

KōZA restaurant group

DELIVERY AND BONUSES



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KōZA restaurant group

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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

NEW Maaka №2 (China) 320/1890

Crimean oyster №2 (Russia) 390/2340

Pink Jolie №2 (South Africa) 560/3120

Saint-Vaast №2 (France) 590/2980

MEZE

Traditional mediterranean snacks

NEW VEG Hummus 230
with carrot and cashew

VEG Baked eggplant babaganush 240
with vegetable salsa

Stracciatella 290
with baked Ramiro pepper

VEG Olives 350
pickled with spicy herbs and orange

Shrimps 390
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) 1360
5 types of meze with hot pita

VEG Roti Flatbread 130

STARTERS

NEW Bruschetta
with trout and cucumber (2 pcs) 570
with Uzbek tomatoes and feta cheese (2 pcs) 440

VEG Guacamole with tortillas 440
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 540

Vitello Tonnato 760
Roastbeef in tuna and capers sauce

1/2 Shrimps 5 psc /10 pcs 560/980
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 770
with burrata cream and truffles

Salmon tartare 790
with avocado, mango and yuzu sauce

Beef tartare 740
with parmesan and quail egg

Beef carpaccio 780
original recipe

SALADS

NEW VEG Salad with Uzbek tomatoes 490
with young sorrel and Yalta onion

VEG Burrata with tomatoes and pesto sauce 790

VEG Avocado with quinoa 590
with feta cheese and baked pepper

VEG Salad with strachatella 650
seasonal fruits, yuzu sauce and gorgonzola cheese

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

1/2 Roastbeef with lettuce leaves 540/840
with truffle sauce, tomato and baby potatoes

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

1/2 Calamari with crispy zucchini 440/690
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

1/2 Caesar
with shrimp 490/790
with chicken 440/620

PÖKE

Tuna 680
with coconut sauce, avocado and mango

Salmon 760
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, guncan 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

NEW Gazpacho with summer vegetables <i>with bruschetta with parma ham</i>	590
NEW Cold borsch with beef <i>without meat</i>	470 320
NEW Okroshka with mortadella <i>with kvass / with kefir</i>	420
 Tom Yum <i>with shrimps and chicken</i>	760

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/250 r.</i>	3390
Chateaubriand of beef fillet <i>with baby potatoes, mushrooms and Demiglas sauce</i>	1290
Striploin steak 300 g Prime <i>with cherry tomatoes and Demiglas sauce</i>	2570
Marble beef skirt steak <i>with pepper sauce and bean pods</i>	1290
Chopped steak <i>with poached egg and potato gratin</i>	760
Braised lamb shank <i>in a pie with herbs, sour cream and Demiglas sauce</i>	840
Beef stroganoff <i>with mushrooms and mashed potatoes</i>	870
Cheeseburger <i>with Black Angus beef and Cheddar cheese</i>	750
Duck leg confit <i>with stewed cabbage</i>	790
NEW Chicken thigh <i>baked with vegetables and green oil</i>	590

FISH AND SEAFOOD

 Shrimps Pil-Pil <i>with olive oil sauce, spices and garlic</i>	890
Salmon <i>with beans, edamame beans and red caviar sauce</i>	1340
Blue-throated halibut <i>with Ber Blanc sauce with vongole, spinach and baby potatoes</i>	1190
Mediterranean style Sea bass <i>with white wine, capers, olives and oregano</i>	1170
Cod <i>with Sicilian caponata and provolone cheese sauce</i>	820
Pike cutlets <i>with mashed potatoes and shrimp sauce</i>	590

PASTA

Carbonara	620
Seafood fregola <i>with chopped shrimp, squid and mussels</i>	870
Spaghetti with shrimps <i>with zucchini and cream sauce</i>	590
Kazarechche with lamb <i>baked pepper, dried tomatoes and feta cheese</i>	620

Grated parmesan can be added to any pasta 20 g 90

VEG VEGETABLES

NEW Eggplant Parmigiana	490
NEW Zucchini with stracciatella <i>and pistachio crumble</i>	670
Sicilian caponata <i>eggplant, celery, raisins and pine nuts with provolone cheese sauce</i>	480

VEG SIDE DISHES

Fresh vegetables <i>with olive oil or sour cream</i>	390
Lettuce leaves <i>with olive oil and lemon</i>	290
Cauliflower with Blue Cheese sauce	390
Grilled vegetables with mushrooms and pesto	390
French fries	270
Mashed potatoes	240
Baby potatoes with mushrooms and onions	290

BREAD

Focaccia <i>with pesto</i>	360
<i>with parmesan</i>	380

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
NEW Greek olive <i>with chocolate mousse and Italian vermouth</i>	490
Anna Pavlova <i>with fresh berries</i>	590
Honey cake with fresh berries	560
Chocolate Fondant <i>with ice cream and berry sauce</i>	490
Basque Cheesecake <i>with cherry and port sorbet and chocolate chip cookies Tuil</i>	480
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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

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