

КОЗА

ДЕ ~

РЕЗА



kitchen

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



## ARTUR KUZNETSOV

“Koza Dereza” gastropub chef

*“Familiar products in a new perspective — this is how we can briefly describe the main idea of the set. Familiar tastes and textures get an unexpected twist, they are mixed and transformed in a fundamentally different style. For example, beetroot becomes the basis for a mousse dessert, and sour cream made of clotted cream is intended to emphasize its taste.”*

### Pickled salmon and cucumber tartare

*with mild-cured cucumber cream*

390

### Colored tomatoes with brie cheese

*and eggplant fried in kvass*

390

### Duck breast

*with fried parsnip and turnip jam*

590

### Beetroot mousse

*with chocolate gingerbread  
and clotted cream*

240

4-course set

1490

## FRESH SEAFOOD

|  |            |
|--|------------|
| <b>Oysters</b><br><i>New-Zealand<br/>Pink Jolie<br/>Itoshima</i> | <b>390</b> |
| <b>Sea urchin</b>  | <b>290</b> |

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

**Big seafood platter:** **5900**  
*oysters 1/2 dozen, red king crab, sea urchin 3 pcs, northern mussels, assorted sashimi: prawn, salmon and tuna*

|  |  |
|--|--|
| <b>Mediterranean sauté</b><br><i>mussels<br/>mussels and clam</i>    |  |
| <b>Sauté with gorgonzola</b><br><i>mussels<br/>mussels and clams</i> |  |



| 450 g      | 1 kg        |
|------------|-------------|
| <b>540</b> | <b>1080</b> |
| <b>740</b> | <b>1480</b> |
| <b>570</b> | <b>1140</b> |
| <b>790</b> | <b>1580</b> |

## ANTIPASTI

|   |                  |
|---|------------------|
| <b>Sicilian olives</b>                                | <b>190</b>       |
| <b>Chicken liver pâté</b>                             | <b>290</b>       |
| <b>Guacamole</b><br><i>with tortilla</i>              | <b>280</b>       |
| <b>Herring</b><br><i>with pickled onion</i>           | <b>240</b>       |
| <b>Milk mushrooms</b><br><i>in sour cream</i>         | <b>290</b>       |
| <b>Jerky beef chips</b><br><i>40 g / 100 g</i>        | <b>190 / 380</b> |
| <b>Wet salted salo</b><br><i>mustard, horseradish</i> | <b>240</b>       |
| <b>Smashed cucumbers</b><br><i>with cashews</i>       | <b>190</b>       |
| <b>Frito mysto</b><br><i>prawn, squid</i>             | <b>290 / 490</b> |

|   |              |
|---|--------------|
| <b>BRUSCHETTAS</b>                                  | <b>2 pcs</b> |
| <b>Weal</b><br><i>with mushroom and onion cream</i> | <b>210</b>   |
| <b>Guacamole</b><br><i>with prawn and lime</i>      | <b>240</b>   |
| <b>Cod liver</b><br><i>with mild-cured cucumber</i> | <b>190</b>   |
| <b>Pâté</b><br><i>with Madeira and pine nuts</i>    | <b>180</b>   |

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

## FOR THE COMPANY

|  |                  |
|--|------------------|
| <b>Vodka snack plate</b><br><i>sauerkraut, pickled tomatoes, pickles, mild-cured cucumbers</i> | <b>290</b>       |
| <b>Meat delicacies plate</b><br><i>salami, mortadella, chorizo, parma ham</i>                  | <b>690</b>       |
| <b>Prawns</b><br><i>in kataifi pastry with nut sauce<br/>5 pcs / 10 pcs</i>                    | <b>370 / 690</b> |

## CHEESES *served with grapes and nuts*

|                                |            |
|--------------------------------|------------|
| <b>Gorgonzola 50 g</b>         | <b>290</b> |
| <b>Brie 50 g</b>               | <b>290</b> |
| <b>Parmigiano Reggiano 50g</b> | <b>340</b> |
| <b>Pecorino 50 g</b>           | <b>340</b> |
| <b>Tête de Moine 50 g</b>      | <b>440</b> |

**Cheese plate of 4 kinds of cheese 25 g each** **790**

## SUSHI ROLLS

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

## NIGIRI

|        |       |
|--------|-------|
|        | 100 g |
| Salmon | 130   |
| Tuna   | 130   |
| Eel    | 150   |
| Prawn  | 130   |

