucumber, cherry tomatoes and chuka

🍣 Shrimp 620
with red curry sauce, edamame beans and kimchi cabbage

RÖLLS

Philadelphia classic 740
with salmon and cucumber

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

California with shrimp 720
with avocado and cucumber

Koza Dezera sashimi roll 840
with salmon, tuna and shrimp

Creamy eel 990
with avocado and cream cheese

🍣 Spicy tuna 790
with mango and avocado

Tokyo baked roll 890
with salmon, cream cheese and cucumber

Maki with salmon 6 pcs 590
with red caviar

Salmon set 2170
philadelphia, maki, gunkan 2 pcs, nigiri 2 pcs

SUSHI	Sashimi	Guncans	Nigiri
	50 g	2 pcs	2 pcs
Salmon	420	440	390
Tuna	380	280	320
Shrimp	440	380	290
Eel	590	460	460

Assorted sashimi 200 g 1460
salmon, tuna, shrimp, eel

SOUP

Gazpacho with summer vegetables	660
<i>with bruschetta with parma ham</i>	
Cold borsch with beef	490
<i>without meat</i> 360	
Okroshka with mortadella	450
<i>with kvass / with kefir</i>	
 Tom Yum	790
<i>with shrimps and chicken</i>	
Borsch with a calf's cheek	560
<i>with bacon, sour cream and green onions on a loaf</i>	

MEAT AND POULTRY

Lamb shoulder blade 1 kg	3890
<i>The average weight of the cooked shoulder blade is 1-1.5 kg, recommended for 3-4 persons, every additional 100 g/270 r.</i>	
Chateaubriand of beef fillet	340
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Striploin steak 300 g Prime	2690
<i>with cherry tomatoes and Demiglas sauce</i>	
Marble beef skirt steak	1390
<i>with sweet potato fries and pepper sauce</i>	
Chopped steak	790
<i>with poached egg and potato gratin</i>	
Braised lamb shank	940
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff	890
<i>with mushrooms and mashed potatoes</i>	
Cheeseburger	790
<i>with Black Angus beef and Cheddar cheese</i>	
Duck leg confit	860
<i>with stewed cabbage</i>	
Chicken thigh	640
<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	1390
<i>with broccoli, 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	1190
<i>with white wine, capers, olives and oregano</i>	
Cod	890
<i>with Sicilian caponata and provolone cheese sauce</i>	
Pike cutlets	640
<i>with mashed potatoes and shrimp sauce</i>	

PASTA

Carbonara	650
Seafood fregola	940
<i>with chopped shrimp, squid and mussels</i>	
Spaghetti with shrimps	640
<i>with zicchini and cream sauce</i>	
Kazarechche with lamb	720
<i>baked pepper, dried tomatoes and feta cheese</i>	

Grated parmesan can be added to any pasta 20 g	150
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VEG VEGETABLES

Eggplant Parmigiana	590
Zucchini with stracciatella	680
<i>and pistachio crumble</i>	
Sicilian caponata	520
<i>eggplant, celery, raisins and pine nuts with provolone cheese sauce</i>	

VEG SIDE DISHES

Fresh vegetables	420
<i>with olive oil or sour cream</i>	
Lettuce leaves	320
<i>with olive oil and lemon</i>	
Cauliflower with Blue Cheese sauce	440
Grilled vegetables with mushrooms and pesto	420
French fries	290
Mashed potatoes	290
Baby potatoes with mushrooms and onions	360

BREAD

Focaccia	
<i>with pesto</i> 370	
<i>with parmesan</i> 390	

DESSERTS

Homemade ice cream	
<i>is prepared in front of you in liquid nitrogen at -196 °C</i> 790	
<i>with sherry Pedro Ximenez 20 y.o</i> 1190	
Greek olive	490
<i>with chocolate mousse and Italian vermouth</i>	
Anna Pavlova	590
<i>with fresh berries</i>	
Honey cake with fresh berries	560
Chocolate Fondant	520
<i>with ice cream and berry sauce</i>	
Basque Cheesecake	480
<i>with cherry and port sorbet and chocolate chip cookies Tuil</i>	

To any dessert you can add fresh berries 40 g	290
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ДЕЛОВОЙ ОБЕД

с 12:00 до 17:00
в будние дни

2 блюда	499
3 блюда	599

Салат

- Томаты с щавелем
- Фунчоза с кальмаром и овощами
- Греческий салат
- Цезарь с цыпленком

Суп

- Холодный борщ с говядиной / без мяса
- Окрошка на квасе / на кефире
- Том ям с цыпленком
- Финская уха с лососем

Горячее

- Грудка цыпленка с овощами
- Медальоны из лосося с рисом / с картофельным пюре
- Котлета по-домашнему с рисом / с картофельным пюре
- Запеченный ролл с угрем / лососем

Выпечка

Лепешка Роти	80
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Десерты

Баскский чизкейк	270
Черничный тарт	220

Напитки

Чай черный / зеленый	80
Квас фирменный (0,22 л)	80
Морс (0,22 л) клюква / облепиха / черная смородина	120
Пиво / Вино	120
Эспрессо / Американо	120
Капучино / Латте	150