

KōZA restaurant group

DELIVERY AND BONUSES



Install our app, order delivery and participate #Kozabonus programme

KōZA restaurant group

🌐 koza.group
📱 [kozagroupprest](https://www.instagram.com/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

NEW Seafood plate <i>served for 4 persons</i> <i>oysters, sea urchins, Magadan shrimps, sea trout sashimi, scallop tartare, trout rolls with Kamchatka crab</i>	6490
Mussels saute 400 g <i>with gorgonzola cheese</i>	990
Sea urchin with ponzu	460

OYSTERS

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

	1 um	6 um
Maaka №2 (China)	420	2520
Crimean oyster №2 (Russia)	460	2760
Pink Jolie №2 (South Africa)	590	3540
Saint-Vaast №2 (France)	690	4140

MEZE

Traditional mediterranean snacks

VEG Cashew hummus <i>with carrot</i>	270
VEG Baked eggplant babaganush <i>with vegetable salsa</i>	280
Stracciatella <i>with baked Ramiro pepper</i>	360
VEG Olives <i>pickled with spicy herbs and orange</i>	460
Shrimps <i>in olive oil with herbs and dried tomatoes</i>	490
Assorted meze (-20%) <i>5 types of meze with hot pita</i>	2030 1590
VEG Roti Flatbread	170

STARTERS

Bruschetta 2 psc <i>with sea trout and cucumber</i>	640
<i>with roastbeef with capers and truffle sauce</i>	670
Chicken liver pate <i>with brioche and orange zest in Grand Marnier liqueur</i>	590
VEG White milky mushrooms with sour cream	580
Vitello Tonnato <i>roastbeef in tuna and capers sauce</i>	820
1/2 Shrimps 5 psc /10 pcs <i>in Kataifi crust with peanut sauce</i>	690/1090
Fritto misto <i>fried shrimps, calamari with Thai sauce</i>	890
Antipasti <i>parma ham, parmesan, dried tomatoes, olives</i>	1190
Dried tomatoes 20 g	190
Parma ham 50 g	490

CRUDO

Scallops tartare <i>with burrata cream and truffles</i>	940
Sea trout tartare <i>with avocado, mango and yuzu sauce</i>	960
Beef tartare <i>with parmesan and quail egg</i>	820
Beef carpaccio <i>original recipe</i>	890


SALADS

VEG Avocado with quinoa <i>with feta cheese and baked pepper</i>	670
NEW VEG Salad with crispy eggplant <i>stracciatella and cherry tomatoes</i>	740
Green salad <i>avocado, courgette, mache, broccoli, beans, lime-mirin sauce</i>	690
1/2 Roastbeef with lettuce leaves <i>with truffle sauce, tomato and baby potatoes</i>	630/960
1/2 Nicoise <i>with tuna, poached egg and anchovies</i>	560/890
1/2 Calamari with crispy zucchini <i>in Asian sauce with baby potatoes, cherry tomatoes and pine nuts</i>	530/780
1/2 Caesar <i>with shrimp</i>	590/870
<i>with chicken</i>	520/670

SOUP

Pumpkin cream-soup <i>with parmesan</i>	470
<i>We recommend adding shrimp</i>	+220
NEW Ukha with trout, dorado and mussels <i>served with cod and red fish rasstegai</i>	790
 Tom Yum <i>with shrimps and chicken</i>	820
Borsch with calf cheeks <i>with bacon, sour cream and green onions on a loaf</i>	590
<i>We recommend adding Beluga Gold Line 40 ml</i>	590

PÖKE

Tuna <i>with coconut sauce, avocado and mango</i>	720
Sea trout <i>with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka</i>	820
 Shrimp <i>with red curry sauce, edamame beans and kimchi cabbage</i>	690

RÖLLS

Philadelphia classic <i>with sea trout and cucumber</i>	840
Philadelphia lux <i>with sea trout, avocado, cucumber and red caviar</i>	1150
NEW California <i>with Kamchatka crab</i>	1490
California with shrimp <i>with avocado and cucumber</i>	790
NEW Warm sea trout roll <i>fresh cucumber and unagi sauce</i>	840
Koza Dezera sashimi roll <i>with sea trout, tuna and shrimp</i>	940
Creamy eel <i>with avocado and cream cheese</i>	1120
 Spicy tuna <i>with mango and avocado</i>	860
Tokyo baked roll <i>with sea trout, cream cheese and cucumber</i>	990
Maki with sea trout 6 pcs <i>with red caviar</i>	690
Sea trout set <i>philadelphia, maki, gunkan 2 pcs, nigiri 2 pcs</i>	2830 2620

