


SET MENU from 12:00 to 17:00 on weekdays

- Salad + soup 399
- Salad + main course 439
- Soup + main course 469
- Salad + soup + main course 499

SALAD

- Thai-style funchose and vegetable salad
- Vegetable salad with aromatic oil
- Caesar with chicken
- Dressed herring

SOUP

-  • Tom Yam with chicken
- Finnish fish soup with salmon
- Ramen with chicken
- Cold Borscht with beef

MAIN COURSE

- Homemade cutlet with mashed potatoes
- Fish cutlet with mashed potatoes
- Chicken breast with rice
- Baked roll with salmon
- Lasagna with salmon and zucchini

BREAD

- Ciabatta for lunch 30

DRINKS

- choose any drink for lunch
- Tea, fresh fruit drink 50
- Coffee, beer, wine 100

SEAFOOD FROM THE AQUARIUM

Author's set of three oysters . . . 870

Miso and pickled daikon
Kimchi sauce with apple
Pineapple sauce and baked pepper

Oyster

- Pink Jolie №2 490
- New Zealand №2 490
- Far Eastern №2/№1 290/390

Oysters 1/2 dozen

- Pink Jolie 2670
- New Zealand 2670

Baked oysters 1/2 dozen 970

with blue cheese sauce

Sea urchin 290





Mediterranean saute 450 z / 1 x2 640/1280
From mussels / From vongole / From mussels and vongole

Saute with gorgonzola . . 690/1340

With mussels / With vongole / With mussels and vongole



ANTIPASTI

-  Sicilian olives 210
- Chicken liver pate 290
-  Guacamole 290
with tortilla
- White milky mushrooms 290
in sour cream
- Brine cured lard 270
mustard, horseradish
- Beef chips 240/480
40 g / 100 g
- Parma ham 50 g 440
with grissini
- Roast beef 100 g 520
with tomato sauce
-  Prawns 390/740
in Kataifi crust with peanut sauce
5 pcs / 10 pcs
-  Fritto misto 390/690
fried prawns, calamari
with Thai style dipping sauce
100 g / 200 g

Assortment of Four 890
cheese platter 25 g each

BRUSCHETTA

2 pcs

- Lightly salted salmon 240
with light cream cheese
- Guacamole 290
with prawns and lime
- Veal 230
with mushrooms and onion cream
- Pate 190
with Madeira and pine nuts

Assortment of Four 790
bruschetta platter 8 pcs

PÖKE

- Salmon 540
with coconut sauce, avocado, beans
edamame, cucumber, cherry and chuka
- Tuna 570
with coconut sauce, avocado and mango
-  Prawns 390
with red curry sauce, edamame beans
and kimchi cabbage
- Eel 560
with corn espumat, pickled eggplant
and celery shavings

ROLLS

- Salmon set 1290
Philadelphia, maki, gunkans 2 pcs, nigiri 1 pcs
- Philadelphia with salmon 590
with avocado and cucumber
- California with prawns 590
with salmon, avocado and cucumber
- Sashimi roll 690
by Koza Dereza
with salmon, tuna, prawns and red caviar
- Baked tokyo roll 640
with salmon, cream cheese and cucumber
- Creamy eel 840
with tobiko caviar,
avocado and cream cheese
-  Spicy tuna 690
with mango, avocado and cream cheese
- Calamari 490
and crispy prawns







CRUDO

- Beef tartare 540
with parmesan and quail egg
- Beef carpaccio 530
prepared according
to the original recipe
- Salmon tartare 670
with avocado, mango
and yuzu sauce
- Tuna tartare 460
in asian style with cucumber
and cilantro


SOUPS

- Borscht 440
with duck, cherry and shrimp bisque
-  Pumpkin cappuccino
with prawns and parmesan foam 540
with parmesan foam 390
- Italian 730
with seafood
-  Tom Yam 570
with prawns and chicken
- Ramen kimchi 470
with pork and homemade noodles

