

KōZA restaurant group

DELIVERY AND BONUSES



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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

Mussels saute 400 g
with gorgonzola cheese 990

NEW 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 Hummus 270
with carrot and cashew

VEG Baked eggplant babaganush 280
with vegetable salsa

Stracciatella 360
with baked Ramiro pepper

VEG Olives 460
pickled with spicy herbs and orange

Shrimps 490
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) 2030 1590
5 types of meze with hot pita

VEG Roti Flatbread 170

STARTERS

Bruschetta 2 psc 640
with sea trout and cucumber

NEW with roastbeef with capers and truffle sauce 670

NEW Asian cherry tomatoes 390
with orange and chili pepper

NEW Smørrebrød with baked ham 460
with capers and mustard sauce

Chicken liver pate 590
with brioche and orange zest in Grand Marnier liqueur

VEG White milky mushrooms with sour cream 580

Vitello Tonnato 820
roastbeef in tuna and capers sauce

1/2 Shrimps 5 psc /10 pcs 690/1090
in Kataifi crust with peanut sauce

Fritto misto 890
fried shrimps, calamari with Thai sauce

Antipasti 1190
parma ham, parmesan, dried tomatoes, olives

Dried tomatoes 20 g 190

Parma ham 50 g 490

CRUDO

Scallops tartare 940
with burrata cream and truffles

Sea trout tartare 960
with avocado, mango and yuzu sauce

Beef tartare 820
with parmesan and quail egg

Beef carpaccio 890
original recipe

SALADS

VEG Avocado with quinoa 670
with feta cheese and baked pepper

VEG Salad with strachatella 740
seasonal berries, yuzu sauce and gorgonzola cheese

NEW Green salad 690
avocado, courgette, mache, broccoli, beans,
lime-mirin sauce

1/2 Roastbeef with lettuce leaves 630/960
with truffle sauce, tomato and baby potatoes

1/2 Nicoise 560/890
with tuna, poached egg and anchovies

1/2 Calamari with crispy zucchini 530/780
in Asian sauce with baby potatoes,
cherry tomatoes and pine nuts

1/2 Caesar 590/870
with shrimp 520/670
with chicken

SOUP

NEW Pumpkin cream-soup 470
with parmesan +220
We recommend adding shrimp

NEW Creamy soup 790
with seafood

NEW Tom Yum 820
with shrimps and chicken

Borsch with calf cheeks 590
with bacon, sour cream and green onions on a loaf

We recommend adding Beluga Gold Line 40 ml 590

PŌKE

Tuna 720
with coconut sauce, avocado and mango

Sea trout 820
with coconut sauce, avocado, edamame beans,
cucumber, cherry tomatoes and chuka

NEW Shrimp 690
with red curry sauce, edamame beans and kimchi cabbage

RŌLLS

Philadelphia classic 840
with sea trout and cucumber

Philadelphia lux 1150
with sea trout, avocado, cucumber and red caviar

California with shrimp 790
with avocado and cucumber

NEW Warm sea trout roll 840
fresh cucumber and unagi sauce

Koza Dezera sashimi roll 940
with sea trout, tuna and shrimp

Creamy eel 1120
with avocado and cream cheese

NEW Spicy tuna 860
with mango and avocado

Tokyo baked roll 990
with sea trout, cream cheese and cucumber

Maki with sea trout 6 pcs 690
with red caviar

Sea trout set ~~2830~~ 2620
philadelphia, maki, guncan 2 pcs, nigiri 2 pcs

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 ~~2200~~ 1790
sea trout, tuna, shrimp, eel

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
Cheeseburger <i>with Black Angus beef and Cheddar cheese</i>	890
Duck leg confit <i>with stewed cabbage</i>	970
NEW Calf cheeks <i>with vegetable salsa and mashed potatoes</i>	890
Chicken thigh <i>baked with vegetables and green oil</i>	740

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
Mediterranean style Sea bass <i>with white wine, capers, olives and oregano</i>	1290
Cod <i>with Sicilian caponata and provolone cheese sauce</i>	1020
Pike cutlets <i>with mashed potatoes and shrimp sauce</i>	720

PASTA

Carbonara	740
NEW Fettuccine with beef <i>and eggplant</i>	820
Seafood fregola <i>with chopped shrimp, squid and mussels</i>	990
Spaghetti with shrimps <i>with zucchini and cream sauce</i>	790
Kazarechche with lamb <i>baked pepper, dried tomatoes and feta cheese</i>	820
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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
Sicilian caponata <i>eggplant, celery, raisins and pine nuts with provolone cheese sauce</i>	590

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
Anna Pavlova <i>with fresh berries</i>	590
Honey cake with fresh berries	620
Chocolate Fondant <i>with ice cream and berry sauce</i>	590
Basque Cheesecake <i>with cherry and port sorbet and chocolate chip cookies Tuil</i>	490
NEW Shu cake with custard cream <i>with chocolate</i>	240
<i>with black currant</i>	220
VEG NEW Sorbet 60 g. <i>sea-buckthorn / yuzu</i>	240
<i>with Limoncello Limonaie del Sole</i>	+120
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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

If you are allergic to any product, please let us know.
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KÖZA DEREZA

BUSINESS LUNCH

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

2 dishes.	590
3 dishes.	690

Soup

🔪 Tom Yum soup with chicken

Finnish fish soup

Pumpkin soup

Borsch with beef

Salad

Caesar salad with chicken

Greek salad

Baked pumpkin and shrimp salad

Dressed herring salad

Main dish

Homemade cutlet

with rice or mashed potatoes

Baked roll with eel / with salmon

Fregola with salmon

Chicken thigh with vegetables

Fresh pastry

Roti Flatbread 80

Desserts

Shu cake with custard cream

with chocolate 240

with black currant 220

Basque cheesecake 290

Drinks

Berry drink (0,22 l) 150
cranberry / sea-buckthorn / blackcurrant

Beer / Wine 190

Tea black / green 90

Espresso / Americano 150

Cappuccino / Latte 170