

# ALICE GARDĒN

by KŌZA

A CELEBRATION EVERY DAY

MONDAY

SEA OF MUSSELS  
990₽

1 kg of mussels +  
2 glasses of beer

TUESDAY

SEA OF STEAKS  
990₽

Striploin steak +  
glass of red wine

MONDAY - THURSDAY

CASHBAK  
50. /  
ON ALL  
ALCOHOL

WEDNESDAY

SEA OF WINE  
990₽

Cheese plate or fruit  
plate + bottle of white  
or red wine

THURSDAY

SEA OF OYSTERS  
990₽

1/2 dozen of oysters +  
bottle of white wine



Check with the restaurant managers for details.

The promotions are not cumulative and are not valid on holidays and pre-holidays.

For companies of 8 people or more, a service fee of 10% of the invoice amount is included in the bill.

Advertising material. It is not a public offer.

## DELIVERY AND BONUSES



Install our app, order delivery  
and participate #Kozabonus  
programme



KŌZA restaurant  
group

koza.group  
kozagroupest

ALICE GARDĒN

25 Nevsky Ave.  
+7 (812) 319-25-25

KŌZA ТРМ

100 Leninsky Ave, bldg. 1  
+7 (812) 456-89-89

KŌZA МОРЕ

72 Primorsky Ave.  
+7 (812) 456-80-80

KŌZA ДЕРЕЗА

43 Slavy Ave.  
+7 (812) 403-20-40

# SUMMER MENU

Salad with stracciatella cheese and seasonal fruits <i>with yuzu sauce and Gorgonzola cheese</i>	540
Tomato salad with sorrel <i>with pumpkin oil and Yalta onion</i>	390
Muksun carpaccio <i>with fennel and olive oil</i>	590
Green qazpacho <i>with feta cheese, fresh apple and cucumber</i>	360
Okroshka <i>on homemade kefir / on kvass</i>	370
Cold Borscht <i>with boiled beef</i>	470
<i>without meat</i>	290
Grilled Dorada <i>with tzatziki sauce and lettuce leaves</i>	890
Lamb gyros <i>in a pit with pomegranate sauce and lettuce leaves</i>	440
Lamb shoulder blade 1 kg <i>The average weight of the cooked shoulder blade is 1-1.5 kg, recommended for 3-4 persons. Every additional 100g / 250r.</i>	3200
Panna cotta <i>with sorrel, strawberry-tomato gel and sour cream ice cream</i>	360

## SEAFOOD FROM AQUARIUM

Set of three oysters <i>miso and pickled daikon kimchi sauce with apple pineapple sauce and baked pepper</i>	790
Oyster <i>Imported</i>	590
<i>Far Eastern №2/№1</i>	290/390
Oysters 1\2 dozen <i>Imported</i>	2780
<i>Far Eastern №2/№1</i>	990/1490
Baked oysters 1/2 dozen <i>with blue cheese sauce</i>	1290
Sea urchin	340
Mediterranean saute from mussels 450 g	690
Mussel saute with gorgonzola 450 g	780

## APPETIZERS

Sicilian olives	270
Chicken liver pate <i>with Madeira and cherry confiture</i>	320
Guacamole with tortilla	390
White milky mushrooms with sour cream	440
Wet salted lard 50 g <i>mustard, horseradish</i>	290
Beef chips 40 g / 100 g	320/590
Parma ham with grissini 50 g	490
Roastbeef with tonato sauce 100 g	590
Shrimps 5 psc / 10 pcs <i>in Kataifi crust with peanut sauce</i>	460/840
Fritto misto 200 g <i>fried shrimps, calamari with Thai sauce</i>	740

A plate of three types of cheese of 25g 890

## BRUSCHETTA 2 pcs

Guacamole with shrimp and lime	390
Lightly salted salmon with light curd cheese	290
Veal with mushrooms and onion cream	270
Pate with madeira and pine nuts	190

