

SEAFOOD FROM THE AQUARIUM

Mussels saute 400 g 960
with gorgonzola cheese

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 psc / 6 psc
Maaka №2 (China) 390 ~~2340~~ 2090
Crimean oyster №2 (Russia) 440 ~~2640~~ 2390
Pink Jolie №2 (South Africa) 590 ~~3540~~ 3190
Saint-Vaast №2 (France) 640 ~~3840~~ 3450

MEZE

Traditional mediterranean snacks

VEG Hummus 270
with carrot and cashew

VEG Baked eggplant babaganush 280
with vegetable salsa

Stracciatella 350
with baked Ramiro pepper

VEG Olives 420
pickled with spicy herbs and orange

Shrimps 460
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) ~~1940~~ 1550
5 types of meze with hot pita

VEG Roti Flatbread 160

STARTERS

Bruschetta 2 psc
with trout and cucumber 590
NEW with roastbeef with capers and truffle sauce 650

NEW Asian cherry tomatoes 390
with orange and chili pepper

NEW Smørrebrød with baked ham 450
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 560

Vitello Tonnato 790
roastbeef in tuna and capers sauce

½ Shrimps 5 psc /10 pcs 640/990
in Kataifi crust with peanut sauce

Fritto misto 840
fried shrimps, calamari with Thai sauce

Antipasti 1190
parma ham, parmesan, dried tomatoes, olives

Dried tomatoes 20 g 160

Parma ham 50 g 470

CRUDO

Scallops tartare 860
with burrata cream and truffles

Trout tartare 890
with avocado, mango and yuzu sauce

Beef tartare 790
with parmesan and quail egg

Beef carpaccio 840
original recipe

SALADS

VEG Avocado with quinoa 670
with feta cheese and baked pepper

VEG Salad with strachatella 690
seasonal fruits, yuzu sauce and gorgonzola cheese

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

½ Roastbeef with lettuce leaves 590/890
with truffle sauce, tomato and baby potatoes

½ Nicoise 540/840
with tuna, poached egg and anchovies

½ Calamari with crispy zucchini 490/720
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

½ Caesar 560/850
with shrimp 520/670
with chicken

SOUP

NEW Pumpkin cream-soup 450
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 590
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

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

NEW Shrimp 640
with red curry sauce, edamame beans and kimchi cabbage

RÖLLS

Philadelphia classic 790
with trout and cucumber

Philadelphia lux 1090
with trout, avocado, cucumber and red caviar

California with shrimp 790
with avocado and cucumber

NEW Warm trout roll 790
fresh cucumber and unagi sauce

Koza Dezera sashimi roll 870
with trout, tuna and shrimp

Creamy eel 1040
with avocado and cream cheese

NEW Spicy tuna 790
with mango and avocado

Tokyo baked roll 920
with trout, cream cheese and cucumber

Maki with trout 6 pcs 640
with red caviar

Trout set ~~2640~~ 2320
philadelphia, maki, gunkan 2 pcs, nigiri 2 pcs

SUSHI	Sashimi	Guncans	Nigiri
	50 g	2 pcs	2 pcs
Trout	460	490	420
Tuna	480	370	390
Shrimp	490	390	340
Eel	640	480	490

Assorted sashimi 200 g ~~2070~~ 1590
trout, tuna, shrimp, eel

MEAT AND POULTRY

Lamb shoulder blade 1 kg 3960
The average weight of the cooked shoulder blade is 1 – 1.5 kg, recommended for 3 – 4 persons, every additional 100 g/270 r.

Chateaubriand of beef fillet 1420
with baby potatoes, mushrooms and Demi-Glace sauce

Striploin steak 300 g **Prime** 2690
with cherry tomatoes and Demi-Glace sauce

Marble beef skirt steak 1390
with sweet potato fries and pepper sauce

Chopped steak 840
with poached egg and potato gratin

Braised lamb shank 990
in a pie with herbs, sour cream and Demi-Glacet sauce

Cheeseburger 890
with Black Angus beef and Cheddar cheese

Duck leg confit 920
with stewed cabbage

NEW Calf cheeks 870
with vegetable salsa and mashed potatoes

Chicken thigh 680
baked with vegetables and green oil

FISH AND SEAFOOD

NEW Shrimps Pil-Pil 920
with olive oil sauce, spices and garlic

Trout 1490
with broccoli, beans and red caviar sauce

Blue-throated halibut 1260
with Ber Blanc sauce with vongole, spinach and baby potatoes

Mediterranean style Sea bass 1190
with white wine, capers, olives and oregano

Cod 960
with Sicilian caponata and provolone cheese sauce

Pike cutlets 690
with mashed potatoes and shrimp sauce

PASTA

Carbonara 680

NEW Fettuccine with beef 790
and eggplant

Seafood fregola 960
with chopped shrimp, squid and mussels

Spaghetti with shrimps 740
with zucchini and cream sauce

Kazarechche with lamb 790
baked pepper, dried tomatoes and feta cheese

Grated parmesan can be added to any pasta 20 g +160

VEG VEGETABLES

Eggplant Parmigiana 640

Zucchini with stracciatella 680
and pistachio crumble

Sicilian caponata 520
eggplant, celery, raisins and pine nuts
with provolone cheese sauce

VEG SIDE DISHES

Fresh vegetables 490
with olive oil or sour cream

Lettuce leaves 350
with olive oil and lemon

Cauliflower with Blue Cheese sauce 470

Grilled vegetables with mushrooms and pesto ... 470

French fries 290

Mashed potatoes 290

Baby potatoes with mushrooms and onions 390

BREAD

Focaccia
with pesto 390
with parmesan 390

Bread basket 290

SAUCES

Ketchup / New York 90

Lingonberry with rosemary / Chimichurri 100

Blue cheese / Pesto 120

Pepper / Demi-Glace 150

DESSERTS

Homemade ice cream *show*
is prepared in front of you in liquid nitrogen at -196 °C 790

with sherry Pedro Ximenez 20 y.o. 1190

Greek olive 540
with chocolate mousse and Italian vermouth

Anna Pavlova 590
with fresh berries

Honey cake with fresh berries 620

Chocolate Fondant 540
with ice cream and berry sauce

Basque Cheesecake 490
with cherry and port sorbet and chocolate chip cookies Tuil

NEW Shu cake with custard cream
with chocolate 240
with black currant 220

NEW Sorbet 60 g 240
sea-buckthorn / yuzu

with Limoncello Limonaie del Sole +120

To any dessert you can add fresh berries 40 g +290



Follow the link to see photos of dishes

NEW New in the menu **NEW** Spicy dish

½ 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

DOUBLE THE FUN X2

MONDAY

WE SPEAK
JAPANESE

All rolls

TUESDAY

ON
MEAT

Marble beef skirt steak
with pepper sauce

WEDNESDAY

LITTLE
FRIDAY

All cocktails

THURSDAY

ON THE SAME
WAVELENGTH

All seafood
from the aquarium

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



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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

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menu

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