

SET MENU from 12:00 to 17:00 on weekdays

- Salad + soup 329
- Salad + main course 369
- Soup + main course 399
- Salad + soup + main course ... 429

SALAD

- Thai-style funchose and vegetable salad

NEW

- Vegetable salad with aromatic oil

- Caesar with chicken

- Dressed herring

SOUP

NEW

- Tom yam with chicken

- Finnish fish soup with salmon

- Ramen with chicken

- Cold Borscht with beef

MAIN COURSE

- Homemade cutlet with mashed potatoes

- Fish cutlet with mashed potatoes

- Chicken breast with rice

- Baked roll with salmon

- Lasagna with salmon and zucchini

BREAD

- Ciabatta for lunch 30

DRINKS

choose any drink for lunch

- Tea, fresh fruit drink 50

- Coffee, beer, wine 100

SEAFOOD FROM THE AQUARIUM

Oyster

- Pink Jolie №2 490
- New Zealand №2 490
- Far Eastern №2/№1 290/390

Oysters 1/2 dozen

- Pink Jolie 2670
- New Zealand 2670

Baked oysters 1/2 dozen

- with blue cheese sauce 970

Mediterranean saute

- 450 g / 1 kg 640/1280

From mussels / From vongole / From mussels and vongole

Saute with gorgonzola

- 690/1340

With mussels / With vongole / With mussels and vongole

ANTIPASTI

V

- Sicilian olives 210

- Chicken liver pate 290

V

- Guacamole 290

with tortilla

- Herring 260

with pickled onion

- White milky mushrooms 290

in sour cream

- Brine cured lard 270

mustard, horseradish

- Beef chips 240/480

40 g / 100 g

PLATTER TO SHARE

- Homemade pickles** 340

sauerkraut, pickled tomatoes, pickles, quick pickled cucumbers

- Deli meat platter** 790

roast beef, chicken roll, Parma ham, dried duck

1/2

- Prawns** 390/740

in Kataifi crust with peanut sauce

5 pcs / 10 pcs

1/2

- Fritto misto** 390/690

fried prawns, calamari

with Thai style dipping sauce

100 g / 200 g

BRUSCHETTA

2 pcs

- Venetian style creamy cod** 240

with tomato and olives

- Guacamole** 290

with prawns and lime

- Veal** 230

with mushrooms and onion cream

- Pate** 190

with Madeira and pine nuts

- Assortment of Four** 790

bruschetta platter 8 pcs

CRUDO

- Beef tartare** 540

with parmesan and quail egg

- Beef carpaccio** 530

prepared according to the original recipe

- Salmon tartare** 670

with avocado, mango and yuzu sauce

NEW

- Tuna tartare** 460

in asian style with cucumber and cilantro

NEW

- Octopus Carpaccio** 490

with tomato concasse, chili pepper and pistachios

PŌKE

– Poke is a Hawaiian dish. Tuna, salmon, prawns or eel cubes are spread over steamed rice, in addition to sauce, cucumbers, avocado, edamame beans and other vegetables.

- Salmon** 540

- Tuna** 540

- Prawns** 570

- Eel** 770

Check with our waiters for the full composition of each poke.

ROLLS

- Salmon set** 1290

Philadelphia, maki,

gunkans 2 pcs, nigiri 1 pcs

- Philadelphia with salmon** 590

avocado, cucumber

- California with prawns** 590

with salmon, avocado and cucumber

- Sashimi roll** 690

by Koza Dereza

with salmon, tuna,

prawns and red caviar

- Baked tokyo roll** 640

with salmon, cream cheese and cucumber

- Creamy eel** 840

with tobiko caviar,

avocado and cream cheese

NEW

- Spicy tuna** 690

with mango, avocado and cream cheese

- Calamari** 490

and crispy prawns

CHEESES

served with grapes and nuts

- Gorgonzola 50 g** 290

- Brie 50 g** 290

- Parmigiano Reggiano 50 g** 340

- Tête de Moine 50 g** 440

- Assortment of Four** 890

cheese platter 25 g each

SOUPS

NEW

- Borscht** 440

with duck, cherry and shrimp bisque

V

- Pumpkin cappuccino** 540

with prawns and parmesan foam

with parmesan foam 390

- Italian** 670

with seafood

NEW

- Tom Yam** 570

with prawns and chicken

- Ramen kimchi** 470

with pork and homemade noodles

SALADS

1/2

- Squid with crispy zucchini** 340/530

in Asian sauce with baby potatoes,

cherry tomatoes and pine nuts

- Avocado with quinoa** 420

with feta cheese and baked pepper

- Thai salad with eel** 560

with glass noodles and vegetables

1/2

- Nicoise** 420/690

with rare tuna, poached egg and anchovies

- Strawberry with stracciatella** 420

with yuzu sauce, gorgonzola

and flaked almonds

V

- Burrata** 570

with tomatoes and pesto

NEW

- Shrimps with pumpkin** 490

ricotta cheese and pumpkin seeds

V

- Fresh vegetable salad** 390

with olive oil or sour cream

1/2

- Caesar** 370/570

with prawns 320/520

- Octopus** 890

with beans, potatoes and pesto sauce

- Roast beef salad** 420

in Thai sauce with soy sprouts

and fresh leaves

GRILL

Marbled Black Angus Miratorg

Grain fed 200 days, 21 days wet aged.