SALADS

-  Squid with crispy zucchini 340/530
in Asian sauce with baby potatoes,
cherry tomatoes and pine nuts
- Avocado with quinoa 420
with feta cheese and baked pepper
- Prawns with squid 440
with glass noodles and vegetables
in Thai sauce
-  Nicoise 420/690
with rare tuna, poached egg
and anchovies
-  Strawberry with stracciatella . . 420
with yuzu sauce, gorgonzola
and flaked almonds
-  Burrata 570
with tomatoes and pesto
- Prawns with pumpkin 490
with ricotta cheese and pumpkin seeds
-  Fresh vegetable salad 390
with olive oil or sour cream
-  Caesar with prawns 340/590
with chicken 280/520

SUSHI

	MAKI <small>6 pcs</small>	SASHIMI <small>50 g</small>	GUNKAN <small>1 pcs</small>	NIGIRI <small>1 pcs</small>
Salmon	390	270	140	140
Tuna	340	250	130	130
Eel	490	470	190	190
Prawns	390	340	130	130
Chuka	190		80	
 Cucumber	190			
Assorted sashimi salmon, tuna, eel, prawns	1190			
Assorted gunkan salmon, tuna, eel, prawns	590			
Assorted nigiri salmon, tuna, eel, prawns	490			



GRILL

Marbled Black Angus Miratorg
Grain fed 200 days, 21 days wet aged.

For your perfect steak, ask your waiter
for a recommendation.

Tomahawk steak 1 kg 7500
served with red wine
Cacciata Chianti, Castellani, Italy
Each additional 100 g / 700 rub.

Steaks with an average weight of 1-1.8 kg.,
recommended for 4-6 persons.

- Rib-eye steak 1940
thick cut
- Striploin steak 1570
thin cut
- Flank steak 730
- Butcher's Steak 970
plate cut
- Pork neck steak 490
- Calamari 490
- Yellowfin tuna steak 790
- Salmon steak 790
- Dorada 640

Add sauce:

New York, Barbecue, Peppery,
Lingonberry, White wine, Tar-tar,
Blue cheese, Chimichurri

Homemade Demi-glance sauce 150

MEAT

- Beef stroganoff 670
with mushrooms and mashed potatoes
- Chopped steak 590
with poached egg, baked potatoes
and onions
- Chateaubriand 970
beef tenderloin with baby potatoes
and Demi-glance sauce
- Braised lamb shank 670
in a pie with herbs, sour cream
and Demi-glance sauce
- Cheeseburger 640
with Black Angus beef and Cheddar cheese

PASTA

- Spaghetti Carbonara 540
- Tagliatelle 570
with prawns, arugula and orange
- Fregola with seafood 540
chopped prawns, calamari
and mussels
- Cannelloni with salmon 440
with ricotta cheese, parmesan
and zucchini

You can add to any pasta
20 grams of grated cheese Parmesan 90

POULTRY

- Duck breast 590
with soba noodles
and enoki mushrooms
- Duck leg confit 690
with stewed cabbage
- Chicken fillet 470
with wild rice and guacamole

FISH

- Cod with baked vegetables . . 590
and shrimp bisque
- Pike cutlets 450
with mashed potatoes
and prawns sauce
- Mediterranean-style dorado fillet 790
with white wine, mussels and olives
- Blue finned halibut fillet 840
with bulgur and Parmentier
with leeks and potatoes

VEGETABLES

- Cauliflower 340
with blue cheese sauce
- Zucchini pancakes
with sour cream 290
with lightly salted salmon 440





SIDES

- French fries 170
- Mashed potatoes 150
- Basmati rice 130
- Beans with garlic and butter . . . 360
- Spinach 220
- Grilled vegetables 290
with mushrooms and pesto
- Baby potatoes 190
with mushrooms and onion

BREAD

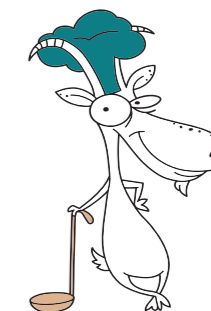
- Focaccia
with pesto 260
with herbs and sea salt 190
with parmesan 270
- Ciabatta 250
with butter and pesto

