KOZA well

Breakfast

MON-FR 08:00-12:00
SAT-SUN 08:00-14:00

Start your day with a glass of sparkling wine

PROSECCO BACK NINE BRUT 490

Avocado toast with poached egg 490
served with your choice of bread: brioche or yeast-free bread with seeds
add salmon +390

Club sandwich 590
with chicken, bacon and egg

Zucchini fritters 490
with poached egg
add salmon +390

BREAKFAST OPTIONS
Speciality

BIG BREAKFAST WITH SALMON
scramble, salmon, avocado, Uzbek tomatoes, salad mix, yeast-free bread with seeds
1190

ENGLISH BREAKFAST
fried eggs, wheat bread, bacon, sausage, beans in a spicy tomato sauce, cherry tomatoes, salad mix, champignons
960

EGGS
served with your choice of bread: tartine or ciabatta

Fried eggs / omelette / scrambled eggs 320

French omelette 590
with parmesan
add eel +130

PORRIDGE

Rice with mango 590
made with coconut milk

Rice with berries 390
made with water / milk / coconut milk / lactose-free milk

Oatmeal porridge with pear 460
and gorgonzola

Buckwheat porridge 690
with beef cheeks and mushrooms

Oatmeal porridge with berries 390
made with water / milk / coconut milk / lactose-free milk

Buckwheat porridge
with poached egg
- with avocado 490
- with shrimps 690

SWEET AND FRESH PASTRY

Basque Cheesecake 490
with chocolate sauce and caramelized hazelnut

Granola with dried fruits 390
made with ryazhenka (fermented baked milk)

Classic croissant 350

Whole-nut cookies 90
and dried fruits

COTTAGE CHEESE AND PANCAKES

Cottage cheese 570
with blackcurrant jam and ryazhenka sauce

Pancakes with red caviar 790
and sour cream

Cottage cheese 3 pcs. 390

Pancakes 2 pcs. 290

We recommend adding

avocado	250
tomatoes / champignons / beans in tomato sauce	190
sausage / Tambov ham / parmesan / bacon	290
shrimps / eel / slightly salted salmon	390
red caviar	490
sour cream / blackcurrant jam / condensed milk / chocolate sauce	90
pear confit / fresh berries	290

08:00-11:00

BUSINESS BREAKFAST
any two dishes of your choice and a drink

890

Scramble
- with avocado
- with Tambov ham
- with shrimps and al burro sauce

Buckwheat porridge
with avocado and pouched egg

Pancakes with cheese
and Tambov ham

Zucchini fritters
with sour cream

Oatmeal / rice
with water / milk

Pancakes with condensed milk
and sour cream

Classic croissant

Granola with dried fruits
made with ryazhenka

Whole-nut cookies 2 pcs.
and dried fruits

a drink on choice

Tea
black / green / fruit

Coffee
americano / latte / espresso / cappuccino

Fruit drinks
cranberry / sea buckthorn / black currant



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SAT-SUN 08:00-14:00



Fresh juices are a quick way to recharge with natural vitamins and boost your energy. Explore a range of flavors — from citrus freshness to gentle greens and berry lightness. Each drink is a small ritual of self-care.

FRESH JUICES

	200 ml
Orange	410
Grapefruit	460
Carrot	340
Celery	380
Apple	390
Pineapple	690

Homemade

FRUIT DRINKS

220/1000 ml

Sea buckthorn 290/940
sea buckthorn, spring water, sugar syrup

Cranberry 290/940
cranberry, spring water, sugar syrup

Black currant 290/940
black currant, spring water, sugar syrup

WATER

	500/850 ml
Dausuz still / sparkling	380/620
	500 ml
Borjomi sparkling	480

COFFEE

Espresso	240
Ristretto	240
Americano	260
Cappuccino	300
Latte	320
Matcha latte	390
Vanilla raf coffee	420
Flat white	340
Irish	590

