

KōZA restaurant group

ДОСТАВКА И БОНУСЫ



Установите наше приложение,
заказывайте доставку и участвуйте
в бонусной программе
#KozaBonus

KōZA restaurant group

🌐 koza.group
🇺🇸 kozagrouprest

КōЗА ТРИ
Ленинский пр., 100, к.1
+7 (812) 456-89-89

КōЗА МОРЕ
Приморский пр., 72
+7 (812) 456-80-80

КōЗА ДЕРЕЗА
Славы пр., 43
+7 (812) 403-20-40

SEAFOOD FROM THE AQUARIUM

Mussels saute 400 g 890
with gorgonzola cheese

NEW Sea urchin with ponzu 450

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) 360/2160

Crimean oyster №2 (Russia) 420/2520

Pink Jolie №2 (South Africa) 560/3360

Saint-Vaast №2 (France) 620/3720

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 2 psc
with trout and cucumber 590

NEW with roastbeef with capers and truffle sauce 640

NEW Asian cherry tomatoes 390
with orange and chili pepper

NEW Smørrebrød with baked ham 420
with capers and mustard sauce

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

$\frac{1}{2}$ Shrimps 5 psc / 10 pcs 580/990
in Kataifi crust with peanut sauce

Fritto misto 790
fried shrimps, calamari with Thai sauce

Antipasti 1190
parma ham, parmesan, dried tomatoes, olives

Dried tomatoes 20 g 120

Parma ham 50 g 450

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 Avocado with quinoa 620
with feta cheese and baked pepper

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

NEW Green salad 670
avocado, courgette, mache, broccoli, beans,
lime-mirin sauce

$\frac{1}{2}$ Roastbeef with lettuce leaves 560/880
with truffle sauce, tomato and baby potatoes

$\frac{1}{2}$ Nicoise 520/810
with tuna, poached egg and anchovies

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

$\frac{1}{2}$ Caesar
with shrimp 540/840
with chicken 490/640

SOUP

NEW Pumpkin cream-soup 420
with parmesan
We recommend adding shrimp +220

NEW Creamy soup 760
with seafood

NEW Tom Yum 790
with shrimps and chicken

Borsch with calf cheeks 560
with bacon, sour cream and green onions on a loaf

We recommend adding Beluga Gold Line 40 ml 590

PÖKE

Tuna 690
with coconut sauce, avocado and mango

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

NEW 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

NEW Warm salmon roll 690
fresh cucumber and unagi sauce

Koza Dezera sashimi roll 840
with salmon, tuna and shrimp

Creamy eel 990
with avocado and cream cheese

NEW 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, guncan 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

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	1340
<i>with baby potatoes, mushrooms and Demi-Glace sauce</i>	
Striploin steak 300 g Prime	2690
<i>with cherry tomatoes and Demi-Glace sauce</i>	
Marble beef skirt steak	1290
<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 Demi-Glacet sauce</i>	
Cheeseburger	790
<i>with Black Angus beef and Cheddar cheese</i>	
Duck leg confit	860
<i>with stewed cabbage</i>	
NEW Calf cheeks	790
<i>with vegetable salsa and mashed potatoes</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
NEW Fettuccine with beef	790
<i>and eggplant</i>	
Seafood fregola	940
<i>with chopped shrimp, squid and mussels</i>	
Spaghetti with shrimps	640
<i>with zucchini and cream sauce</i>	
Kazarechche with lamb	720
<i>baked pepper, dried tomatoes and feta cheese</i>	
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Grated parmesan can be added to any pasta 20 g.	+150

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	370	
<i>with pesto</i>		
<i>with parmesan</i>		390
Bread basket	290	

SAUCES

Ketchup / New York	90
Lingonberry with rosemary / Chimichurri	100
Blue cheese / Pepper / Pesto	110
Demi-Glace	150

DESSERTS


Homemade ice cream <i>show</i>	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
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>		
NEW Shu cake with custard cream	240	
<i>with chocolate</i>		220
<i>with black currant.</i>		220
NEW Sorbet 60 g.	240	
<i>sea-buckthorn / yuzu</i>		
<i>with Limoncello Limonaie del Sole.</i>		+100
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To any dessert you can add fresh berries 40 g.	+290	

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