

## SEAFOOD FROM THE AQUARIUM

- NEW** Oyster  
Oyster Pink Jolie . . . . . 450  
Oyster New Zealand . . . . . 450  
New Zealand 1/2 dozen . . . . . 2390
- NEW** Baked oysters 1/2 dozen . . . . . 890  
with blue cheese sauce
- Sea urchin . . . . . 290
- Mediterranean saute. . . . . 450 z / 1 xz  
From mussels / From vongole /  
From mussels and vongole . . . . . 640/1280
- Saute with gorgonzola . . . . . 640/1280  
From mussels / From vongole /  
From 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 . . . . . 290  
sauerkraut, pickled tomatoes,  
pickles, quick pickled cucumbers
- NEW** Deli meat platter . . . . . 690  
roast beef, chicken roll, Parma ham,  
dried duck
- 1/2** Shrimps . . . . . 370/690  
in Kataifi crust with peanut sauce  
5 pcs / 10 pcs
- 1/2** Fritto misto . . . . . 340/590  
fried shrimps, calamari  
with Thai style dipping sauce  
100 g / 200 g



Please let us know if you have any food allergies or special dietary needs. Promotional material. Not a public offer.

- NEW** — New on the menu
- 1/2** — Half serving
- 🔥** — Spicy dish
- V** — Vegetarian dish

## BRUSCHETTA

- 2 pcs
- Venetian style creamy cod . . . . . 220  
with tomato and olives
- Guacamole . . . . . 240  
with shrimp and lime
- Veal . . . . . 210  
with mushrooms and onion cream
- Pate . . . . . 180  
with Madeira and pine nuts

Assortment of Four. . . . . 690  
bruschetta platter 8 pcs

## 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. . . . . 790  
cheese platter 25 g each

## CRUDO

- Beef tartare . . . . . 490  
with parmesan and quail egg
- Beef carpaccio . . . . . 490  
prepared according  
to the original recipe
- Salmon tartare . . . . . 640  
with avocado, mango and yuzu sauce
- Tuna tartare . . . . . 450  
with pistachio pesto,  
stracciatella and arugula

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

- Salmon . . . . . 490
- Tuna . . . . . 490
- Shrimp . . . . . 490
- Eel . . . . . 740

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

## ROLLS

- NEW** Salmon set . . . . . 1290  
and red caviar
- Philadelphia with salmon  
and red caviar . . . . . 570
- California with shrimp . . . . . 570
- Sashimi roll . . . . . 670  
by Koza Dereza  
with salmon, tuna,  
shrimp and red caviar
- Baked tokyo roll . . . . . 690  
with salmon, cream cheese and cucumber
- Creamy eel . . . . . 840  
with tobiko caviar,  
avocado and cream cheese
- 🔥** Spicy tuna . . . . . 670  
with mango, avocado and cream cheese
- Calamari . . . . . 440  
and crispy shrimp
- V** Avocado with mango . . . . . 490  
and tomatoes

## SOUPS

- Ramen kimchi . . . . . 440  
with pork and homemade noodles
- South Russian borsch . . . . . 490  
with boiled cheek and prunes
- NEW** Duck broth . . . . . 470  
with dumplings and edamame beans
- Italian . . . . . 630  
with seafood
- 🔥** Tom Yam . . . . . 530  
with shrimps and chicken
- V** Pumpkin cappuccino . . . . . 370/490  
with shrimps  
with parmesan foam

## SALADS

- 1/2** Salad with calamari, . . . . . 320/490  
baby potatoes and zucchini
- 1/2** Olivier-style . . . . . 270/420  
mortadella salad  
with red caviar
- Thai salad . . . . . 530  
with eel and glass noodles
- 1/2** Nicoise . . . . . 390/690  
with rare tuna, poached egg  
and anchovies
- V 1/2** Green salad . . . . . 290/470  
with parmesan foam  
and cherry tomatoes
- V** Burrata . . . . . 540  
with tomatoes and pesto
- Shrimp salad . . . . . 490  
with young cheese and pumpkin
- V** Fresh vegetable salad . . . . . 390  
with olive oil or sour cream
- 1/2** Caesar . . . . . 330/540  
with shrimp . . . . . 290/490  
with chicken . . . . . 490
- Stewed beef salad . . . . . 490
- NEW** Roast beef salad . . . . . 420  
in Thai sauce with soy sprouts  
and fresh leaves