We recommend adding

milk / syrup	40
cream	70
lactose-free / coconut milk	120

TEA

500/800 ml

green teas

Japanese sencha	440/620
Jasmine tea	520/640
Ginseng "Flight Of Dragon"	540/680

oolongs

Milk Oolong	540/680

red teas

Dian Hong	540/680

black teas

Assam	440/620
Earl Grey	520/640
Puerh tea	540/620

herbal and fruit teas

Krasnopolyansky Sbor	520/640
Fireweed tea served with honey	520/640
Hibiscus tea	540/640
Sagan-Daila	560/740

Signature

TEA

500/800 ml

Cherry Puerh 640/840
puerh, cherry juice, cinnamon, star anise, honey

Sea buckthorn with orange 640/840
sea buckthorn, Assam, orange, honey

Raspberry with ginger and mint 640/840
raspberry, ginger, mint, lemon

Pomegranate with Hibiscus 640/840
pomegranate, Hibiscus, grenadine syrup

Sagan-Daila with passion fruit 640/840
Sagan-Daila, passion fruit, apple, lemon, vanilla

Aloe with apple 640/840
Sencha, apple, aloe-honey, lime, mint

Taiga herbal tea 620/820
served with honey
linden, willowherb, pine buds, St. John's wort, fireweed tea, juniper berry

Marrocan 620/820
served with honey
star anise, thyme, cardamom, cinnamon, cloves, mint, Assam

SEAFOOD FROM THE AQUARIUM

Seafood plate a dish for two — 3400
Sea urchins, scallops, tuna sashimi, salmon sashimi, oysters, soy sauce. Served on ice for optimal freshness and bright taste.

new **Sea urchin** — 440

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
Moari №3 (South Korea)	590	~~3540~~	3190
Crimean oyster №2 (Russia)	460	~~2760~~	2490
Saint-Vaast №2 (France)	690	~~4140~~	3720
Lumiere №3 (Russia)	590	~~3540~~	3190
Pink Jolie №2 (South Africa)	590	~~3540~~	3190

veg MEZE

Traditional mediterranean snacks

Olives — 470
marinated with aromatic herbs and lemon zest

Moroccan hummus — 290
with cashew and carrot

Muhammara — 370
with Ramiro pepper and cashew

Stracciatella — 390
with baked Ramiro pepper

Baked eggplant babaganush — 290
with vegetable salsa

Assorted meze — ~~1930~~ 1590
5 types of meze with hot pita

Roti Flatbread — 170

STARTERS

show
Guacamole (a dish for two) — 1290

Baltic sprat — 470
with baked potatoes and Yalta onion

Bruschetta with trout 2 pcs — 690

Chicken liver pate — 620
with cherry confit and brioche

veg **White milky mushrooms with sour cream** — 640

Antipasti — 1590
tartufo salami, coppa, parma ham, parmesan, brie, olives, sun-dried tomatoes

Vitello Tonnato — 840
roastbeef in tuna and capers sauce

Kataifi shrimps 6 pcs — 780
with peanut sauce

Salmon tartare — 920
with tomatoes and avocado concasse

Beef tartare — 890
with parmesan and quail egg

Scallop ceviche — 890
with shallots and olive oil

SOUP

new **Pumpkin capuccino** — 550
We recommend adding shrimps — 190

Chicken broth — 520
with noodles and quail egg

Kacciucco tomato soup — 890
with vongole, squid, dorado and shrimp

Tom Yum — 890
with shrimps, squid and vongole

Borsch with veal cheeks — 690
with salo, sour cream and green onion on a small loaf of bread

SALADS

veg **Salad with crispy egplant** — 790
stracciatella and cherry tomatoes

new veg **Greek salad** — 820
with olives, capers, feta cheese and ramiro pepper

Burrata with tomatoes — 890
with seasonal fruits

veg **Avocado with quinoa** — 590
with feta cheese and baked pepper

Warm chicken liver salad — 540
with baby potatoes and cherry tomatoes

Nicoise — 820
with tuna, soft-boiled egg and anchovies

Caesar with shrimps — 690

Caesar with chicken — 590

veg **Green salad** — 690
avocado, courgette, mache, broccoli, beans, chimichurri sauce

