

КОЗА

ДЕ ~

РЕЗА



kitchen

If you have a food allergy, please let us know



VLADISLAV TOKAREV

“Koza Dereza” gastropub chef

“The phrase “Do as your inner world tells you” became the leitmotif of the whole set. The result was a play on words and tastes: on one hand, products from the deep sea dominate here (scallop, perch), and on the other, root vegetables (Jerusalem artichoke, parsnip) stand out brightly. Elements are complex, but their combination is easy and simple. And the twist on a classic dessert from childhood becomes a spectacular finish!”

Tomato and avocado tartare

with seafood

340

Scallop

with parsnip puree

320

Sea bass

*with fried Jerusalem artichoke,
glace sauce, pike caviar and red caviar*

590

Rum baba

*with orange segments, strawberry
and 15 y.o. Bumbu rum*

240

4-course set

1490

FRESH SEAFOOD

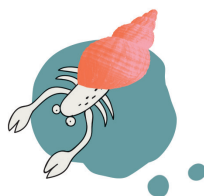
Oysters 390
*New-Zealand
 Pink Jolie
 Itoshima*

Sea urchin 290

Mediterranean sauté
*mussels
 mussels and clam*

Sauté with gorgonzola
*mussels
 mussels and clams*

Seafood platter
 for 2 persons: 1590
*sea urchin 2 pcs,
 northern mussels,
 assorted sashimi:
 prawn, salmon and tuna*



450g 1 kg

540 1080
 740 1480

570 1140
 790 1580

ANTIPASTI

Sicilian olives 190

Chicken liver pâté 290

Guacamole 280
with tortilla

Herring 240
with pickled onion

Milk mushrooms 290
in sour cream

Jerky beef chips 190/380
40 g / 100 g

Wet salted salo 240
mustard, horseradish

Smashed cucumbers 190
with cashews

Frito mysto 290/490
prawn, squid

FOR THE COMPANY

Vodka snack plate 290
*sauerkraut, pickled tomatoes,
 pickles, mild-cured
 cucumbers*

Meat delicacies plate 690
*salami, mortadella,
 chorizo, parma ham*

Prawns 370/690
*in kataifi pastry
 with nut sauce
 5 pcs / 10 pcs*

BRUSCHETTAS 2 pcs

Weal 210
*with mushroom
 and onion cream*

Guacamole 240
with prawn and lime

Cod liver 190
with mild-cured cucumber

Pâté 180
with Madeira and pine nuts

A selection of 4 kinds
 of bruschetta (8 pcs) 640

CHEESES
served with grapes and nuts

Gorgonzola 50 g 290

Brie 50 g 290

Parmigiano Reggiano 340
 50g

Pecorino 50 g 340

Tête de Moine 50 g 440

Cheese plate of 4 kinds
 of cheese 25 g each 790

SUSHI ROLLS

Philadelphia roll with salmon	540
California roll with prawn	480
Our signature Koza Dereza sashimi roll	640
Baked tokyo <i>salmon, cream cheese, cucumber</i>	690
Eel roll with cream cheese <i>tobiko caviar, cucumber, avocado</i>	680
Spicy tuna and mango roll <i>avocado, cream cheese</i>	590

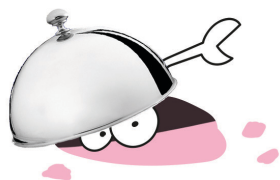
SASHIMI

	100 g
Salmon	440
Tuna	420
Eel	490
Prawn	390

Assorted sashimi 60 g each 980

MAKI

	6 pcs
Salmon	290
Tuna	270
Eel	380
Prawn	290
Cucumber	140



CRUDO

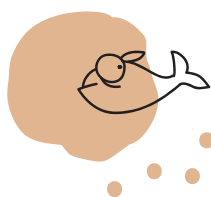
Beef tartare <i>with Parmesan</i>	430
Beef carpaccio <i>cooked according to the original recipe</i>	440
Salmon tartare <i>with avocado, mango and yuzu sauce</i>	540
Tuna tartare <i>with pistachio pesto, stracciatella and arugula</i>	430
Duck carpaccio <i>with mushroom aioli and hazelnut sponge</i>	390
Dorade ceviche <i>with onion and tomato concasse</i>	370