For your perfect steak, ask your waiter

for a recommendation.

- Tomahawk steak 1 kg** 7500

served with red wine

Chianti Ceppaiano, Toscana, Italy

Each additional 100 g / 700 rub.

Steaks with an average weight of 1-1.8 kg.,

recommended for 4-6 persons.

- Rib-eye steak** 1940

thick cut

- Striploin steak** 1570

thin cut

- Flank steak** 730

- Butcher's Steak** 970

plate cut

- Pork neck steak** 490

- Calamari** 490

- Yellowfin tuna steak** 790

- Salmon steak** 790

- Dorada** 590

- Octopus** 980

Add sauce:

New York, Barbecue, Peppery, 90

Lingonberry, White wine, Tar-tar,

Blue cheese, Chimichurri

- Homemade Demi-glace sauce** 150

MEAT

- Beef stroganoff** 630

with mushrooms

and mashed potatoes

- Minced steak** 590

with egg, baked potatoes

and onions

- Chateaubriand** 890

beef tenderloin with baby potatoes

and Demi-glace sauce

- Braised lamb shank** 670

in a pie with herbs, sour cream

and Demi-glace sauce

- Cheeseburger** 640

with Black Angus beef

and Cheddar cheese

SUSHI

MAKI

6 pcs

SASHIMI

50 g

GUNKAN

1 pcs

NIGIRI

1 pcs

- Salmon** 390 270 140 140

- Tuna** 340 250 130 130

- Eel** 490 470 190 190

- Prawns** 390 340 130 130

- Crab** 290

- Chuka** 190 80

V

- Cucumber** 190

- Assorted sashimi**

КОЗА ДЕРЕЗА



WINE BY GLASS

SPARKLING 0,125 l

- Prosecco Fonte Brut 360
Glera, Veneto, Italy
- Asti Fonte Dolce 360
Muscat, Piedmont, Italy, sweet
- Grande Cuvée 1531 de Almery . 590
Chardonnay, Chenin Blanc, Pinot Noir, France

WHITE

- Cielo e Terra 270
Pinot Grigio/Trebbiano, Veneto, Italy, semi-dry
- Vinho Verde Pavao 320
Loureiro, Trajadura, Arinto, Portugal
- Butterfly Ridge 370
Riesling-Gewurztraminer, South Australia, semi-dry
- Brancott Estate 430
Sauvignon Blanc, Marlborough, New Zealand
- Tenute Arnaces 430
Pinot Grigio, Friuli, Italy



- Bourgogne Chardonnay, Prestige, Henri de Villamont . . 590
Chardonnay, Burgundy, France

ROSE

- False Bay, Bunch 390
Senso, Western Cape, South Africa

RED

- Cielo e Terra 270
Merlot, Veneto, Italy, semi-dry
- Aussimento, Double Pass . . . 390
Shiraz, Australia
- Takun Reserva 430
Carmenere, Valle de Colchagua, Chile
- Kindzmarauli, Dalie 420
Saperavi, Kakheti, Georgia, semi-sweet
- Gergenti 470
Nero d'Avola, Merlot Sicilia, Italy



- Domaine des Closiers 540
Cabernet Franc, Saumur Champagne, Loire Valley, France



- Chateau La Croix Fournier St.-Emillion Grand Cru 760
Merlot, Cabernet Sauvignon, St.-Emillion, France

BEER BY BOTTLE

- Duchesse De Bourgogne 0,75 . . 1390
Belgian brown ale
- Brewdog PLC Elvis Juice 0,33 . . 420
Grapefruit IPA
- Fullers Black Cab Stout 0,5 . . . 460
English stout
- Fullers London Pride 0,5 460
English pale ale
- Marston's PLC Oyster Stout 0,5 . 420
English stout
- Trappist Dubbel 0,33 420
Abbey dark ale
- Trippel Carmelit 0,33 490
Abbey pale ale
- Rodenbach Grand Cru 0,33 . . . 390
Belgian brown ale
- Hertog Jan, «Grand Prestige» 0,5 1070
Belgian dark ale
- Hertog Jan, «Dubbel» 0,5 970
Belgian dark ale
- Hertog Jan, «Tripel» 0,5 970
Belgian dark ale
- Schlenkerla «Rauchbier Märzen» 0,5 . 590
Beech-wood smoked unfiltered dark
- Peach Mel Bush 0,33 520
Peach ale
- Pauwel Kwak 0,33 460
Amber ale