## 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
Shrimp . . . . .	390	340	130	130
<b>NEW</b> Crab . . . . .			290	
<b>NEW</b> Red caviar . . . . .			240	
<b>NEW</b> Chuka . . . . .	190		80	
<b>V</b> Cucumber . . . . .	190			
Assorted sashimi . . . . .		1120		
Assorted gunkan . . . . .		570		
Assorted nigiri . . . . .		490		



## 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 . . . . . 470
- Calamari . . . . . 480
- Yellowfin tuna steak . . . . . 790
- Salmon steak . . . . . 790
- Dorada . . . . . 590

Add sauce:  
New York, Barbecue, Peppery, . . . . . 90  
Lingonberry, White wine, Tar-tar,  
Blue cheese, Chimichurri

Homemade . . . . . 150  
Demi-glace sauce

## MEAT

- Sichuan style stewed pork . . . . . 470  
in a spicy sweet and sour sauce
- Beef stroganoff . . . . . 590  
with mushrooms  
and mashed potatoes
- Minced steak . . . . . 570  
with egg, baked potatoes and onions
- Chateaubriand . . . . . 870  
beef tenderloin with baby potatoes  
and Demi-glace sauce
- Braised lamb shank . . . . . 630  
in a pie with herbs, sour cream  
and Demi-glace sauce
- Cheeseburger . . . . . 620  
with Black Angus beef and Cheddar cheese

## PASTA

- V** Spaghetti al pomodoro . . . . . 340
  - Spaghetti Carbonara . . . . . 490
  - Spaghetti with clams . . . . . 590  
and zucchini
  - Sicilian casarecce . . . . . 390  
with homemade salted ricotta  
and tomatoes
  - Tagliatelle . . . . . 570  
with shrimps, arugula and orange
  - Fregola with seafood . . . . . 540  
chopped shrimp, calamari  
and mussels
  - Tagliatelle Bolognese . . . . . 390
  - Ravioli with shrimp . . . . . 670  
ricotta and stracciatella
- You can add to any pasta  
20 grams of grated cheese Parmesan . . . . . 90



## POULTRY

- Duck breast . . . . . 590  
with soba noodles  
and enoki mushrooms
- Confit duck leg . . . . . 630  
with stewed cabbage
- NEW** Chicken fillet . . . . . 370  
with wild rice and guacamole

## FISH

- NEW** Cod with baked vegetables . . . . . 560  
and white wine sauce
- Mini octopus . . . . . 640  
with cauliflower in blue cheese sauce
- Pike cutlets . . . . . 420  
with mashed potatoes  
and shrimp sauce
- Mediterranean Dorada . . . . . 730  
with white wine, mussels and olives
- Blue finned halibut fille . . . . . 790  
with bulgur and Parmentier  
with leeks and potatoes

## SIDES

- French fries . . . . . 160
- Mashed potatoes . . . . . 150
- Basmati rice . . . . . 130
- Beans with garlic and butter . . . . . 340
- Spinach . . . . . 220
- Grilled vegetables . . . . . 280  
with mushrooms and pesto

## VEGETABLES

- Cauliflower . . . . . 270  
with blue cheese sauce
- Baby potatoes . . . . . 180  
with mushrooms and onion
- Eggplant alla Parmegiano . . . . . 340
- Zucchini pancakes . . . . . 290  
with sour cream

## PIZZA

- V** Margarita . . . . . 370
- Alla Diavola . . . . . 470
- Parma ham and arugula . . . . . 590
- Five cheese . . . . . 570
- Carbonara . . . . . 490
- V** Primavera . . . . . 390  
with baked paprika and grilled vegetables
- Creamy salmon . . . . . 570
- Shrimps . . . . . 570  
with calamari and potatoes
- Shrimps . . . . . 490  
and oyster mushrooms
- Prosciutto Fungi . . . . . 540
- V** Gorgonzola and pear . . . . . 490