SALADS

Squid salad <i>with baby potato and zucchini</i>	320/480
Olivier-style salad <i>with mortadella</i>	270/420
Thai salad with eel <i>and glass noodles</i>	490
Salade niçoise <i>with rare tuna</i>	390/690
Lettuce <i>with Parmesan and cherry tomatoes</i>	240/390
Salad with prawns, <i>fresh cheese and pumpkin</i>	390
Salad with cod liver, <i>mild-cured cucumber, cherry tomatoes and baby potatoes</i>	440
Burrata with duck, <i>tomatoes and orange segments</i>	490
Fresh vegetables salad <i>with olive oil or sour cream</i>	380
Prawn caesar	330/540
Chicken caesar	290/460

SOUPS

South-Russian borscht <i>with boiled beef and prunes</i>	460
Italian style tomato soup <i>with seafood</i>	590
Tom yum <i>with prawns and chicken</i>	490
Pumpkin cappuccino <i>with Parmesan</i>	290
Vietnamese pho soup	390



GRILL

*Miratorg Black Angus marble beef.
200 days of grain fattening,
21 days of wet aging.*

Tomahawk steak 1-1,8 kg <i>Recommended for 4-6 persons. Served with a bottle of Chianti Ceppaiano, Toscana, Italy</i>	7 000
Ribeye steak 400 g	2290
Striploin steak	1570
Flank steak	730
Machete steak	970
Assorted steaks 480 g <i>ribeye, striploin, machete, flank</i>	2150

Grilled chicken half	390
Pork neck steak	470
Squid	390
Tuna steak	690
Salmon steak	730
Dorade	530

to add any sauces:

<i>New York/Barbecue/ White wine/Lingonberry/ Classic Tartar/Blue cheese/ Chimichurri</i>	90
<i>Home made Demi-glace</i>	150

MEAT

Beef stroganoff <i>with mushrooms and potato puree</i>	490
Chopped beefsteak <i>with egg, baked potato and onion</i>	540
Tiramisu with beef cheeks, hazelnut sponge, oyster mushrooms and dark chocolate	570
Marble beef medallions <i>with pepper sauce</i>	790
Chateaubriand steak <i>with baby potatoes, mushrooms and demi-glace sauce</i>	790
Braised lamb shank <i>in a pie with greens and demi-glace sauce</i>	590
Cheesburger <i>with cheddar cheese and Black Angus beef</i>	590

POULTRY

Duck breast <i>with soba noodles and enoki mushrooms</i>	590
Confit duck leg <i>with stewed cabbage</i>	590
Chicken fillet <i>with basmati rice and pickled corn</i>	370

FISH

Tuscan-style cod <i>with capers, olives and Pappa al Pomodoro sauce</i>	490
Mini octopus <i>with cauliflower and blue cheese sauce</i>	540
Pike cutlets <i>with prawn sauce and potato puree</i>	370
Mediterranean dorade <i>with white wine, mussels and olives</i>	690
Halibut fillet <i>with bulgur, leek and potatoes parmentier</i>	590

PASTA AND RISOTTO

Spaghetti carbonara	460
Tagliatelle <i>with shrimps, arugula and orange</i>	570
Fregola with seafood	490
Spaghetti Primavera <i>of nine kinds of vegetables</i>	340
Risotto with ceps <i>and truffle cream</i>	490

*to add grated Parmesan
to any pasta or risotto*

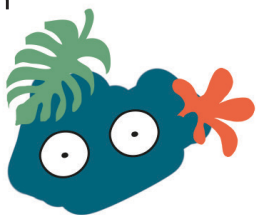
20 g
90

VEGETABLES

Cauliflower <i>with blue cheese sauce</i>	240
Baby potatoes <i>with mushrooms and onion</i>	180
Melanzane <i>alla parmigiano</i>	390
Zucchini pancakes <i>with sour cream</i>	370

