

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 400g +
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
 kozagrouprest

ALICE GARDĚN

25 Nevsky Ave.
+7 (812) 319-25-25

KōZA ТРМ

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

KōZA МОРЕ

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

KōZA ДЕРЕЗА

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

SEAFOOD FROM THE AQUARIUM

White sea mussels saute 400 g 890
with gorgonzola cheese

Sea urchin
with ponzu sauce..... 360

NEW with tangerine and avocado 360

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) 530/2780

NEW Saint-Vaast №2 (France) 590/2980

MEZE

Traditional mediterranean snacks

VEG Hummus 220
with chickpea popcorn, lemon, garlic and sesame paste

VEG Baked eggplant babaganush 230
with vegetable salsa

NEW VEG Stracciatella 260
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 720
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, artichokes, dried tomatoes, olives

CRUDO

Scallops tartare. 740
with burrata cream and truffles

Salmon tartare 790
with avocado, mango and yuzu sauce

Beef tartare 690
with parmesan and quail egg

Beef carpaccio 740
original recipe

SALADS

VEG Burrata with tomatoes and pesto sauce 760

VEG Avocado with quinoa 590
with feta cheese and baked pepper

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

Roastbeef with lettuce leaves 480/790
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 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 840
with salmon, cream cheese and cucumber

Maki with salmon 6 pcs 530
with red caviar

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


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

Assorted sashimi 200 g 1370
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 <i>with parmesan foam and shrimps</i>	640
 <i>with parmesan foam</i>	440

MEAT AND POULTRY

Lamb shoulder blade 1 kg	3190
<i>The average weight of the cooked shoulder blade is 1-1.5 kg, recommended for 3-4 persons, every additional 100g/250r.</i>	
Chateaubriand of beef fillet	1240
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Striploin steak 300 g	1870
<i>with cherry tomatoes and demi-glace 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.	790
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff	790
<i>with mushrooms and mashed potatoes</i>	
Cheeseburger	730
<i>with Black Angus beef and Cheddar cheese</i>	
Duck leg confit.	770
<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	1170
<i>with Ber Blanc sauce with vongole, spinach and Stone 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	590
Seafood fregola	870
<i>with chopped shrimp, squid and mussels</i>	
Orzo with foie gras	830
<i>with parmesan cheese and mushrooms</i>	
 Spaghetti with shrimps	580
<i>with zucchini and cream sauce</i>	
Kazarechche with lamb.	590
<i>baked pepper, dried tomatoes and feta cheese</i>	

Grated Parmesan can be added to any pasta 20 g. 150

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


BREAD

Focaccia	320	
<i>with pesto</i>		
<i>with Parmesan</i>		340

DESSERTS

Homemade ice cream	790	
<i>is prepared in front of you in liquid nitrogen at -196 °C.</i>		
<i>with sherry Pedro Ximenez 20 y.o.</i>		1190
Anna Pavlova with fresh berries	590	
Honey cake with fresh berries	540	
Chocolate Fondant	470	
<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>		

To any dessert you can add fresh berries 40g 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
--------------------------	----

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