

KōZA restaurant group

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 400 g + 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
📞 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	890
Sea urchin with ponzu sauce	380
with tangerine and avocado	390

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)	540/2820
Saint-Vaast №2 (France)	590/2980

MEZE

Traditional mediterranean snacks

VEG Hummus with gorgonzola cheese	220
VEG Baked eggplant babaganush with vegetable salsa	230
Stracciatella with baked Ramiro pepper	280
VEG Olives pickled with spicy herbs and orange	340
Shrimps in olive oil with herbs and dried tomatoes	390
Assorted meze (-20%) 5 types of meze with hot pita	1260
VEG Roti Flatbread	130

STARTERS

VEG Guacamole with tortillas with tomato concasse, jalapeno pepper, onion and lime juice	430
Chicken liver pate with brioche and orange zest in Grand Marnier liqueur	490
VEG White milky mushrooms with sour cream	520
Vitello Tonnato Roastbeef in tuna and capers sauce	760
1/2 Shrimps 5 psc /10 pcs in Kataifi crust with peanut sauce	540/960
Fritto misto 200 g fried shrimps, calamari with Thai sauce	790
Antipasti parma ham, parmesan, dried tomatoes, olives	1170

CRUDO

Scallops tartare with burrata cream and truffles	760
Salmon tartare with avocado, mango and yuzu sauce	790
Beef tartare with parmesan and quail egg	720
Beef carpaccio original recipe	760

SALADS

VEG Burrata with tomatoes and pesto sauce	780
VEG Avocado with quinoa with feta cheese and baked pepper	590
VEG Salad with strachatella seasonal fruits, yuzu sauce and gorgonzola cheese	630
1/2 Roastbeef with lettuce leaves with truffle sauce, tomato and baby potatoes	520/820
1/2 Nicoise with tuna, poached egg and anchovies	490/790
1/2 Calamari with crispy zucchini in Asian sauce with baby potatoes, cherry tomatoes and pine nuts	420/590
1/2 Caesar with shrimp	490/790
with chicken	420/590

PŌKE

Tuna with coconut sauce, avocado and mango	670
Salmon with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka	740
🔥 Shrimp with red curry sauce, edamame beans and kimchi cabbage	590



RŌLLS

Philadelphia classic with salmon and cucumber	690
Philadelphia lux with salmon, avocado, cucumber and red caviar	990
California with shrimp with avocado and cucumber	690
Koza Dezera sashimi roll with salmon, tuna and shrimp	790
Creamy eel with avocado and cream cheese	990
🔥 Spicy tuna with mango and avocado	730
Tokyo baked roll with salmon, cream cheese and cucumber	860
Maki with salmon 6 pcs with red caviar	540
Salmon set philadelphia, maki, guncan 2 pcs, nigiri 2 pcs	2140

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 salmon, tuna, shrimp, eel	1390
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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 cappuccino	640
<i>with parmesan foam and shrimps</i>	
 with parmesan foam	440

MEAT AND POULTRY

Lamb shoulder blade 1 kg	3390
<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>	
Chateaubriand of beef fillet	1270
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Striploin steak 300 g	1970
<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	820
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff	840
<i>with mushrooms and mashed potatoes</i>	
Cheeseburger	740
<i>with Black Angus beef and Cheddar cheese</i>	
Duck leg confit	790
<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	1190
<i>with Ber Blanc sauce with vongole, spinach and baby 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	620
Seafood fregola	870
<i>with chopped shrimp, squid and mussels</i>	
Orzo with foie gras	840
<i>with parmesan cheese and mushrooms</i>	
Spaghetti with shrimps	590
<i>with zucchini and cream sauce</i>	
Kazarechche with lamb	590
<i>baked pepper, dried tomatoes and feta cheese</i>	
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Grated parmesan can be added to any pasta 20 g	90

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	340
<i>with pesto</i>	
<i>with parmesan</i>	


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>	
Anna Pavlova with fresh berries	590
Honey cake with fresh berries	540
Chocolate Fondant	490
<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>	
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To any dessert you can add fresh berries 40 g	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 ДЕРЕЗА

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
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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