## BREAD

- Focaccia  
with pesto . . . . . 230  
with herbs and sea salt . . . . . 180  
with parmesan . . . . . 230
- Ciabatta . . . . . 190  
with butter and pesto

## DESSERTS

- Anna Pavlova . . . . . 470  
with fresh berries
- Homemade ice cream  
prepared in liquid nitrogen . . . . . 490  
at -196°C in front of you
- with sherry Pedro Ximenez 20 y.o. . . . . 640
- Chocolate fondant . . . . . 340  
with ice cream and berry sauce
- Lemon pie . . . . . 340
- Rum baba . . . . . 340  
with rum Bumbu 15 y.o.
- Cheesecake . . . . . 340  
with sea buckthorn, almond and orange
- NEW** Semifredo . . . . . 190  
with almonds and raspberries
- V** Fruit platter . . . . . 790
- Selection of Sorbet . . . . . 120

## SPECIAL OFFER

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# КОЗА ДЕРЕЗА



## WINE BY GLASS

### SPARKLING 0,125 l

- Prosecco Fonte Brut . . . . . 330  
*Glera, Veneto, Italy*
- Asti Fonte Dolce . . . . . 330  
*Muscat, Piedmont, Italy, sweet*
- Grande Cuvée 1531 de Almery . 590  
*Cremant de Limoux, rose  
Chardonnay, Chenin Blanc, Pinot Noir, France*

### WHITE

- Cielo e Terra . . . . . 240  
*Pinot Grigio/Trebbiano, Veneto, Italy, semi-dry*
- Butterfly Ridge . . . . . 340  
*Riesling-Gewurztraminer, South Australia, semi-dry*
- Brancott Estate . . . . . 390  
*Sauvignon Blanc, Marlborough, New Zealand*
- Giulio Stracali, Pinot Grigio IGT. . 420  
*Rocca Delle Macie  
Pinot Grigio, Italy, Lombardia*
- Doudet-Naudin, Chardonnay VDF . . . . . 470  
*Chardonnay, Burgundy, France*
- Casa Bataneros . . . . . 290  
*Sauvignon Blanc, Verdejo, Spain, Valdepenas*

### ROSE

- False Bay, Bunch . . . . . 370  
*Senso, Western Cape, South Africa*

### RED

- Cielo e Terra . . . . . 240  
*Merlot, Veneto, Italy, semi-dry*
- Butterfly Ridge . . . . . 290  
*Shiraz-Cabernet, South Australia*
- Doña Dominga . . . . . 320  
*Caberne Sauvignon Carmener, Valle de Colchagua, Chile*
- Kindzmarauli, Dalie . . . . . 390  
*Saperavi, Kakheti, Georgia, semi-sweet*
- Ceppaiano Chianti . . . . . 420  
*Sangiovese, Toscana, Italy*
- Domaine des Closiers . . . . . 520  
*Cabernet Franc, Saumur  
Champigny, Loire Valley, France*
- Chateau La Tour de Bessan Margaux Cru Bourgeois . . . . . 1 140  
*Merlot, Cabernet Sauvignon, Cabernet Franc, Margaux, 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 . . . 420  
*English stout*
- Fullers London Pride 0,5 . . . . 440  
*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 . 970  
*Belgian dark ale*
- Hertog Jan, «Dubbel» 0,5 . . . . 870  
*Belgian dark ale*
- Hertog Jan, «Tripel» 0,5 . . . . . 870  
*Belgian dark ale*
- Schlenkerla «Rauchbier Märzen» 0,5 . 490  
*Beech-wood smoked unfiltered dark*
- Peach Mel Bush 0,33 . . . . . 470  
*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

- Cornish Orchards . . . . . 1390  
*Farmhouse Cider 1,0  
Semi-sweet apple cider*
- Cidre Kerisac Breton Brut 0,75 . 970  
*Dry apple cider*



