

K O Z A  
*dereza*



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.

K O Z A  
*family*

koza.family  
kozafamilyrest

K O Z A  
*dereza*

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*strokoza*

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K O Z A  
*well*

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K O Z A  
*more*

72 Primorsky Ave.  
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## 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 **1090**  
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
<b>Maaka №2</b> (China)	<b>420</b>	<b>2520</b>
<b>Crimean oyster №2</b> (Russia)	<b>460</b>	<b>2760</b>
<b><span>new</span> Dibba Bay №3</b> (UAE)	<b>590</b>	<b>3540</b>
<b><span>new</span> Lumiere №3</b> (Russia)	<b>590</b>	<b>3540</b>
<b>Pink Jolie №2</b> (South Africa)	<b>590</b>	<b>3540</b>
<b>Saint-Vaast №2</b> (France)	<b>690</b>	<b>4140</b>

## MEZE

Traditional mediterranean snacks

**veg Cashew hummus** **290**  
with carrot

**veg Baked eggplant babaganush** **290**  
with vegetable salsa

**Stracciatella** **370**  
with baked Ramiro pepper

**veg Olives** **470**  
pickled with spicy herbs and orange

**Shrimps** **490**  
in olive oil with herbs and dried tomatoes

**Assorted meze** (-20%) ~~2000~~ **1650**  
5 types of meze with hot pita

**veg Roti Flatbread** **170**

## STARTERS

**Bruschetta**  
with sea trout and cucumber, 2 psc **670**  
with roastbeef with capers and truffle sauce, 2 psc **690**

**Chicken liver pate** **590**  
with brioche and orange zest in Grand Marnier liqueur

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

**Vitello Tonnato** **820**  
roastbeef in tuna and capers sauce

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

**Fritto misto** **890**  
fried shrimps, calamari with Thai sauce

**Antipasti** **1190**  
parma ham, parmesan, dried tomatoes, olives

## CRUDO

**Scallops tartare** **940**  
with burrata cream and truffles

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

**Beef tartare** **840**  
with parmesan and quail egg

## SOUP

 **Tom Yum** **840**  
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** **690**  
avocado, courgette, mache, broccoli, beans, lime-mirin sauce

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

**veg Avocado with quinoa** **670**  
with feta cheese and baked pepper

**veg Salad with crispy eggplant** **760**  
stracciatella and cherry tomatoes

**1/2 Nicoise** **560/890**  
with tuna, soft-boiled egg and anchovies

**1/2 Calamari with crispy zucchini** **530/780**  
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

**1/2 Roastbeef with lettuce leaves** **640/960**  
with truffle sauce, tomato and baby potatoes

**1/2 Caesar**  
with shrimp **590/870**  
with chicken **520/670**

## 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** **1390**  
with pepper sauce

**Chateaubriand of beef fillet** **1490**  
with baby potatoes, mushrooms and demi-glace sauce

**Chopped steak** **920**  
with poached egg and potato gratin

**Tenderloin stroganoff** **960**  
with mashed potatoes and pickled cucumbers


**Cheeseburger** **890**  
with Black Angus beef and Cheddar cheese

**Duck leg confit** **970**  
with stewed cabbage

**Calf cheeks** **920**  
with vegetable salsa and mashed potatoes

**Chicken fillet** **790**  
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** **1390**  
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	720
with coconut sauce, avocado and mango	
Salmon	840
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka	
 Shrimp	690
with red curry sauce, edamame beans and kimchi cabbage	

ROLLS

Philadelphia classic	870
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	790
with avocado and cucumber	
Koza Dezera sashimi roll	990
with salmon, tuna and shrimp	
Creamy eel	1120
with avocado, cucumber and cream cheese	
 Spicy tuna	890
with mango and avocado	
Maki with salmon 6 pcs	690
with red caviar	
Salmon set	<del>2890</del> 2620
philadelphia lux, maki, gunkans 2pcs, nigiri 2pcs	

HOT ROLLS

Tokyo baked roll	990
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	360
Eel with unagi, sour and sweet sauces	
	440
Sashimi 50 g	
Salmon	
	520
Tuna	
	520
Shrimp	
	520
Eel	
	670
Sakhalin scallop	
	820
Guncans 2 pcs	
Salmon	
	520
Sakhalin scallop	
	490
Tuna	
	390
Shrimp	
	390
Eel	
	490
Nigiri 2 pcs	
Salmon	
	490
Tuna	
	390
Sakhalin scallop	
	490
Seared toro salmon	
	420
Shrimp	
	390
Eel	
	490

PASTA

Carbonara	760
Seafood Linguine	1290
with vongole, shrimps, calamari and scallop	
Spaghetti with shrimps	790
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	490
with olive oil or sour cream	
Lettuce leaves	350
with olive oil and lemon	
Cauliflower with Blue Cheese sauce	470
Grilled vegetables with mushrooms and pesto	490
French fries	340
Mashed potatoes	320
Baby potatoes with mushrooms and onions	390

BREAD

Focaccia	
with pesto	
	390
with parmesan	
	390
Bread basket	290

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	590
with salted caramel	
Basque Cheesecake	490
with chocolate sauce and caramelized hazelnut	
Shu cake with custard cream	270
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 Korostev, 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



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