SIDE DISHES

French fries	130
Potato purée	130
Basmati rice	130
Grilled vegetables	220
Grilled pineapple	220
Spinach	220



BREAD

Focaccia with pesto	190
Focaccia with herbs <i>and sea salt</i>	180
Focaccia with Parmesan	190
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Bread basket <i>wheat ciabatta, rye bread, bread with cereals</i>	180/290



DESSERTS

Fruit plate	590
Homemade ice cream <i>hand-crafted right at your table with liquid nitrogen at -196°</i>	470
Homemade ice cream <i>with sherry Pedro Ximenez 20 y.o.</i>	640
Assorted sorbet	120
Millefeuille <i>with pine nuts and raspberries</i>	240
Carrot pie <i>with orange cream</i>	230
Cheesecake <i>with raspberry and almond</i>	280
Chocolate fondant <i>with ice cream and berry sauce</i>	280
Crème brûlée <i>with passion fruit</i>	270
Coconut panna cotta <i>with lime</i>	290
Anna Pavlova <i>meringue cake with fresh berries</i>	370

COFFEE *illy*

Espresso	130
Double espresso	160
Americano	140
Cappuccino	170
Latte	190
Irish coffee	290
Flat white	200
St. Petersburg raff	240
Peanut raff	340
Hot chocolate	240
Decaffeinated	130

COFFEE TOPPINGS

Creams or milk	40
Soy milk	90
Monin syrup	40

HOME-MADE TEA

Cherry pu-erh <i>pu-erh, cherry juice, cinnamon, star anise, honey</i>	0,5l/0,8l 390/470
Sea buckthorn with orange <i>sea buckthorn, assam, orange, honey</i>	390/470
Raspberry with ginger and mint <i>raspberries, ginger, mint</i>	390/470
Invigorating citrus <i>Cranberries, star anise, orange, honey, lime</i>	340/390
Moroccan <i>star anise, thyme, cardamom, cinnamon, cloves, mint</i>	320/380
Masala <i>milk, ginger, nutmeg, cloves, star anise, five peppercorn blend, cinnamon</i>	320/380
Fruit tea <i>pear, apple, cinnamon, passion fruit syrup, grapefruit</i>	320/380

TEA

0,5l/0,8l

WHITE TEA

Bai Mudan (white peony)	320/440
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GREEN TEA

Sencha	290/370
Jasmine Ting Yuan	290/390
Ginseng Flight Of Dragon	290/340

Grun Matinee	290/360
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OOOLONG

Milk oolong	320/420
Da Hong Pao (big red robe)	290/420

RED TEA

Lapsang sushong hong-cha	290/360
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BLACK TEA

Assam	270/360
Imperial Earl gray	270/360
Pu-erh	290/360

HERBAL AND FRUIT TEA

Blooming Sally <i>served with Bashkir honey</i>	270/360
Hibiscus	270/360
Chamomile meadow	270/360
Rooibush cream caramel	290/360
Star dust <i>with gold leaves</i>	290/360

TEA TOPPINGS

Thyme, mint, lemon, ginger or honey	50
Toppings for pu-erh and lapsang sushong <i>Cinnamon, cloves, cardamom, anise, nutmeg</i>	50