SUSHI	Sashimi	Guncans	Nigiri
	50 g	2 pcs	2 pcs
Sea trout	490	520	470
Tuna	520	390	390
Shrimp	520	390	390
Eel	670	480	490

Assorted sashimi 200 g <i>sea trout, tuna, shrimp, eel</i>	2200 1790
---	-----------------------------

MEAT AND POULTRY

Lamb shoulder blade 1 kg <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>	4190
Chateaubriand of beef fillet <i>with baby potatoes, mushrooms and Demi-Glace sauce</i>	1490
Striploin steak 300 g Prime <i>with cherry tomatoes and Demi-Glace sauce</i>	2740
Marble beef skirt steak <i>with sweet potato fries and pepper sauce</i>	1390
Chopped steak <i>with poached egg and potato gratin</i>	890
Braised lamb shank <i>in a pie with herbs, sour cream and Demi-Glacet sauce</i>	1090
NEW Tenderloin stroganoff <i>with mashed potatoes and pickled cucumbers</i>	960
Cheeseburger <i>with Black Angus beef and Cheddar cheese</i>	890
Duck leg confit <i>with stewed cabbage</i>	970
Calf cheeks <i>with vegetable salsa and mashed potatoes</i>	890
NEW Chicken fillet <i>with spinach and morel mushroom sauce</i>	820

FISH AND SEAFOOD

 Shrimps Pil-Pil <i>with olive oil sauce, spices and garlic</i>	1060
Sea trout <i>with broccoli, beans and red caviar sauce</i>	1570
Blue-throated halibut <i>with Ber Blanc sauce with vongole, spinach and baby potatoes</i>	1360
NEW Dorado fillet <i>with baked eggplant and tomatoes</i>	1390
NEW Ligurian style cod <i>with smashed potatoes, cherry tomatoes and capers</i>	940
Pike cutlets <i>with mashed potatoes and shrimp sauce</i>	720

PASTA

Carbonara	740
NEW Seafood Linguine <i>with vongole, shrimps, calamari and scallop</i>	1260
Spaghetti with shrimps <i>with zucchini and cream sauce</i>	790
Kazarechche with lamb <i>baked pepper, dried tomatoes and feta cheese</i>	820

Grated parmesan can be added to any pasta 20 g. +180

VEG VEGETABLES

Eggplant Parmigiana	640
Zucchini with stracciatella <i>and pistachio crumble</i>	680

VEG SIDE DISHES

Fresh vegetables <i>with olive oil or sour cream</i>	490
Lettuce leaves <i>with olive oil and lemon</i>	350
Cauliflower with Blue Cheese sauce	470
Grilled vegetables with mushrooms and pesto	490
French fries	340
Mashed potatoes	290
Baby potatoes with mushrooms and onions	390

BREAD

Focaccia <i>with pesto</i>	390
<i>with parmesan</i>	390
Bread basket	290

SAUCES

Ketchup / New York	90
Lingonberry with rosemary / Chimichurri	100
Blue cheese	120
Pepper / Demi-Glace / Pesto	150

DESSERTS

Homemade ice cream <i>show</i> <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 <i>with chocolate mousse and Italian vermouth</i>	540
NEW Anna Pavlova <i>with grapefruit and orange</i>	590
Honey cake <i>with fresh berries</i>	620
NEW Chocolate fondant <i>with salted caramel</i>	590
NEW Basque Cheesecake <i>with chocolate sauce and hazelnut</i>	490
Shu cake with custard cream <i>with chocolate</i>	240
<i>with black currant</i>	220
VEG Sorbet 60 g. <i>sea-buckthorn / yuzu</i>	240
<i>with Limoncello Limonaie del Sole</i>	+120
<hr/>	
To any dessert you can add fresh berries 40 g	+290

NEW New in the menu

 Spicy dish

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

VEG Vegetarian dish

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

KÖZA DEREZA

BUSINESS LUNCH

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

2 dishes.	590
3 dishes.	690

Salad


Caesar salad with chicken

Salad with funchosa

Baked pumpkin and shrimp salad

Dressed herring salad

Soup

 *Tom Yum soup with chicken*

Finnish fish soup

Mushroom cream soup

Borsch with beef

Main dish

Homemade cutlet

with rice or mashed potatoes

Baked roll with eel / with salmon

Carbonara

Chicken fillet with bulgur and vegetables

Fresh pastry

Roti Flatbread 80

Dessets

Shu cake with custard cream

with chocolate 240

with black currant 220

Basque Cheesecake with chocolate sauce and hazelnut 290

Drinks

Berry drink (0,22 l) 150
cranberry / sea buckthorn / black currant

Beer / Wine 190

Tea black / green 90

Espresso / Americano 150

Cappuccino / Latte 170