## DRAFT BEER

0,44 l

- Affligem Blonde. . . . . 360  
*Belgian pale ale*
- Paulaner hefe-weissbier . . . . 340  
*Unfiltered wheat*
- Hobgoblin Ruby . . . . . 320  
*Amber ale*
- Harp . . . . . 420  
*Lager*
- White & wheat . . . . . 230  
*Unfiltered wheat*
- Czech Pilsner . . . . . 220  
*Lager*
- Blanche de Bruxelles . . . . . 340  
*Light unfiltered wheat*
- Guinness . . . . . 420  
*Stout*
- Bourgogne des Flandres . . . . 390  
*Brown aged ale*
- Palm . . . . . 360  
*Belgian amber ale*
- Brewdog PLC Punk IPA . . . . . 420  
*Indian Pale Ale*
- Rouge de Bruxelles . . . . . 380  
*Cherry strong lambic*



## TEA LIST

0,5 l / 0,8 l

- White tea*
- Bai Mu Dan White Peony . .320/420
- Green tea*
- Japanese sencha . . . . . 290/390
- Jasmine . . . . . 290/390
- Ginseng Flight of Dragon. . 290/390
- Grün Matinee . . . . . 290/390
- Oolong tea*
- Milk oolong . . . . . 340/440
- Da Hong Pao . . . . . 320/420
- Big Red Robe
- Red tea*
- Lapsang Souchong . . . . 290/390
- Smoked Tea
- Black tea*
- Assam . . . . . 290/390
- Earl Gray . . . . . 290/390
- Puer . . . . . 290/390
- Herbal and fruit tea*
- Rosebay willowherb . . . . 290/390  
tea with honey
- Hibiscus . . . . . 260/360
- Chamomile . . . . . 260/360
- Rooibos cream caramel. . . 290/390
- Star Dust. . . . . 290/390  
*with gold leaf*
- Homemade tea*
- Puer with cherry . . . . . 390/490
- Sea buckthorn with orange . .420/520
- Raspberry with ginger . . .420/520  
and mint
- Invigorating citrus . . . . . 370/470
- Moroccan. . . . . 370/470
- Masala . . . . . 370/470
- Fruit . . . . . 390/490

## HOMEMADE LEMONADES

0,45 l / 0,9 l

- Fir forest. . . . . 240/460  
*homemade fir syrup, lemon juice, soda water*
- Violet. . . . . 240/460  
*homemade anchan syrup, elderberry syrup, lemon juice, soda water*
- Lingonberry-Rosemary . . . . 240/460  
*hingonberry, rosemary, lemon juice, soda water*
- Passion fruit ginger . . . . . 240/460  
*hassion fruit, ginger, lemon juice, soda*

## FRESH JUICES

0,2 l

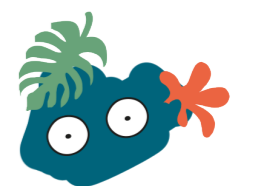
- Orange . . . . . 260
- Grapefruit . . . . . 260
- Carrot . . . . . 230
- Celery . . . . . 290
- Apple . . . . . 240
- Pineapple . . . . . 340

## COLD DRINKS

- Sparkling drinks 0,25 l . . . . . 150  
*Pepsi-Cola, Pepsi-Cola Zero, 7-up, Mirinda, Tonic Evervess*
- Juice "Я" 0,2 l / 1 l . . . . . 170/370  
*orange, apple, cherry, tomato, peach*
- Mineral water  
Borjomi 0,5 l . . . . . 270
- Acqua Panna 0,5 l / 0,75 l . . . . 290/390
- San Pellegrino 0,5 l / 0,75 l . . . . 290/390
- EDIS still/ sparkling . . . . . 220/340  
0,5 l / 0,95 l

## SEASONAL COCKTAILS

- Sea Buckthorn Punch . . . . . 360
- Berry Punch . . . . . 360
- Gluhwein . . . . . 290
- Hot Chocolate . . . . . 260



## HOMEMADE FRUIT DRINK

0,22 l / 1 l

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

- Cranberry . . . . . 150/490
- Sea buckthorn . . . . . 150/490
- Blackcurrant . . . . . 150/490

## COFFEE



- Espresso / Ristretto . . . . . 160
- Espresso vanilla . . . . . 160
- Espresso caramel. . . . . 160
- Decaf coffee. . . . . 160
- Americano . . . . . 160
- Cappuccino . . . . . 190
- Latte . . . . . 210