ROMAN PIZZA

-  Margarita 370
-  Alla Puttanesca 490
-  Five cheese 590
-  Gorgonzola cheese and pear . 420
With seafood 690
- Carbonara 480
- Parma ham and arugula 590

DESSERTS

- Anna Pavlova 470
with fresh berries
- Homemade ice cream
prepared in front of you 490
in liquid nitrogen at -196°C
with sherry Pedro Ximenez 20 y.o. 640
- Chocolate fondant 340
with ice cream and berry sauce
- Lemon pie 340
- Rum-baba 340
with rum Bumbu 15 YO
- Cheesecake 340
with almonds and raspberries
- Semifredo 190
with sea buckthorn, almond and orange
- Fruit platter 790
- Selection of Sorbet 120



SPECIAL OFFER

Please let us know if you have any food
allergies or special dietary needs.
Promotional material. Not a public offer.

-  — New on the menu
-  — Half serving
-  — Spicy dish
-  — Vegetarian dish

КОЗА ДЕРЕЗА



WINE BY GLASS

SPARKLING 0,125 l

- Prosecco Fonte Brut 360
Glera, Veneto, Italy
- Asti Fonte Dolce 360
Muscat, Piedmont, Italy, sweet
- Cremant de Loire Philippe 490
*Deval, rose
Cabernet Franc, Loire Valley, France*

WHITE

- Cielo e Terra 270
Pinot Grigio/Trebbiano, Veneto, Italy, semi-dry
- Vinho Verde Pavao 320
Loureiro, Trajadura, Arinto, Portugal
- Butterfly Ridge 370
Riesling-Gewurztraminer, South Australia, semi-dry
- Tenute Arnaces 430
Pinot Grigio, Friuli, Italy
- Brancott Estate 520
Sauvignon Blanc, Marlborough, New Zealand



- Bourgogne Chardonnay, Prestige, Henri de Villamont . . 590
Chardonnay, Burgundy, France

ROSE

- Rosa & Dito Utiel-Requena, Covinas 360
Bobal, Valencia, Spain

RED

- Cielo e Terra 270
Merlot, Veneto, Italy, semi-dry
- Aussimento, Double Pass 390
Shiraz, Australia
- Takun Reserva 430
Carmenere, Valle de Colchagua, Chile
- Kindzmarauli, Askaneli Brothers 460
Saperavi, Kakheti, Georgia, semi-sweet
- Gergenti 520
Nero d'Avola, Merlot Sicilia, Italy
- Domaine des Closiers 540
*Cabernet Franc, Saumur
Champigny, Loire Valley, France*
- Chateau La Croix Forney St.-Emillion Grand Cru 760
Merlot, Cabernet Sauvignon, St.-Emillion, France

BEER BY BOTTLE

- Duchesse De Bourgogne 0,75 . . 1390
Belgian brown ale
- Brewdog PLC Elvis Juice 0,33 . . 420
Grapefruit IPA
- Fullers Black Cab Stout 0,5 . . . 460
English stout
- Fullers London Pride 0,5 460
English pale ale
- Marston's PLC Oyster Stout 0,5 . 420
English stout
- Trappist Dubbel 0,33 420
Abbey dark ale
- Trippel Carmelit 0,33 490
Abbey pale ale
- Rodenbach Grand Cru 0,33 . . . 390
Belgian brown ale
- Hertog Jan, «Grand Prestige» 0,5 1070
Belgian dark ale
- Hertog Jan, «Dubbel» 0,5 970
Belgian dark ale
- Hertog Jan, «Tripel» 0,5 970
Belgian amber ale
- Schlenkerla «Rauchbier Märzen» 0,5 . 590
*Beech-wood smoked
unfiltered dark*
- Peach Mel Bush 0,33 520
Peach ale
- Pauwel Kwak 0,33 460
Amber ale

NON-ALCOHOLIC BEER

- Erdinger Non-Alcoholic 0,33 . . 390
Light wheat
- Clausthaler Non-Alcoholic 0,33 . 360
Lager