Assorted nigiri 60 g each 490

## CRUDO

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

## SALADS

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

## SOUPS

South-Russian borscht 460  
*with boiled beef and prunes*

Italian style tomato soup 590  
*with seafood*

Tom yum 490  
*with prawns and chicken*

Pumpkin cappuccino 290  
*with Parmesan*

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 7 000  
*Recommended for  
4-6 persons. Served with  
a bottle of Chianti Ceppaiano,  
Toscana, Italy*

Ribeye steak 400 g 2290

Striploin steak 1570

Flank steak 730

Machete steak 970

Assorted steaks 480 g 2150  
*ribeye, striploin,  
machete, flank*

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Grilled chicken half 390

Pork neck steak 470

Squid 390

Tuna steak 690

Salmon steak 730

Dorade 530

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*to add any sauces:*

*New York/Barbecue/* 90  
*White wine/Lingonberry/  
Classic Tartar/Blue cheese/  
Chimichurri*

*Home made Demi-glacé* 150

## MEAT

Beef stroganoff 490  
*with mushrooms  
and potato puree*

Chopped beefsteak 540  
*with egg, baked potato  
and onion*

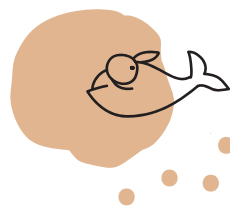
Tiramisu with beef 570  
*cheeks, hazelnut sponge,  
oyster mushrooms  
and dark chocolate*

Marble beef 790  
*medallions  
with pepper sauce*

Chateaubriand steak 790  
*with baby potatoes,  
mushrooms and demi-glacé  
sauce*

Braised lamb shank 590  
*in a pie with greens  
and demi-glacé sauce*

Cheesburger 590  
*with cheddar cheese  
and Black Angus beef*



## FISH

Tuscan-style cod 490  
*with capers, olives  
and Pappa al Pomodoro  
sauce*

Mini octopus 540  
*with cauliflower and blue  
cheese sauce*

Pike cutlets 370  
*with prawn sauce  
and potato puree*

Mediterranean dorade 690  
*with white wine,  
mussels and olives*

Halibut fillet 590  
*with bulgur, leek  
and potatoes  
parmentier*

## POULTRY

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

## VEGETABLES



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

## PASTA AND RISOTTO

|   |            |
|---|------------|
| Spaghetti<br>al Pomodoro  | 340        |
| Spaghetti carbonara   | 460        |
| Spaghetti with clams<br>and zucchini                                      | 590        |
| Sicilian cazarecce<br><i>with homemade<br/>salty ricotta and tomatoes</i> | 390        |
| Tagliatelle<br><i>with shrimps,<br/>arugula and orange</i>                | 570        |
| Fregola with seafood  | 490        |
| Spaghetti Primavera<br><i>of nine kinds of vegetables</i>                 | 340        |
| Tagliatelle bolognese   | 390        |
| Risotto with ceps<br><i>and truffle cream</i>                             | 490        |
| <hr/>   |            |
| <i>to add grated Parmesan<br/>to any pasta or risotto</i>                 | 20 g<br>90 |

## PIZZA

|  |     |
|--|-----|
| Margherita   | 340 |
| Alla diavola   | 470 |
| Parma ham and rucola   | 480 |
| Five cheeses   | 540 |
| Carbonara  | 490 |
| Vegetarian<br><i>with roasted bell pepper<br/>and grilled vegetables</i> | 390 |
| Pumpkin, pancetta<br>and provolone                                       | 590 |
| Prawns with squid<br>and potatoes  | 460 |
| Prawns and oyster<br>mushrooms   | 440 |
| Prosciutto e funghi  | 540 |
| Gorgonzola and pear  | 490 |

## 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<br><i>and sea salt</i>                                   | 180     |
| Focaccia with<br>Parmesan  | 190     |
| <hr/>  |         |
| Bread basket<br><i>wheat ciabatta,<br/>rye bread,<br/>bread with cereals</i> | 180/290 |

## DESSERTS

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

## COFFEE

|                     |     |
|---------------------|-----|
| 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 |

## TEA

0,5l/0,8l

### WHITE TEA

|                            |         |
|----------------------------|---------|
| Bai Mudan<br>(white peony) | 320/440 |
|----------------------------|---------|

### GREEN TEA

|                          |         |
|--------------------------|---------|
| Sencha                   | 290/370 |
| Jasmine Ting Yuan        | 290/390 |
| Ginseng Flight Of Dragon | 290/340 |
| Grun Matinee             | 290/360 |