SOFT DRINKS

Acqua Panna <i>0,5 l / 0,75 l</i>	270/340
San Pelegrino <i>0,5 л / 0,75 л</i>	270/340
Russe Quelle <i>still</i> <i>0,25 l / 0,5 l / 0,7 l</i>	140/190/240
Borjomi <i>0,5 l</i>	270
Tonic Evervess <i>0,25 l</i>	120
Pepsi-Cola <i>0,25 l</i>	120
Pepsi-Cola Zero <i>0,25 l</i>	120
7-up <i>0,25 l</i>	120
Mirinda <i>0,25 l</i>	120
San Pelegrino Chinotto <i>bitter orange, 0,2 l</i>	220
San Pelegrino Aranciata Rossa <i>red orange, 0,2 l</i>	220
Juice «Я» <i>assorted 0,2 l / 1 l:</i> <i>orange, apple,</i> <i>cherry, tomato</i>	140/340
Natural juice Zuegg <i>assorted 0,2 l</i> <i>orange, apple,</i> <i>cherry, tomato</i>	170
Fresh juices	0,2l
Orange	220
Grapefruit	240
Carrot	220
Celery	340
Apple	240
Pineapple	390

HOMEMADE FRUIT DRINKS

Cranberry <i>cranberries,</i> <i>spring water,</i> <i>sugar syrup</i>	0,2 l / 1,0 l 130/440
Sea buckthorn <i>sea buckthorn, spring</i> <i>water, sugar syrup</i>	130/440
Blackcurrant <i>blackcurrant, spring</i> <i>water, sugar syrup</i>	130/440



WINE BY THE GLASS

0,125 l

SPARKLING

- Prosecco Fonte Brut** 280
Veneto, Italy
- Asti Fonte Dolce** 290
Piedmont, Italy, sweet

WHITE

- Cielo e Terra** 190
Veneto, Italy, semi-dry
- Oynos Bianco Biologico** 240
Sicilia, Italy
- Butterfly Ridge** 290
South Australia, semi-dry
- Romio Pinot Grigio, Caviro** 360
Friuli, Italy
- Paddle Creek** 360
Marlborough, New Zealand
- Doudet-Naudin, Chardonnay VDF** 470
Burgundy, France

