

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

NEW 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
with 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
- 1/2 Prawns 390/740
*in Kataifi crust with peanut sauce
5 pcs / 10 pcs*
- 1/2 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 540
with prawns and parmesan foam 390
with parmesan foam
- Italian 730
with seafood
- 🔥 Tom Yam 570
with prawns and chicken
- Ramen kimchi 470
with pork and homemade noodles

SALADS

- 1/2 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*
- 1/2 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
- 1/2 Caesar with prawns 340/590
with chicken 280/520

SUSHI

	MAKI 6 pcs	SASHIMI 50 g	GUNKAN 1 pcs	NIGIRI 1 pcs
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

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*

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*

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

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 — New on the menu
- 1/2 — 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 lambic

COCKTAILS

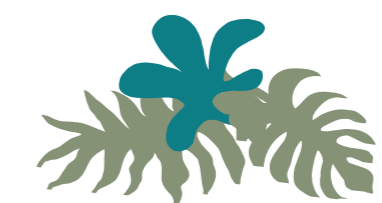
- Aperol Spritz 490
Prosecco, aperol, soda
- Mojito 430
White rum, soda, lime, mint, brown sugar
- Blanche de lemon 360
Blanche, limoncello, flower syrup, lemon juice
- Tropics 590
White rum, passion fruit syrup, fresh passion fruit, basil, lime juice, amaretto syrup
- Falerno 440
White rum, falernum 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

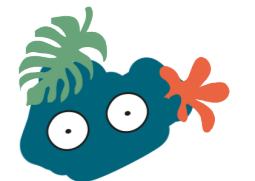
- We make homemade fruit drinks from wild berries, spring water and sugar syrup*
- Cranberry 170/540
- Sea buckthorn 170/540
- Blackcurrant 170/540

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