

KOZA
more



DOUBLE THE FUN

MONDAY
WE SPEAK
JAPANESE

All rolls

TUESDAY
ON MEAT

Skirt steak with pepper sauce

WEDNESDAY
LITTLE
FRIDAY

All cocktails

THURSDAY
ON THE SAME
WAVELENGTH

All seafood from the aquarium

Check with the restaurant managers for details.

The offers are not cumulative and are not valid on holidays and pre-holidays.

If there are 8 persons or more in the company, a service fee 10% is included in the bill.

Promotional material. It is not a public offer.

KOZA
family

koza.family
kozafamilyrest

KOZA
dereza

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+7 (812) 403-20-40

KOZA
strekoza

100 Leninsky Ave, bldg.1
+7 (812) 456-89-89

KOZA
well

Izmailovsky b-d, 1, r. 2, bldg.1
+7 (812) 403-40-30

KOZA
more

72 Primorsky Ave.
+7 (812) 456-80-80

SEAFOOD FROM THE AQUARIUM

Seafood plate served for 4 persons **6590**
oysters, Magadan shrimps, salmon sashimi, scallop tartare, salmon rolls with Kamchatka crab

Mussels saute 400 g **1190**
with gorgonzola cheese

OYSTERS

Every week we're supplied with oysters from all over the world. You can ask the waiter what we have for today.

	1 psc	6 psc
Maaka №2 (China)	440	2640
Crimean oyster №2 (Russia)	470	2820
new Dibba Bay №3 (UAE)	590	3540
new Lumiere №3 (Russia)	590	3540
Pink Jolie №2 (South Africa)	590	3540
Saint-Vaast №2 (France)	690	4140

MEZE

Traditional mediterranean snacks

veg Cashew hummus **290**
with carrot

veg Baked eggplant babaganush **320**
with vegetable salsa

Stracciatella **390**
with baked Ramiro pepper

veg Olives **490**
pickled with spicy herbs and orange

Shrimps **520**
in olive oil with herbs and dried tomatoes

Assorted meze (-20%) ~~2200~~ **1760**
5 types of meze with hot pita

veg Roti Flatbread **190**

STARTERS

Bruschetta
with sea trout and cucumber, 2 psc **690**
with roastbeef with capers and truffle sauce, 2 psc **720**

Chicken liver pate **640**
with brioche and orange zest in Grand Marnier liqueur

veg White milky mushrooms with sour cream **590**

Vitello Tonnato **870**
roastbeef in tuna and capers sauce

Shrimps 6 psc **760**
in Kataifi crust with peanut sauce

Fritto misto **960**
fried shrimps, calamari with Thai sauce

Antipasti **1290**
parma ham, parmesan, dried tomatoes, olives

CRUDO

Scallops tartare **990**
with burrata cream and truffles

Salmon tartare **970**
with avocado, mango and yuzu sauce

Beef tartare **890**
with parmesan and quail egg

SOUP

🔥 Tom Yum **890**
with shrimps and chicken

new Okroshka with Tambov ham **590**
with kvass / with kefir

new Cold borsch **590/490**
with beef / without meat

Borsch with calf cheeks **690**
with bacon, sour cream and green onions on a loaf
We recommend adding Beluga Gold Line 40 ml **590**

If you are allergic to any product, please let us know.
Advertising material. It is not a public offer

SALADS

new Panzanella / Panzanella for company **890/1590**
with three types of olives, tomatoes, red onion and tartine

veg Green salad **760**
avocado, courgette, mache, broccoli, beans, lime-mirin sauce

new Burrata with tomatoes **890**
with yuzu sauce and strawberry

veg Avocado with quinoa **720**
with feta cheese and baked pepper

veg Salad with crispy eggplant **790**
stracciatella and cherry tomatoes

1/2 Nicoise **590/960**
with tuna, soft-boiled egg and anchovies

1/2 Calamari with crispy zucchini **570/820**
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

1/2 Roastbeef with lettuce leaves **670/990**
with truffle sauce, tomato and baby potatoes

1/2 Caesar **590/890**
with shrimp **540/720**
with chicken

MEAT AND POULTRY

МЯСНОЕ

Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak,
ask the waiter for a recommendation.

new Tomahawk steak 1 kg **9900**
Served with 3 sauces: demi-glace, pepper, chimichurri.
Average steak weight – 1-1.8kg, recommended for 2-4 persons.
Every additional 100 g **990**

new Ribeye steak Prime 300 g **3270**
with cherry tomatoes and demi-glace sauce

Skirt steak **1490**
with pepper sauce

Chateaubriand of beef fillet **1560**
with baby potatoes, mushrooms and demi-glace sauce