CIDER

- Kerisac Breton Brut 0,75 1070
Dry apple cider



DRAFT BEER

0,44 l

- Affligem Blonde 380
Belgian pale ale
- Paulaner hefe-weissbier 370
Unfiltered wheat
- Hobgoblin Ruby 340
Amber ale
- Harp 440
Lager
- White & wheat 240
Unfiltered wheat
- Czech Pilsner 230
Lager
- Blanche de Bruxelles 370
Light unfiltered wheat
- Guinness 440
Stout
- Bourgogne des Flandres 430
Brown aged ale
- Palm 370
Belgian amber ale
- Brewdog PLC Punk IPA 440
American Pale Ale
- Rouge de Bruxelles 420
Cherry strong lmbic

COCKTAILS

- Aperol Spritz 490
Prosecco, aperol, soda
- Mojito 430
White rum, soda, lime, mint, brown sugar
- Blanche de lemon 360
Blanche, limoncello, flower syrup, lemon juice
- Tropics 590
White rum, passion fruit syrup, fresh passion fruit, basil, lime juice, amaretto syrup
- Falerno 440
White rum, falernum liqueur, pineapple juice, orange juice, lemon juice, angostura
- Amaranth 420
Gin, aperol, beetroot syrup, pear syrup, lemon syrup, dragon fruit, egg white

TEA LIST

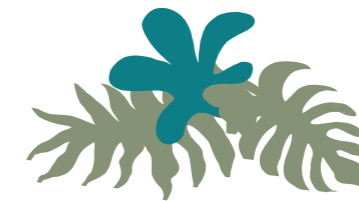
0,5 l / 0,8 l

- Green tea*
- Japanese sencha 320/420
- Jasmine 320/420
- Ginseng Flight of Dragon . . 320/420
- Grün Matinee 320/420
- Oolong tea*
- Milk oolong 370/470
- Da Hong Pao 370/470
- Big Red Robe
- Red tea*
- Lapsang Souchong 320/420
- Smoked Tea
- Black tea*
- Assam 320/420
- Earl Gray 320/420
- Puer 320/420
- Herbal and fruit tea*
- Rosebay willowherb 320/420
- tea with honey
- Hibiscus 290/390
- Chamomile 290/390
- Rooibos cream caramel . . 290/390
- Homemade tea*
- Puer with cherry 420/520
- Sea buckthorn with orange . 440/540
- Raspberry with ginger . . 440/540
and mint
- Invigorating citrus 420/520
- Moroccan 390/490
- Masala 420/520
- Fruit 420/520

HOMEMADE LEMONADES

0,45 l / 0,9 l

- Lychee-Blackberry 270/490
Premix lychee-yuzu-blackberry, coconut, dragon fruit, lime, soda
- Pear-Basil 270/490
Pear, basil, lemon juice, cucumber, lime, soda
- Lingonberry-Rosemary 270/490
Lingonberry, rosemary, lemon juice, soda
- Passionfruit-Ginger 270/490
Passionfruit, ginger, lemon juice, soda



HOMEMADE FRUIT DRINK

0,22 l / 1 l

We make homemade fruit drinks from wild berries, spring water and sugar syrup

- Cranberry 170/540
- Sea buckthorn 170/540
- Blackcurrant 170/540

FRESH JUICES

0,2 l

- Orange 260
- Grapefruit 260
- Carrot 230
- Celery 290
- Apple 240
- Pineapple 360

SOFT DRINKS

- Sparkling drinks 0,25 l 160
Pepsi-Cola, Pepsi-Cola Zero, 7-up, Mirinda, Tonic Evervess
- Juice "Я" 0,2 l / 1 l 190/390
orange, apple, cherry, tomato, peach
- Mineral water
Borjomi 0,5 l 270
- Acqua Panna 0,5 l / 0,75 l 320/430
- San Pellegrino 0,5 l / 0,75 l 320/430
- EDIS still/ sparkling 240/370
0,5 l / 0,95 l



COFFEE



- Espresso / Ristretto 170
- Espresso vanilla 170
- Espresso caramel 170
- Decaf coffee 170
- Americano 170
- Cappuccino 210
- Latte 230