

КОЗА

ДЕ ~

РЕЗА



kitchen

*If you have a food allergy, please let us know*



## ANTON KOROSTELEV

“Koza Dereza” gastropub brand chef

*“Spring set is my attempt to comprehend everything that happened during the year: the launch of new restaurants, the search for the best among modern trends, cooperation with Fabrizio Fatucci. Four dishes became the embodiment of the main ideas of the year and the result of fruitful work.*

*At the gastronomic dinners dedicated to the opening of our two restaurants on Primorsky and Leninsky, we served scallops and Jerusalem artichoke cheesecake. Since they appealed to our guests, we could not help but include them in the new set. Well, and the sour cream cake is made to transfer you back into childhood!”*

### Scallops

*with couscous  
and Romanesco sauce*

**320**

### Jerusalem artichoke cheesecake

*with Parmesan cookies  
and wine poached pear*

**290**

### Smoked whitefish

*with a side dish of olives,  
ceps and gherkins*

**690**

### Sour cream cake

*with drunken dried fruits*

**260**

4-course set

**1490**

## FRESH SEAFOOD

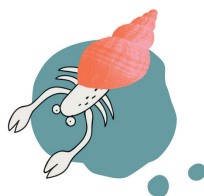
Oysters 390  
New-Zealand  
Pink Jolie  
Itoshima

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

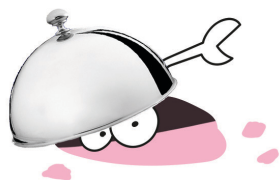
## SASHIMI

	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

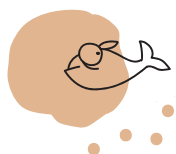
Beef tartare <i>with Parmesan</i>	430
Beef carpaccio <i>cooked according to the original recipe</i>	440
Salmon tartare <i>with avocado, mango and yuzu sauce</i>	540
Tuna tartare <i>with pistachio pesto, stracciatella and arugula</i>	430
Duck carpaccio <i>with mushroom aioli and hazelnut sponge</i>	390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

*Cooked over  
an open fire*

*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*

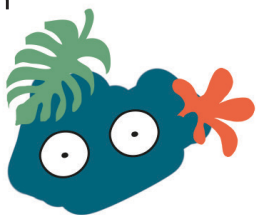
20 g  
90

## 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

Origin India 160  
*espresso/ristretto,  
40 ml/25 ml*

Espresso Vanilla 40 ml 160

Espresso Caramel 40 ml 160

Espresso Decaffeinato 160  
*40 ml*

Lungo Forte 160  
*americano 110 ml*

Cappuccino 220 ml 230

Latte 220 ml 230

### COFFEE TOPPINGS

Creams or milk 40

Soy milk 90  
*you can order soy milk  
cappuccino or latte*

Monin syrup 40  
*can be added to any coffee*

## HOME-MADE TEA

Cherry pu-erh 0,5l/0,8l  
390/470  
*pu-erh, cherry juice,  
cinnamon, star anise,  
honey*

Sea buckthorn 390/470  
with orange  
*sea buckthorn, assam,  
orange, honey*

Raspberry 390/470  
with ginger  
and mint  
*raspberries,  
ginger, mint*

Invigorating citrus 340/390  
*Cranberries, star anise,  
orange, honey, lime*

Moroccan 320/380  
*star anise, thyme,  
cardamom, cinnamon,  
cloves, mint*

Masala 320/380  
*milk, ginger, nutmeg,  
cloves, star anise,  
five peppercorn blend,  
cinnamon*

Fruit tea 320/380  
*pear, apple, cinnamon,  
passion fruit syrup,  
grapefruit*

## TEA 0,5l/0,8l

### WHITE TEA

Bai Mudan 320/440  
(white peony)

### GREEN TEA

Sencha 290/370

Jasmine Ting 290/390  
Yuan

Ginseng Flight 290/340  
Of Dragon

Grun Matinee 290/360

### OOOLONG

Milk oolong 320/420

Da Hong Pao 290/420  
(big red robe)

### RED TEA

Lapsang sushong 290/360  
hong-cha

### BLACK TEA

Assam 270/360

Imperial Earl gray 270/360

Pu-erh 290/360

### HERBAL AND FRUIT TEA

Blooming Sally 270/360  
*served with  
Bashkir honey*

Hibiscus 270/360

Chamomile 270/360  
meadow

Rooibush 290/360  
cream caramel

Star dust 290/360  
*with gold leaves*

### TEA TOPPINGS

Thyme, mint, lemon, 50  
ginger or honey

Toppings for pu-erh 50  
and lapsang sushong  
*Cinnamon, cloves, cardamom,  
anise, nutmeg*



## 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>	<i>0,2 l / 1,0 l</i> 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*