ROSE

- False Bay, Bunch** 320
Western Cape, South Africa

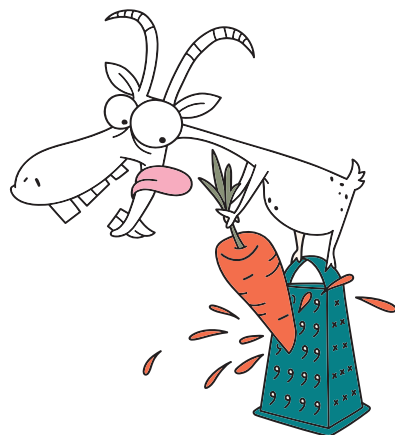
RED

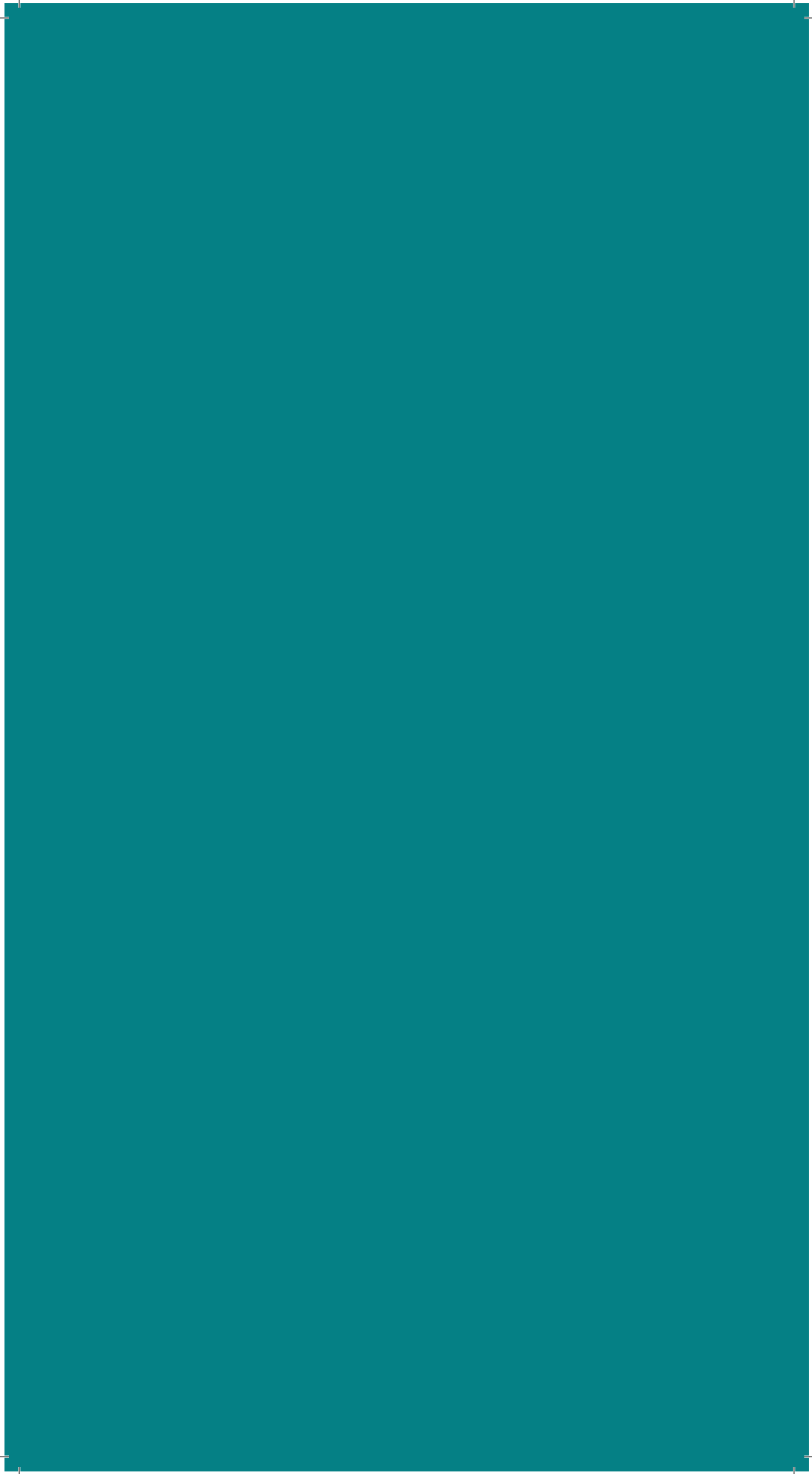
- Cielo e Terra** 190
Veneto, Italy, semi-dry
- Butterfly Ridge** 240
South Australia
- Doña Dominga** 280
Valle de Colchagua, Chile
- Ceppaiano Chianti** 370
Toscana, Italy
- Domaine des Closiers** 450
Saumur Champigny, Loire Valley, France
- Kindzmarauli, Dalie** 360
Kakheti, Georgia, semi-sweet

DRAFT BEER

0,44 l

- Affligem Blonde** 340
light Belgian ale
- Paulaner hefe-weissbier** 320
unfiltered wheat
- Pauwel Kwak** 360
amber ale
- Harp** 370
lager
- White & wheat** 220
unfiltered wheat
- Czech Pilsner** 190
lager
- Blanche de Bruxelles** 320
unfiltered light wheat
- Guinness** 390
stout
- Bourgogne des Flandres** 360
brown aged ale
- Palm** 340
belgian amber ale
- Mort Subite Kriek Lambic** 360
cherry lambic
- Rouge de Bruxelles** 360
strong cherry lambic





*Promotional material.
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Leninsky Prospect, 100, b. 1
Shopping center "Fiolent"
+7 (812) 456-89-89
tri@kozaderezapub.ru

—
Primorsky Prospect, 72
Shopping center «Peterland»
+7 (812) 456-80-80
more@kozaderezapub.ru

—
Slavy prospect, 43/49
+7 (812) 403-20-40
info@kozaderezapub.ru

—
kozaderezapub.ru
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