Chopped steak **960**
with poached egg and potato gratin

Tenderloin stroganoff **990**
with mashed potatoes and pickled cucumbers

Cheeseburger **960**
with Black Angus beef and Cheddar cheese

Duck leg confit **970**
with stewed cabbage

Calf cheeks **940**
with vegetable salsa and mashed potatoes

Chicken fillet **820**
with spinach and morel mushroom sauce

FISH AND SEAFOOD

🔥 Shrimps Pil-Pil **1090**
with olive oil sauce, spices and garlic

Sea trout steak **1590**
with broccoli, beans and red caviar sauce

Blue-throated halibut **1490**
with Ber Blanc sauce with vongole, spinach and baby potatoes

Dorado fillet **1420**
with baked eggplant and tomatoes

Ligurian style cod **990**
with smashed potatoes, cherry tomatoes and capers

Pike cutlets **760**
with mashed potatoes and shrimp sauce

new New in the menu


veg Vegetarian dish

🔥 Spicy dish

1/2 Half a serving

ASIA





POKE

Tuna	760
with coconut sauce, avocado and mango	
Salmon	870
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka	
 Shrimp	720
with red curry sauce, edamame beans and kimchi cabbage	

ROLLS

Philadelphia classic	890
with salmon and cucumber	
Philadelphia lux	1190
with salmon, avocado, cucumber and red caviar	
California	1490
with Kamchatka crab and flying fish caviar	
California with shrimp	820
with avocado and cucumber	
Koza Dezera sashimi roll	990
with salmon, tuna and shrimp	
Creamy eel	1170
with avocado, cucumber and cream cheese	
 Spicy tuna	890
with mango and avocado	
Maki with salmon 6 pcs	740
with red caviar	
Salmon set	2940 2640
philadelphia lux, maki, gunkans 2pcs, nigiri 2pcs	

HOT ROLLS

Tokyo baked roll	1090
with salmon, cream cheese and cucumber	
  Shrimp	690
with spicy sauce	
 Salmon	820
with mayo sauce	
 Eel	760
with unagi, sour and sweet sauces	

SUSHI

 Hand-roll 3 pcs	
Salmon with mayo-mango sauce	
	420
Tuna with oyster sauce	
	360
 Shrimp with spicy sauce	390
Eel with unagi, sour and sweet sauces	
	440
Sashimi 50 g	
Salmon	
	520
Tuna	
	520
Shrimp	
	520
Eel	
	690
Sakhalin scallop	
	820
Guncans 2 pcs	
Salmon	
	520
Sakhalin scallop	
	490
Tuna	
	420
Shrimp	
	420
Eel	
	490
Nigiri 2 pcs	
Salmon	
	490
Tuna	
	420
Sakhalin scallop	
	490
Seared toro salmon	
	420
Shrimp	
	420
Eel	
	520

PASTA

Carbonara	790
Seafood Linguine	1360
with vongole, shrimps, calamari and scallop	
Spaghetti with shrimps	820
with zicchini and cream sauce	
Grated parmesan can be added to any pasta, 20 g	
	180

veg

VEGETABLES

Eggplant Parmigiana	640
Zucchini with stracciatella and pistachio crumble	680

veg

SIDE DISHES

Fresh vegetables	520
with olive oil or sour cream	
Lettuce leaves	350
with olive oil and lemon	
Cauliflower with Blue Cheese sauce	520
Grilled vegetables with mushrooms and pesto	520
French fries	340
Mashed potatoes	320
Baby potatoes with mushrooms and onions	390

BREAD

Focaccia	
with pesto	
	390
with parmesan	
	390
Bread basket	320

SAUCES

Ketchup / New York	90
Lingonberry with rosemary / Chimichurri	100
Blue cheese	120
Pepper / Demi-Glace / Pesto	150

DESSERTS

Homemade ice cream show	920
is prepared in front of you in liquid nitrogen at -196 °C with sherry Pedro Ximenez 20 y.o.	
	1360
Greek olive	590
with chocolate mousse and Italian vermouth	
Anna Pavlova	590
with grapefruit and orange	
Honey cake	640
with fresh berries	
Chocolate fondant	620
with salted caramel	
Basque Cheesecake	540
with chocolate sauce and caramelized hazelnut	
Shu cake with custard cream	290
with chocolate / with black currant	
 Sorbet 60 g	260
assorted	
with Limoncello Limonaie del Sole	
	+120
To any dessert you can add fresh berries, 40 g	
	+290



In 2025, we took the vector to the Asian direction. Pay attention to the «Asia» section of the menu, it was designed by our brand chef Anton Korostelev, inspired by a vivid trip to Japan.

The philosophy of Japanese cuisine presupposes the patient disposition of the craftsmen and the high quality of the product. Anton harmoniously combines these basics in his dishes, preferring natural Kamchatka crab of the first phalanx, flying fish caviar and Murmansk salmon, carefully perfecting each recipe.

DELIVERY AND BONUSES



Install our app, order delivery and participate #KozaBonus programme