Assorted 4 types of bruschetta 8 pcs. 890

## CRUDO

Beef carpaccio <i>original recipe</i>	670
Salmon tartare <i>with avocado, mango and yuzu sauce</i>	690
Beef tartare <i>with parmesan and quail egg</i>	640
Tuna tartare <i>Asian style, with cucumber and cilantro</i>	490

## SOUP

Tom Yam with shrimps and chicken	690
Pumpkin capuccino <i>with parmesan foam and shrimps</i>	590
<i>with parmesan foam</i>	390
Vietnamese Pho Bo <i>with beef tenderloin, noodles, green onions, chili and lime</i>	540


## SALADS

Burrata with tomatoes and pesto sauce	640
Calamari with crispy zucchini <i>in Asian sauce with baby potatoes, cherry tomatoes and pine nuts</i>	360/590
Avocado with quinoa <i>with feta cheese and baked pepper</i>	540
Nicoise <i>with tuna, poached egg and anchovies</i>	460/780
Roastbeef with lettuce leaves <i>with truffle sauce, tomato and baby potatoes</i>	460/760
Vinaigrette of baked vegetables <i>with milk mushrooms and herring on toast</i>	320
Caesar <i>with shrimp</i>	420/670
<i>with chicken</i>	360/570

## ROLLS

Philadelphia lux <i>with salmon, avocado and red caviar</i>	670
Philadelphia classic <i>with salmon and cucumber</i>	540
California with shrimp <i>with avocado and cucumber</i>	670
Koza Dezera sashimi roll <i>with salmon, tuna and shrimp</i>	830
Spicy tuna <i>with mango and avocado</i>	740
Tokyo baked roll <i>with salmon, cream cheese and cucumber</i>	690
Maki with salmon 6 pcs	470
Spicy tuna <i>with cucumber, iceberg lettuce and sesame seeds</i>	460
Spicy salmon <i>with cucumber, iceberg lettuce and sesame seeds</i>	480
Salmon set <i>Philadelphia, maki, gunkan 2 pcs, nigiri 2 pcs</i>	1690

## PÖKE

Tuna . . . . .	.640
<i>with coconut sauce, avocado and mango</i>	
 Salmon . . . . .	.590
<i>with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka</i>	
Shrimp . . . . .	.540
<i>with red curry sauce, edamame beans and kimchi cabbage</i>	

SUSHI	Sashimi	Guncans	Nigiri
	50 g	2 pcs	2 pcs
Salmon	360	360	320
Tuna	360	260	260
Shrimp	420	360	260

Assorted sashimi . . . . .	.970
<i>salmon, tuna, shrimp</i>	

## GRILL

*To choose the perfect steak, ask the waiter for a recommendation*

Tomahawk Steak 1 kg . . . . .	.8500
<i>Served with red wine Chianti Cacciata, Castellani, Tuscany, Italy.</i>	
<i>Steaks with an average weight of 1-1.8 kg, recommended for 4-6 persons. Every additional 100 g / 800 r.</i>	
Rib-eye steak thick cut . . . . .	.2390
Striploin steak thin cut . . . . .	.1790
Butcher's Steak plate cut . . . . .	.1170
Flank steak . . . . .	.690
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Pork neck steak . . . . .	.490
Calamari . . . . .	.590
Yellowfin tuna steak . . . . .	.980
Salmon steak . . . . .	.980

### You can add sauce:

<i>New York, Barbecue, Pepper, Lingonberry, White Wine, Tartar, Blue Cheese, Chimichurri</i> . . . . .	.90
Demiglas . . . . .	.150

## MEAT

Chateaubriand of beef fillet . . . . .	.1140
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Braised lamb shank . . . . .	.780
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff . . . . .	.690
<i>with mushrooms and mashed potatoes</i>	
Chopped steak . . . . .	.670
<i>with poached egg, baked potatoes and onions</i>	
Cheeseburger . . . . .	.590
<i>with Black Angus beef and Cheddar cheese</i>	




