

**Hello and welcome to our Zhazhda Krovy restaurant!**

If you are holding this menu, then we have a common passion for learning about the taste and value of a product.

Let's make new discoveries together!

Co-owner and brand chef Pavel Potseluev,  
Chef Alexander Semykin

# STARTERS & SALADS

<b>“Dirty Joe” Roast Beef</b> grilled in jospier	1600
<b>Tataki</b> beef tenderloin with aromatic porcini mushrooms sauce	1900
<b>Meze</b> artichoke hummus, roasted pepper, perle toast and grilled halloumi cheese	1300
<b>Avocado, Azerbaijani Tomatoes and fragrant shiso</b>	1300
<b>Cucumbers, Azerbaijani Tomatoes, Basil</b>	750
<b>Farm Ggreen Salad</b> with parmesan and citrus sauce	1600
<b>Panzanella</b> Azerbaijani tomatoes, halloumi cheese and baguette	1100
<b>Salmon with Avocado</b> and kimchi sauce	1700
<b>Red Sicilian prawns</b> with ponzu and raspberries	3100
<b>Black &amp; Green Olives</b> four kinds	850
<b>Focaccia</b> with parmesan and olive oil	550

# HOT APPETIZERS

<b>Tagliata</b> with meat whiskey sauce and baked celery	3100
<b>Bone Marrow</b> served with fresh herbs	1100
We recommend adding:	
• black truffle	1500
• caramelized onions	450
• chimichurri sauce	450
<b>Taco with Chopped Machete Steak</b> and guacamole	1200
<b>Baked Farm Camembert</b> with spicy plums	2700

# FOCUS ON THE PRODUCT

<b>Burrata with Black Caviar</b>	3500
<b>Spoon of Oscietra Caviar</b>	2600
<b>Foie Gras Ball</b> with white chocolate	750
<b>Dry-aged Carpaccio</b> with a nut flavor	1100
<b>Wagu Carpaccio or Tataki</b>	3100
<b>Sesina and Black Caviar</b>	3300
<b>Meat plate</b> coppa, fuet, jamon	2600
<b>Bread &amp; Butter</b> handicraft sourdough bread and butter	390

# BEEF TARTARE

<b>Classic</b> with charred bread	1200
<b>Piedmontese</b> with Parmesan cheese mousse	1700
<b>Bone Marrow Tartare</b> with sour bread crumbs	1600
<b>Dry-aged Beef</b> with quail yolks	1600
<b>With Black Caviar</b> and pickled rapeseed	2500
<b>Spicy Tartare</b> on rice pizzetta	1200

## **Zhazhda Krovy is more than just a regular restaurant**

Here, everything is built around love towards our product and its constant improvement. Co-owner and brand chef Pavel Potseluev always experiments with different kinds of cuts and goes beyond the usual idea of meat, never ceasing to amaze.

Taste juicy steaks from our laboratory to feel the ideal balance of meat marbling, juiciness and special taste.

# STEAKS

Price per 100g. The price of the dish depends on the type of steak selected. Ask a waiter about servings' size.

## RUSSIA

	marbling	intensity of taste	smoothness	
Classic				
<b>Ribeye</b>	8	6	7	2700
<b>New York</b>	7	7	6	1600
<b>Chateaubriand</b> prime	5	4	9	2800
<b>Filet Mignon</b> choice	3	3	8	1600

Alternative

<b>Flat Iron</b>	9	8	10	2300
<b>Machete</b>	7	7	6	1600

## ORIGINAL DRY AGED

<b>Ribeye</b>	8	8	7	2900
<b>New York</b>	7	9	6	2400
<b>Bone-in Ribeye</b>	8	9	7	2300
<b>T-bone</b>	7	9	6	2500
<b>Porterhouse</b>	7	9	6	2700
<b>Tomahawk</b>	8	9	7	2600
<b>Picanha</b>	7	8	7	1900

Specially for you, we can cook steaks aged for 90 days, which we dry-age using our own method at our meat shop.

## JAPAN

<b>New York</b>	9	8	10	9000
<b>Ribeye</b>	10	8	10	9000
<b>Filet Mignon</b>	8	7	10	14000

## Sauces

Pepper, Red wine, Chimichurri	250
Mushroom	350

We grill premium marbled beef using charcoal in Jospier oven. Marbling: Top Choice | Prime.

# SOUPS

<b>Onion Soup</b> of three types of onions: leek, shallot and white	1100
<b>Chicken</b> with vegetables and dumplings	790

# VEGETABLES

<b>Ratatouille</b> with aromatic tomato sauce arrabbiata	890
<b>Spinach</b> with grana padano and gorgonzola cheese	990
<b>Porcini mushrooms</b> with white wine sauce, artichokes and shallots	1500
<b>Green Asparagus</b>	1900
<b>Green Peas</b> with mint and parmesan cheese	750
<b>French Fries</b>	690
<b>Fries with Truffle Oil and Parmesan Cheese</b>	790
<b>Wedges with Spicy Herbs and Ramson</b>	690
Grilled in Josper oven	
<b>Baked Eggplant</b> bake for a long time in Josper, served with a meat sauce	950
<b>Vegetable Mix</b> green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1400
<b>Cauliflower</b> with nut sauce	990
<b>Mashed Potato</b> with a marrow bone	690
<b>Broccoli</b> with wasabi sauce	1200
<b>Wow-leek</b> whole roasted leek with hazelnuts and chimichurri sauce	1500

# ENTREES

<b>Liver with Baked Shallot, Apples and Spinach</b>	1600
<b>Rossini Steak</b> with foie gras price per 100 g	2900
<b>Beef Wellington</b> tenderloin baked in puff pastry beef bacon	2500
<b>Corn-Fed Dry-Aged Chicken</b>	2100
<b>Salmon fillet with kumquat “scales”</b>	2300
<b>Pappardelle Pasta</b> with black truffle and black caviar	2900

# LAMB

from Karachay-Cherkessia

<b>Lamb Tartare</b> with parmesan mousse	1400
<b>Rack of lamb</b> price per 100g	
• classic	2500
• breaded with pistachios	3300

# VENISON

Deer meat has a low fat content. Venison is stored in a dry-aging chamber for 10-14 days before cutting into steaks. Feed: natural deer moss — reindeer lichen. Origin: Komi Republic.

<b>Smoky Tartar</b> with rosemary oil	1200
<b>Venison Fillet with Forest Mushrooms</b>	2700
<b>Venison Steak</b> price per 100g	2100

# DESSERTS

<b>Baba with xeres Pedro Ximenez</b>	1200
<b>Pavlova</b> vanilla ganache and pineapple confit with herbs	1100
<b>Choux pastry with cocoa beans and truffle Chantilly cream</b> and vanilla ice cream	1100
<b>Zabaione</b> with fresh berries	1200
<b>Smoked Grapes</b> with white chocolate	890
<b>Chocolate Fondant</b>	890
<b>Ice Cream or Sorbet</b>	350
<b>Zhazhda Krovy Sweets</b> maple caramel with praline in caramel chocolate	1100

# EXCLUSIVE

served on Fridays & Saturdays only

<b>Heart</b> phenomenally realistic dessert	3400
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