

# 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

**Oyster 1/2 dozen**  
*Pink Jolie* ..... 2670  
*New Zealand* ..... 2670

**Baked oysters 1/2 dozen** ..... 970  
*with blue cheese sauce*

 **Sea urchin** ..... 270


**Mediterranean saute 450 g / 1 kg** ..... 640/1280  
*from mussels / from vongole / from mussels and vongolee*

**Saute with gorgonzola 450 g / 1 kg** ..... 690/1340  
*from mussels / from vongole / from mussels and vongolee*

## ANTIPASTI

 **Sicilian olives** ..... 210

**Chicken liver pate** ..... 290

 **Guacamole with tortilla** ..... 290

**White milky mushrooms in sour cream** ..... 290

**Brine cured lard** ..... 270  
*mustard, horseradish*

**Beef chips 40 g / 100 g** ..... 240/480

**Parma ham with grissini 50 g** ..... 440

**Roast beef with tonato sauce 100 g** ..... 520

$\frac{1}{2}$  **Prawns 5 pcs / 10 pcs** ..... 390/740  
*in Kataifi crust with peanut sauce*

$\frac{1}{2}$  **Fritto misto 100 g / 200 g** ..... 390/690  
*fried prawns, calamari with Thai style dipping sauce*

**Assortment of Four cheese platter 25 g each** ..... 890

## BRUSCHETTA 2 pcs

**Lightly salted salmon with light cream cheese** . . 240

**Guacamole with prawns and lime** ..... 290

**Veal with mushrooms and onionv cream** . . . . . 230

**Pate with Madeira and pine nuts** . . . . . 190

**Assortment of Four bruschetta platter 8 pcs** . . . . . 790

## 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 by Koza Dereza** ..... 690  
*with salmon, tuna and prawns*

**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 and crispy prawns** ..... 490

## 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*

## 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 with duck and cherry** ..... 440

 **Pumpkin cappuccino**  
*with prawns and parmesan foam* ..... 590  
*with parmesan foam* ..... 390

**Italian with seafood** ..... 730

 **Tom Yam with prawns and chicken** ..... 570

**Ramen kimchi with pork and homemade noodles** . 470

## SALADS


$\frac{1}{2}$  **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*

$\frac{1}{2}$  **Nicoise** ..... 420/690  
*with rare tuna, poached egg and anchovies*


 **Strawberry with stracciatella** ..... 420  
*with yuzu sauce, gorgonzola and flaked almonds*

 **Burrata with tomatoes and pesto** ..... 570

**Prawns with pumpkin** ..... 490  
*with ricotta cheese and pumpkin seeds*

 **Fresh vegetable salad** ..... 390  
*with olive oil or sour cream*

$\frac{1}{2}$  **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
 Cucumber	190			
Chuka	190		80	

**Assorted sashimi** ..... 1190  
*salmon, tuna, eel, prawns*

**Assorted gunkan** ..... 590  
*salmon, tuna, eel, prawns, chuka*

**Assorted nigiri** ..... 490  
*salmon, tuna, eel, prawns*

## 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 thick cut** ..... 1940

**Striploin steak thin cut** ..... 1570

**Flank steak** ..... 730

**Butcher's Steak plate cut** ..... 970

**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* ..... 90  
*Homemade Demi-glace 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-glace sauce*

**Braised lamb shank** ..... 670  
*in a pie with herbs, sour cream and Demi-glace 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*

## PASTA

**Spaghetti Carbonara** ..... 540

**Tagliatelle with prawns** ..... 570  
*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

## 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

## 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 with blue cheese sauce** ..... 340

**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 with mushrooms and pesto** . 290

**Baby potatoes with mushrooms and onion** . . . . . 190

## BREAD

**Focaccia**  
*with pesto* ..... 260  
*with herbs and sea salt* ..... 190  
*with parmesan* ..... 270

**Ciabatta with butter and pesto** ..... 190

## DESSERTS

**Anna Pavlova** ..... 470  
*with fresh berries*

**Homemade ice cream**  
*prepared in front of you in liquid nitrogen at -196°C* ..... 490  
*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

 New on the menu

 Spicy dish

$\frac{1}{2}$  Half serving

 Vegetarian dish

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

## SET MENU


from 12:00 to 17:00  
on weekdays

Salad + soup . . . . .	499
Salad + main course . . . . .	539
Soup + main course . . . . .	569
Salad + soup + main course . . . . .	599

### 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*



Ciabatta for lunch . . . . . 30

### Drinks choose any drink for lunch

Tea black/green . . . . .	50
Currant/cranberry/buckthorn fruit drink. . . . .	50
Coffee, beer, wine. . . . .	100



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# ALICE GARDĚN

by KōZA

## MENU