## FISH

Blue-throated halibut . . . . .	.890
<i>with Ber Blanc sauce with vongole, spinach and Stone potatoes</i>	
Cod with baked vegetables . . . . .	.590
<i>and shrimp bisque</i>	
Pike cutlets . . . . .	.490
<i>with mashed potatoes and shrimp sauce</i>	

## POULTRY

Duck leg confit . . . . .	.740
<i>with stewed cabbage</i>	
Duck breast . . . . .	.590
<i>with soba noodles</i>	
Chicken fillet . . . . .	.490
<i>with wild rice and guacamole</i>	

## PIZZA

 Margarita . . . . .	.390
 Gorgonzola and pear . . . . .	.490
Carbonara . . . . .	.560
 Five cheeses . . . . .	.660
Parma ham and arugula . . . . .	.690

## PASTA

Seafood fregola . . . . .	.660
<i>with chopped shrimp, squid and mussels</i>	
Tagliatelle with shrimp . . . . .	.590
<i>with arugula and orange</i>	
Carbonara . . . . .	.580
 Kazarechche with lamb . . . . .	.490
<i>baked pepper, dried tomatoes and feta cheese</i>	
Tagliatelle Bolognese . . . . .	.390

*Grated Parmesan can be added to any pasta 20 g. . . . . 90*

## SIDE DISHES AND VEGETABLES


Cauliflower with Blue Cheese sauce . . . . .	.370
Beans with garlic and butter . . . . .	.360
Grilled vegetables with mushrooms and pesto . . . . .	.340
Spinach . . . . .	.270
French fries . . . . .	.190
Mashed potatoes . . . . .	.190
Baby potatoes with mushrooms and onions . . . . .	.190
Basmati Rice . . . . .	.130


## BREAD


Focaccia . . . . .	.290
<i>with pesto . . . . . 290</i>	
<i>with Parmesan . . . . . 290</i>	
<i>with herbs and sea salt . . . . . 240</i>	

Bread with butter . . . . .	.240
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## DESSERTS

Anna Pavlova with fresh berries . . . . .	.490
Homemade ice cream . . . . .	
<i>is prepared in front of you in liquid nitrogen at -196 °C . . . . . 490</i>	
<i>with sherry Pedro Ximenez 20 y.o. . . . . 640</i>	
Chocolate Fondant . . . . .	.420
<i>with ice cream and berry sauce</i>	
Lemon Pie . . . . .	.360
Rum baba with rum Bumbu 15 y.o. . . . .	.440
Cheesecake with almonds and raspberries . . . . .	.380
Chocolate hemisphere with malt . . . . .	.390
<i>and sour cream ice cream</i>	
 Sorbet in the assortment . . . . .	.120

 New in the menu

 1/2 Half a serving

 Spicy dish

 Vegetarian dish

If you are allergic to any product, please let us know.  
Advertising material. It is not a public offer

# ALICE GARDĚN

by KÖZA

## BUSINESS LUNCH

from 12 p.m. till 5 p.m. on weekdays

Salad + soup . . . . .	399
Salad + hot meal. . . . .	439
Soup + hot potato . . . . .	469
Salad + soup + hot meal . . . . .	499

### Salad

- 🌿 Tomatoes with sorrel and yalta onions
- 🌿 Olivier with chicken breast
- Caesar with chicken
- Herring under a fur coat

### Soup

- 🍴 Tom yam with chicken
- Finnish fish soup with salmon
- 🌿 Cold borscht with boiled beef
- 🌿 Ocroshka on kvass
- 🌿 Ocroshka on home kefir

### Main dish

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

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Bread for lunch. . . . .	50
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### A drink of choice for any meal

Black/Green tea . . . . .	50
Currant/cranberry/ buckthorn. . . . .	90
Dark kvass. . . . .	90
Coffee, beer, wine. . . . .	100

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Desserts . . . . .	160
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- Pumpkin tart with lingonberry and mint jam