ALICE GARDEN

by KOZA

A CELEBRATION EVERY DAY

MONDAY

SEA OF MUSSELS

1490₽

1 kg of mussels +
bottle of wine

TUESDAY

SEA OF STEAKS

1490₽

Butcher's steak 450g +
bottle of wine

MONDAY - THURSDAY

CASHBAK 50%

ON ALL ALCOHOL



WEDNESDAY

SEA OF WINE

1490₽

Camembert
«a la foundue» +
bottle of wine

THURSDAY

SEA OF OYSTERS

1490₽

1/2 dozen of oysters +
bottle of wine

Check with the restaurant managers for details.
The promotions are not cumulative and are not valid on holidays and pre-holidays.
For companies of 8 people or more, a service fee of 10% of the invoice amount is included in the bill.
Advertising material. It is not a public offer.

DELIVERY AND BONUSES

ANDROID APP ON Google Play

Available on the App Store

Install our app, order delivery and participate #KozaBonus programme

KOZA restaurant group

koza.group
kozagrouprest

ALICE GARDEN

25 Nevsky Ave.
+7 (812) 319-25-25

КОЗА ТРИ

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

КОЗА МОРЕ

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

КОЗА ДЕРЕЗА

43 Slavy Ave.
+7 (812) 403-20-40

SEAFOOD FROM AQUARIUM

Set of three oysters 980
miso and pickled daikon
kimchi sauce with apple
pineapple sauce and baked pepper

Oyster
Crimean oyster №2 370
Imported 590

Oysters *1/2 dozen*
Crimean oyster №2 1980
Imported 2980

Baked oysters *1/2 dozen* 1390
with blue cheese sauce

Sea urchin 350
with yuzu sauce

Mediterranean saute from mussels *450 g* 690

Mussel saute with gorgonzola *450 g* 780

APPETIZERS

VEG Sicilian olives 270

Chiken liver pate 380
with Madeira and cherry confiture

VEG Guacamole with tortilla 390

White milky mushrooms with sour cream 470

Roastbeef with tonato sauce *100 g* 590

½ Shrimps *5 psc /10 pcs* 490/890
in Kataifi crust with peanut sauce

½ Fritto misto *200 g* 790
fried shrimps, calamari with Thai sauce

BRUSCHETTA *2 pcs*

Guacamole with shrimp and lime 390
Lightly salted salmon with light curd cheese 290
Veal with mushrooms and onion cream 270
Pate with madeira and pine nuts 190

Assorted 4 types of bruschetta *8 pcs* 980

CRUDO

Beef carpaccio 670
original recipe

Salmon tartare 690
with avocado, mango and yuzu sauce

Beef tartare 640
with parmesan and quail egg

SOUP

Tom Yam 690
with shrimps and chiken

NEW Onion soup 660
with qruyere cheese

NEW Tomato soup 830
with seafood

Pumpkin capuccino
with parmesan foam and shrimps 590
VEG *with parmesan foam* 390

NEW Farm chicken broth 460
with tortellini

SALADS

VEG Burrata with tomatoes and pesto sauce 680

½ Calamari with crispy zucchini 380/590
in Asian sauce with baby potatoes, cherry tomatoes and pine nuts

VEG Avocado with quinoa 540
with feta cheese and baked pepper

VEG Salad with stracciatella cheese 570
with yuzu sauce and Gorgonzola cheese

½ Nicoise 460/780
with tuna, poached egg and anchovies

½ Roastbeef with lettuce leaves 460/760
with truffle sauce, tomato and baby potatoes

Vinaigrette of baked vegetables 320
with milk mushrooms and herring on toast

½ Caesar
with shrimp 420/670
with chicken 380/570

PŌKE

Tuna 570
with coconut sauce, avocado and mango

Salmon 620
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka

RŌLLS

Philadelphia lux 690
with salmon, avocado and red caviar

Philadelphia classic 580
with salmon and cucumber

California with shrimp 690
with avocado and cucumber

Koza Dezera sashimi roll 790
with salmon, tuna and shrimp

Creamy eel 870
with avocado and cream cheese

Spicy tuna 670
with mango and avocado

Tokyo baked roll 740
with salmon, cream cheese and cucumber

Maki with salmon *6 pcs* 490
with red caviar

SUSHI	Sashimi *50 g*	Guncans *2 pcs*	Nigiri *2 pcs*
Salmon	360	380	320
Tuna	360	260	260
Shrimp	420	360	260
Eel	490	390	390

Assorted sashimi 1190
salmon, tuna, shrimp, eel

FISH

Blue-throated halibut 940
with Ber Blanc sauce with vongole, spinach and Stone potatoes