MEAT AND POULTRY

МИРАТОРГ

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

Skirt steak — 1470
with pepper sauce

Chateaubriand of beef fillet — 1540
with baby potatoes, mushrooms and demi-glace sauce

Ribeye steak Prime 300 g — 3190
with demi-glace sauce

Chopped steak — 970
with poached egg, baked potatoes and pepper sauce

new **Duck leg confit** — 980
with braised cabbage

Pozharsky cutlet — 690
with baked vegetables and pesto sauce

Cheeseburger — 940
with Black Angus beef and Cheddar cheese

Tenderloin stroganoff — 990
with mashed potatoes and pickled cucumbers

Calf cheeks — 890
with vegetable salsa and mashed potatoes

Spaghetti carbonara — 790

show
Tomahawk steak 1 kg — 9900
Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons.
Additional raw weight 100 g — 990

FISH AND SEAFOOD

show
Dorado baked in salt (a dish for two) — 2470
with Vierge sauce

Sea trout steak — 1590
with broccoli, green peas and red caviar sauce

Dorado fillet — 1390
with baked eggplant and tomatoes

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

Ligurian style cod — 1190
with smashed potatoes, cherry tomatoes and capers

Pike cutlets — 790
with mashed potatoes and shrimp sauce

Seafood Linguine — 1290
with vongole, shrimps, calamari and scallop

Spaghetti with shrimps — 790
with zucchini and cream sauce
We recommend adding grated parmesan, 20 g — 190

ASIA

POKE

Salmon 890
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka

ROLLS

Salmon set ~~2690~~ 2550
philadelphia lux, maki, gunkans 2 pcs, nigiri 2 pcs

Philadelphia lux 1190
with salmon, avocado, cucumber and red caviar

hot **Tokyo baked roll** 990
with salmon, cream cheese and cucumber

Creamy eel 1120
with avocado, cucumber and cream cheese

Philadelphia classic 920
with salmon and cucumber

California with shrimp 790
with avocado and cucumber

hot **Warm roll with shrimp** 720
with spicy sauce

hot **Warm roll with salmon** 820
with mayo sauce

hot **Warm roll with eel** 790
with unagi, sour and sweet sauces

Maki with salmon 690

Spicy tuna 890
with mango and avocado

SUSHI

Sashimi 50 g

Salmon	540
Tuna	520
Shrimp	520
Eel	670

Guncans 2 pcs

Salmon	440
Eel	390
Scallop	390
Tuna	320
Shrimp	320

Nigiri 2 pcs

Salmon	390
Eel	420
Tuna	320
Seared toro salmon	420
Shrimp	320



The «Asia» section is crafted by brand-chef Anton Korostelev, inspired by his journey to Japan. It is rooted in the philosophy of Japanese cuisine: the patience of its masters and the flawless quality of ingredients. Every recipe is refined to perfection.

VEGETABLES

Baby potatoes 390
with mushrooms and onions

new **Sweet potatoes fries** 360
with parmesan

Cauliflower 470
with Blue Cheese sauce

French fries 340

Mashed potatoes 340

Grilled vegetables 490
with mushrooms and pesto

Fresh vegetables 490
with olive oil or sour cream

BREAD

Freshly baked tartine 390

Crispy baguette 390

Served with a tomato butter

SAUCES

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

DESSERTS

Greek olive 590
with chocolate mousse and Italian vermouth

Anna Pavlova 590
with seasonal fruits

show
Honey cake 720
with fresh berries

Chocolate fondant 590
with salted caramel

Basque Cheesecake 540
with chocolate sauce and caramelized hazelnut

show
Homemade ice cream (a dish for two) 970
is prepared in front of you in liquid nitrogen at -196 °C
with sherry Pedro Ximenez 20 y.o. 1390

To any dessert you can add fresh berries, 40 g 290

new New in the menu
veg Vegetarian dish
Spicy dish
½ Half a serving

If you are allergic to any product, please let us know.
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