

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 970**
with blue cheese sauce
- Mediterranean saute.** 450 z / 1 pcz
From mussels / From vongole /
From mussels and vongole 640/1280
- Saute with gorgonzola 690/1340**
With mussels / With vongole /
With mussels and vongole

ANTIPASTI

- ✓ Sicilian olives 210
- Chicken liver pate 290
- ✓ 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
- ½ Prawns 390/740
in Kataifi crust with peanut sauce
5 pcs / 10 pcs
- ½ Fritto misto 390/690
fried prawns, 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
- ½ — Half serving
- 🔥 — Spicy dish
- ✓ — Vegetarian dish

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

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

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
- 🔥 Octopus Carpaccio 490
with tomato concasse, chili pepper and pistachios

PÖKE — 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

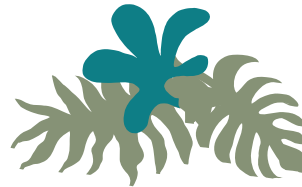
Check with our waiters for the full composition of each poke.

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
- 🔥 Spicy tuna. 690
with mango, avocado and cream cheese
- Calamari 490
and crispy prawns

SOUPS

- NEW** Borscht 440
with duck, cherry and shrimp bisque
- ✓ Pumpkin cappuccino
with prawns and parmesan foam. 540
with parmesan foam 390
- Italian 670
with seafood
- 🔥 Tom Yam. 570
with prawns and chicken
- Ramen kimchi 470
with pork and homemade noodles



SALADS

- ½ 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
- ½ Nicoise 420/690
with rare tuna, poached egg
and anchovies
- Strawberry with stracciatella. 420
with yuzu sauce, gorgonzola
and flaked almonds
- ✓ Burrata. 570
with tomatoes and pesto
- NEW** Shrimps with pumpkin. 490
ricotta cheese and pumpkin seeds
- ✓ Fresh vegetable salad. 390
with olive oil or sour cream
- ½ Caesar 370/570
with prawns 320/520
with chicken 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 Miratorog
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
✓ Cucumber			190	
Assorted sashimi.		1190		
Assorted gunkan.			590	
Assorted nigiri.				490



PASTA

- ✓ Spaghetti al pomodoro. 340
- Spaghetti Carbonara 540
- Spaghetti with clams. 590
and zucchini
- Sicilian casarecce 390
with homemade salted ricotta
and tomatoes
- Tagliatelle with prawns 570
with arugula and orange
- Fregola with seafood. 540
chopped prawns, calamari
and mussels
- Tagliatelle Bolognese 390
- Cannelloni with salmon 440
with ricotta cheese, parmesan and zucchini
- You can add to any pasta
20 grams of grated cheese Parmesan 90

POULTRY

- Duck breast 590
with soba noodles
and enoki mushrooms
- Duck leg confit 690
with stewed cabbage
- Chicken fillet 470
with wild rice and guacamole

FISH

- Cod with baked vegetables 590
and shrimp bisque
- Octopus. 1190
with smoked potato cream and tomatoes
- Pike cutlets. 450
with mashed potatoes
and prawns sauce
- Mediterranean Dorada 790
with white wine, mussels and olives
- Blue finned halibut fillet 840
with bulgur and Parmentier
with leeks and potatoes

VEGETABLES

- ✓ Cauliflower. 340
with blue cheese sauce
- Baked eggplant. 340
with mozzarella and neapolitan sauce
- ✓ Zucchini pancakes 290
with sour cream

SIDES

- French fries. 170
- Mashed potatoes. 150
- Baby potatoes. 190
with mushrooms and onion
- Basmati rice 130
- Beans with garlic and butter 360
- Spinach 220
- Grilled vegetables 290
with mushrooms and pesto

PIZZA

- ✓ Margarita 390
- Alla Diavola. 470
- Parma ham and arugula. 590
- ✓ Five cheese 590
- Carbonara 530
- ✓ Primavera. 390
with baked paprika and grilled vegetables
- Creamy salmon 570
- Prawns. 570
with calamari and potatoes
- Prawns. 490
and oyster mushrooms
- Prosciutto Fungi 540
- ✓ Gorgonzola and pear 490

BREAD

- Focaccia
with pesto 260
with herbs and sea salt 190
with parmesan 270
- Ciabatta 250
with butter and pesto

DESSERTS

- Anna Pavlova 470
with fresh berries
- Homemade ice cream
prepared in front of you 490
in liquid nitrogen at -196°C
- 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 YO
- Cheesecake 340
with almonds and raspberries
- Semifredo 190
with sea buckthorn, almond and orange
- ✓ Fruit platter. 790
- Selection of Sorbet 120

SPECIAL OFFER

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
-  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

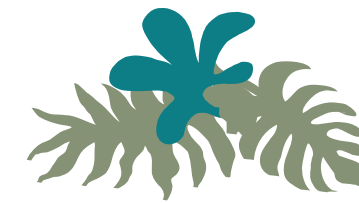
0,5 l / 0,8 l

- 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

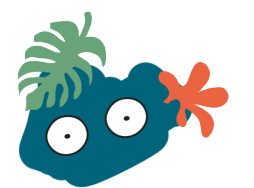
FRESH JUICES

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