Cod with baked vegetables 630
and shrimp bisque

Pike cutlets 490
with mashed potatoes and shrimp sauce

GRILL

To choose the perfect steak, ask the waiter for a recommendation

Striploin steak thin cut 1870
Butcher's Steak plate cut 1190
Flank steak 790

Pork neck steak 570
Grilled Dorada 890
with tzatziki sauce and lettuce leaves
Calamari 670
Yellowfin tuna steak 890
Salmon steak 1040

You can add sauce:
New York, Barbecue, Pepper, Lingonberry, White Wine, Tartar, Blue Cheese, Chimichurri 90
Demiglas 150

MEALS FOR COMPANY

VBG Guacamole with feta cheese and strawberry 980
served for two/prepared in front of your table

Tagliatelle with parmesan cheese and black truffle 1590
served for two/ prepared in front of your table in a circle of Parmesan cheese 15months

Lamb shoulder blade 1 kg 3200
The average weight of the cooked shoulder blade is 1-1.5 kg, recommended for 3-4 persons. Every additional 100g / 250r.

Tomahawk Steak *1 kg* 9700
Served with red wine Chianti, Tuscany, Italy. Steaks with an average weight of 1-1.8 kg, recommended for 4-6 persons. Every additional 100 g / 900 r .

MEAT AND POULTRY

Chateaubriand of beef fillet 1180
with baby potatoes, mushrooms and Demiglas sauce

Braised lamb shank 790
in a pie with herbs, sour cream and Demiglas sauce

Beef stroganoff 740
with mushrooms and mashed potatoes

Duck leg confit *with stewed cabbage* 740

Chopped steak 690
with poached egg, baked potatoes and onions

Cheeseburger 670
with Black Angus beef and Cheddar cheese

NEAPOLITAN PIZZA

VBG Margarita 390
VBG Gorgonzola and pear 490
Carbonara 640
VBG Five cheeses 670
Parma ham and arugula 740
Pepperoni picanto 640
VBG Buratta with tomatoes 680
Lamb with feta cheese and courgette 590

PASTA AND RISOTTO

VBG NEW Risotto with porcini mushrooms 670
with black truffle 970
NEW French risotto 890
with beef tartare
NEW Ravioli Baci 790
with bull tails and parmesan mousse
NEW Ravioli with shrimp and salmon 580
with olive oil and lemon zest
NEW Linguini with vongole and zucchini 780
VBG NEW Spaghetti Cacio e Pepe 670
Gnocchi with octopus 590
with bacon and Parmesan foam
Seafood fregola 780
with chopped shrimp, squid and mussels
Tagliatelle with shrimp 630
with arugula and orange
Carbonara 590
Kazarechche with lamb 540
baked pepper, dried tomatoes and feta cheese

Grated Parmesan can be added to any pasta 20 g 90

VBG SIDE DISHES AND VEGETABLES

Cauliflower with Blue Cheese sauce 370
Beans with garlic and butter 360
Grilled vegetables with mushrooms and pesto . . 380
Spinach 270
French fries 240
Mashed potatoes 190
Baby potatoes with mushrooms and onions 210
Basmati Rice 130

BREAD

Focaccia
with pesto 290
with Parmesan 290
with herbs and sea salt 240

Bread with butter 270

DESSERTS

Anna Pavlova with fresh berries 490

Homemade ice cream
is prepared in front of you in liquid nitrogen at -196 °C . . . 790
with sherry Pedro Ximenez 20 y.o. 1190

Chocolate Fondant 430
with ice cream and berry sauce

Forest cone 490
made of spicy mousse with white chocolate and cranberry

Rum baba with rum Bumbu 15 y.o. 490

Basque Cheesecake 380
with cherry and port sorbet and chocolate chip cookies Tuil

Honey cake with fresh berries 490

Coffee opera 480
cake with almond biscuit Gioconda and Baileys liqueur sorbet

VBG Sorbet in the assortment 120

NEW New in the menu
½ Half a serving
Spicy dish
VBG Vegetarian dish

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

from 12 p.m. till 5 p.m. on weekdays

Salad + soup 399
Salad + hot meal 459
Soup + hot meal 489
Salad + soup + hot meal 529

Salad

Squid with zucchini
Dressed herring
Olivier
Caesar with chicken

Soup

Tom yam with chicken
Finnish fish soup with salmon
VEG *Pumpkin capuccino*
Chicken broth with meatballs

Main dish

Homemade cutlet with rice or mashed potatoes
Chicken breast with rice or mashed potatoes
Fregola with salmon
Baked roll with eel

Bread for lunch 50

A drink *of choice for any meal*

Black/Green tea 50
Currant/cranberry/ buckthorn 90
Coffee, beer, wine 100

Desserts 190
Pumpkin tart with lingonberry and mint jam