

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 boiled beef

- NEW** • Okroshka with mortadella on kvass or ayran

MAIN COURSE

- Homemade cutlet with mashed potatoes
- Fish cutlet with mashed potatoes
- Chicken breast with rice
- Baked roll with salmon
- NEW** • Lasagna with salmon and zucchini

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 970
 - with blue cheese sauce
- Mediterranean saute 450 z / 1 xz 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** Octopus Carpaccio 490
 - with tomato concasse, chili pepper and pistachios
- NEW** Tuna Tiradito 490
 - with passionfruit - mango sauce and strawberries

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
 - and red caviar
- California with prawns 590
- 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** Cold Borscht
 - with boiled beef 390
 - without meat 290
- NEW** Okroshka with mortadella 370
 - on kvass/on ayran
- NEW** **V** Green gazpacho 360
 - with feta cheese, cucumber and apple
- V** Pumpkin cappuccino
 - with prawns and parmesan foam 540
 - 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
- NEW** 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
- NEW** Strawberry with stracciatella 420
 - with yuzu sauce, gorgonzola and flaked almonds
- Burrata 570
 - with tomatoes and pesto
- NEW** Prawns with mozzarella 540
 - cherry tomatoes, pistachios and balsamic sauce
- V** Fresh vegetable salad 390
 - with olive oil or sour cream
- 1/2** Caesar
 - with prawns 370/570
 - with chicken 320/520
- NEW** Octopus 890
 - with beans, potatoes and pesto sauce
- 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
Prawns	390	340	130	130
Crab			290	
Red caviar			240	
Chuka	190		80	
V Cucumber	190			
Assorted sashimi salmon, tuna, eel, prawns		1190		
Assorted gunkan salmon, tuna, eel, prawns			590	
Assorted nigiri salmon, tuna, eel, prawns				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 490
- Calamari 490
- Yellowfin tuna steak 790
- Salmon steak 790
- Dorada 590
- NEW** Octopus 980

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

Homemade Demi-glance 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-glance sauce
- Braised lamb shank 670
 - in a pie with herbs, sour cream and Demi-glance sauce
- Cheeseburger 640
 - with Black Angus beef and Cheddar cheese

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 white wine sauce
- NEW** 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

PASTA

- Spaghetti Carbonara 540
- Tagliatelle 570
 - with prawns, arugula and orange
- Fregola with seafood 540
 - chopped prawns, calamari and mussels
- NEW** Cannelloni with salmon 440
 - with ricotta cheese, parmesan and zucchini

You can add to any pasta 20 grams of grated cheese Parmesan 90

VEGETABLES

- V** Cauliflower 340
 - with blue cheese sauce
- NEW** Baked eggplant 340
 - with mozzarella and neapolitan sauce
- V** 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

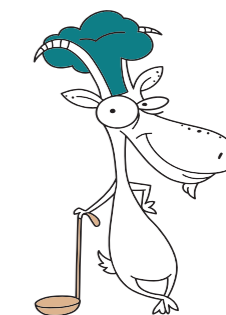
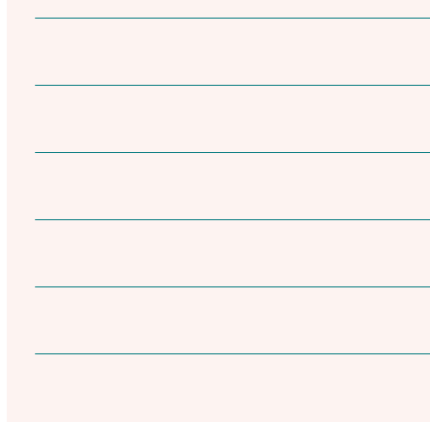
BREAD

- 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
- V** Fruit platter 790
- Selection of Sorbet 120

SPECIAL OFFER



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
- NEW** — Spicy dish
- V** — Vegetarian dish

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 lmbic

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

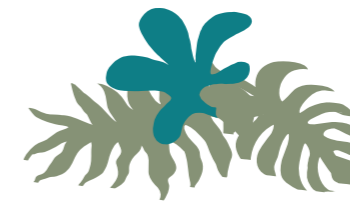
0,5 l / 0,8 l

- 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

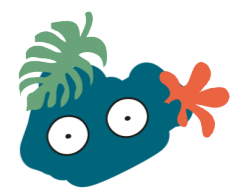
FRESH JUICES

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