NON-ALCOHOLIC BEER

- Erdinger Non-Alcoholic 0,33 . . 390
Light wheat
- Clausthaler Non-Alcoholic 0,33 . 360
Lager

CIDER

- Kerisac Breton Brut 0,75 1070
Dry apple cider



DRAFT BEER

0,44 l

- Affligem Blonde 380
Belgian pale ale
- Paulaner hefe-weissbier 370
Unfiltered wheat
- Hobgoblin Ruby 340
Amber ale
- Harp 440
Lager
- White & wheat 240
Unfiltered wheat
- Czech Pilsner 230
Lager
- Blanche de Bruxelles 370
Light unfiltered wheat
- Guinness 440
Stout
- Bourgogne des Flandres 430
Brown aged ale
- Palm 370
Belgian amber ale
- Brewdog PLC Punk IPA 440
American Pale Ale
- Rouge de Bruxelles 420
Cherry strong lambic

COCKTAILS

- Aperol Spritz 490
Prosecco, aperol, soda
- Mojito 430
White rum, soda, lime, mint, brown sugar
- Blanche de lemon 360
Blanche, limoncello, flower syrup, lemon juice
- Tropics 590
White rum, passion fruit syrup, fresh passion fruit, basil, lime juice, amaretto syrup
- Falerno 440
White rum, falernum liqueur, pineapple juice, orange juice, lemon juice, angostura
- Amaranth 420
Gin, aperol, beetroot syrup, pear syrup, lemon syrup, dragon fruit, egg white

TEA LIST

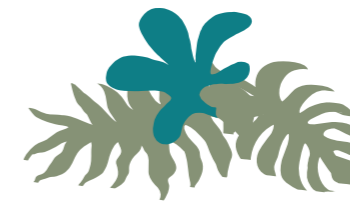
0,5 l / 0,8 l

- Green tea*
- Japanese sencha 320/420
- Jasmine 320/420
- Ginseng Flight of Dragon . 320/420
- Grün Matinee 320/420
- Oolong tea*
- Milk oolong 370/470
- Da Hong Pao 370/470
- Big Red Robe
- Red tea*
- Lapsang Souchong 320/420
- Smoked Tea
- Black tea*
- Assam 320/420
- Earl Gray 320/420
- Puer 320/420
- Herbal and fruit tea*
- Rosebay willowherb 320/420
- tea with honey
- Hibiscus 290/390
- Chamomile 290/390
- Rooibos cream caramel . . 290/390
- Homemade tea*
- Puer with cherry 420/520
- Sea buckthorn with orange . 440/540
- Raspberry with ginger . . 440/540
- and mint
- Invigorating citrus 420/520
- Moroccan 390/490
- Masala 420/520
- Fruit 420/520

HOMEMADE LEMONADES

0,45 l / 0,9 l

- Lychee-Blackberry 270/490
Premix lychee-yuzu-blackberry, coconut, dragon fruit, lime, soda
- Pear-Basil 270/490
Pear, basil, lemon juice, cucumber, lime, soda
- Lingonberry-Rosemary 270/490
Lingonberry, rosemary, lemon juice, soda
- Passionfruit-Ginger 270/490
Passionfruit, ginger, lemon juice, soda



HOMEMADE FRUIT DRINK

0,22 l / 1 l

We make homemade fruit drinks from wild berries, spring water and sugar syrup

- Cranberry 170/540
- Sea buckthorn 170/540
- Blackcurrant 170/540

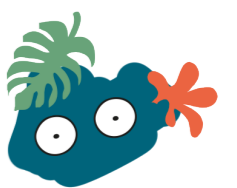
FRESH JUICES

0,2 l

- Orange 260
- Grapefruit 260
- Carrot 230
- Celery 290
- Apple 240
- Pineapple 360

SOFT DRINKS

- Sparkling drinks 0,25 l 160
Pepsi-Cola, Pepsi-Cola Zero, 7-up, Mirinda, Tonic Evervess
- Juice "Я" 0,2 l / 1 l 190/390
orange, apple, cherry, tomato, peach
- Mineral water
Borjomi 0,5 l 270
- Acqua Panna 0,5 l / 0,75 l 320/430
- San Pellegrino 0,5 l / 0,75 l 320/430
- EDIS still/ sparkling 240/370
0,5 l / 0,95 l



COFFEE



- Espresso / Ristretto 170
- Espresso vanilla 170
- Espresso caramel 170
- Decaf coffee 170
- Americano 170
- Cappuccino 210
- Latte 230