

KōZA restaurant group

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

CASHBACK
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 GARDĚN

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

Tuna640
<i>with coconut sauce, avocado and mango</i>	
 Salmon590
<i>with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka</i>	
Shrimp540
<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 sashimi970
salmon, tuna, shrimp

GRILL

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

Tomahawk Steak 1 kg8500
<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 cut2390
Striploin steak thin cut1790
Butcher's Steak plate cut1170
Flank steak690
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Pork neck steak490
Calamari590
Yellowfin tuna steak980
Salmon steak980

You can add sauce:
New York, Barbecue, Pepper, Lingonberry, White Wine, Tartar, Blue Cheese, Chimichurri90
Demiglas.150

MEAT

Chateaubriand of beef fillet1140
<i>with baby potatoes, mushrooms and Demiglas sauce</i>	
Braised lamb shank780
<i>in a pie with herbs, sour cream and Demiglas sauce</i>	
Beef stroganoff690
<i>with mushrooms and mashed potatoes</i>	
Chopped steak670
<i>with poached egg, baked potatoes and onions</i>	
Cheeseburger590
<i>with Black Angus beef and Cheddar cheese</i>	




FISH

Blue-throated halibut890
<i>with Ber Blanc sauce with vongole, spinach and Stone potatoes</i>	
Cod with baked vegetables590
<i>and shrimp bisque</i>	
Pike cutlets490
<i>with mashed potatoes and shrimp sauce</i>	

POULTRY

Duck leg confit740
<i>with stewed cabbage</i>	
Duck breast590
<i>with soba noodles</i>	
Chicken fillet490
<i>with wild rice and guacamole</i>	

PIZZA

 Margarita390
 Gorgonzola and pear490
Carbonara560
 Five cheeses660
Parma ham and arugula690

PASTA

Seafood fregola660
<i>with chopped shrimp, squid and mussels</i>	
Tagliatelle with shrimp590
<i>with arugula and orange</i>	
Carbonara580
 Kazarechche with lamb490
<i>baked pepper, dried tomatoes and feta cheese</i>	
Tagliatelle Bolognese390

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

SIDE DISHES AND VEGETABLES


Cauliflower with Blue Cheese sauce370
Beans with garlic and butter360
Grilled vegetables with mushrooms and pesto340
Spinach270
French fries190
Mashed potatoes190
Baby potatoes with mushrooms and onions190
Basmati Rice130


BREAD


Focaccia290
<i>with pesto290</i>	
<i>with Parmesan290</i>	
<i>with herbs and sea salt240</i>	

Bread with butter240


DESSERTS

Anna Pavlova with fresh berries490
Homemade ice cream490
<i>is prepared in front of you in liquid nitrogen at -196 °C490</i>	
<i>with sherry Pedro Ximenez 20 y.o.640</i>	
Chocolate Fondant420
<i>with ice cream and berry sauce</i>	
Lemon Pie360
Rum baba with rum Bumbu 15 y.o.440
Cheesecake with almonds and raspberries380
Chocolate hemisphere with malt390
<i>and sour cream ice cream</i>	
 Sorbet in the assortment120

 New in the menu

 1/2 Half a serving

 Spicy dish

 Vegetarian dish

If you are allergic to any product, please let us know.
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BUSINESS LUNCH

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

Salad + soup	499
Salad + hot meal.	539
Soup + hot potato	569
Salad + soup + hot meal	599

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

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

Desserts	160
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- Pumpkin tart with lingonberry and mint jam