### OOOLONG

|                               |         |
|-------------------------------|---------|
| Milk oolong                   | 320/420 |
| Da Hong Pao<br>(big red robe) | 290/420 |

### RED TEA

|                          |         |
|--------------------------|---------|
| Lapsang sushong hong-cha | 290/360 |
|--------------------------|---------|

### BLACK TEA

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

### HERBAL AND FRUIT TEA

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

### TEA TOPPINGS

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



## HOME-MADE TEA

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

## HOMEMADE FRUIT DRINKS

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

## SOFT DRINKS

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



## 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*

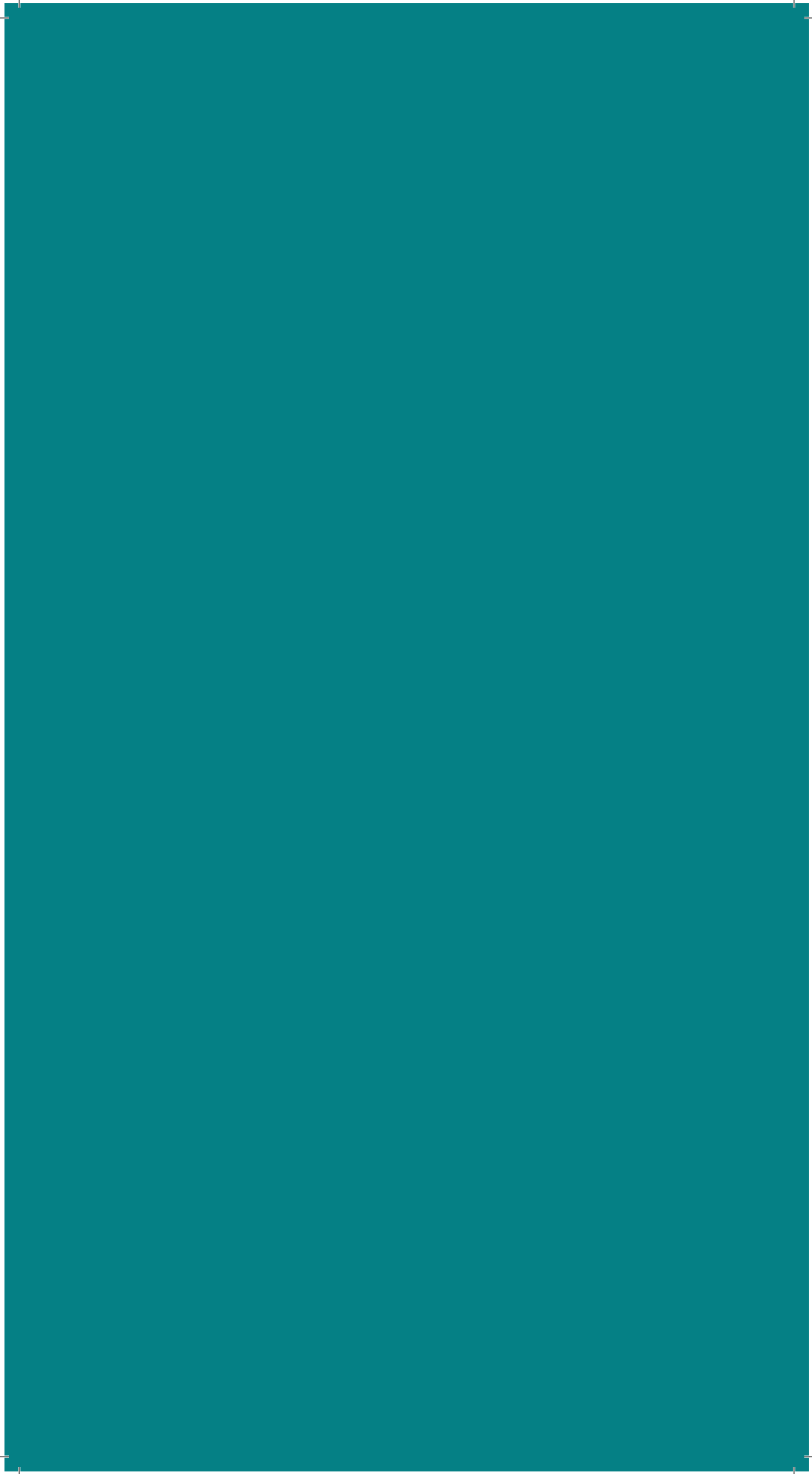
**Bourgogne  
des Flandres** 360  
*brown aged ale*

**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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