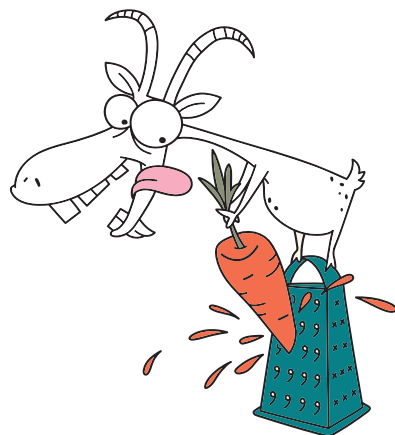
### RED

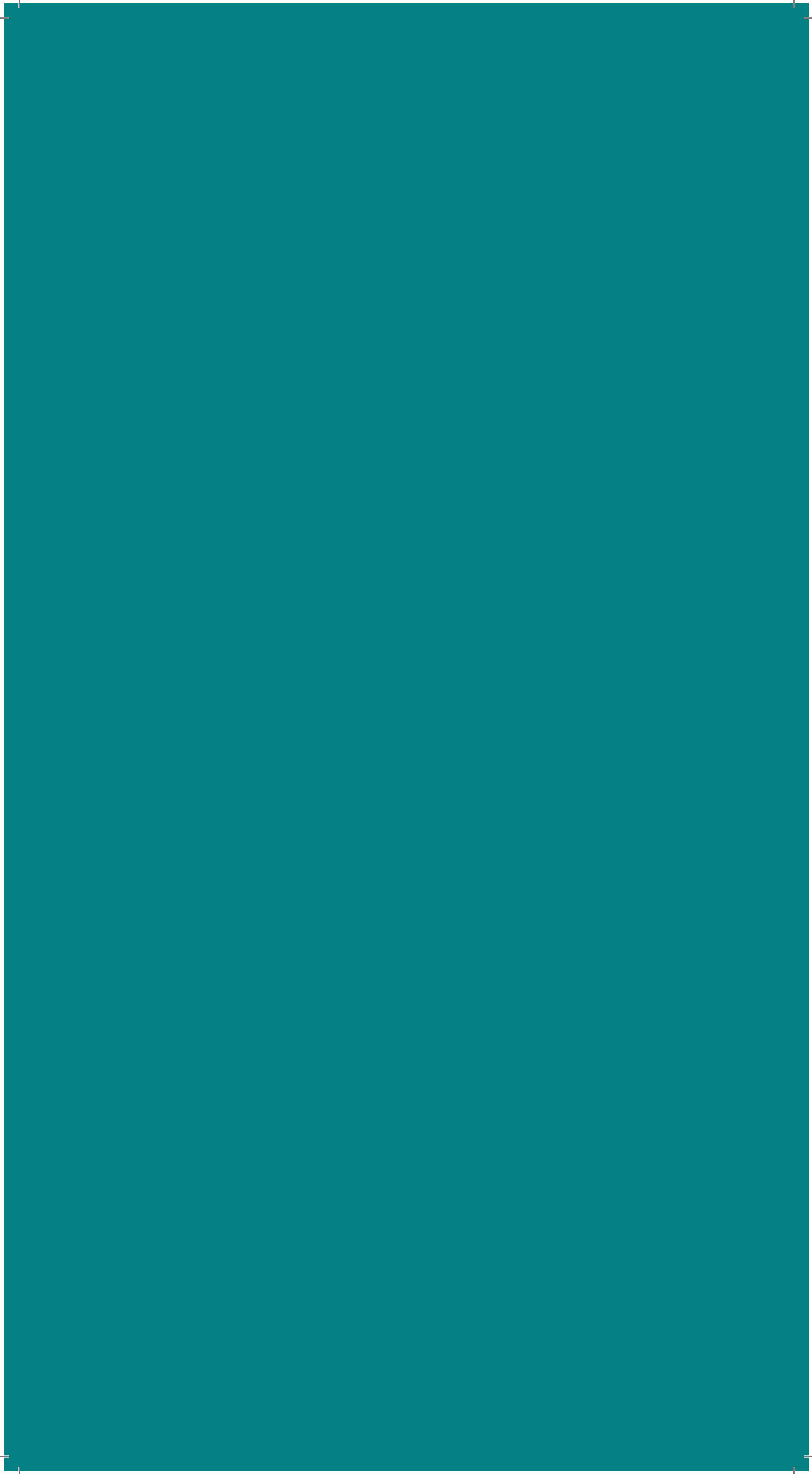
- Cielo e Terra** 190  
*Veneto, Italy, semi-dry*
- Butterfly Ridge** 240  
*South Australia*
- Doña Dominga** 280  
*Valle de Colchagua, Chile*
- Ceppaiano Chianti** 370  
*Toscana, Italy*
- Domaine des Closiers** 450  
*Saumur Champigny, Loire Valley, France*
- Kindzmarauli, Dalie** 360  
*Kakheti, 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.  
Not a public offer*

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