

**Hello to everyone and a warm 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.

Have a nice trip!

Pavel Potseluev & Alexey Tsoy

STARTERS & SALADS

“Dirty Joe” Roast Beef jospes grilled	1200
Beef Fillet Tataki <ul style="list-style-type: none">• and porcini mushroom sauce• with yakiniku sauce	1400 790
Bone Marrow served with fresh herbs	750
Taco with Chopped Machete Steak and guacamole	850
Salmon with Fried Avocado and kimchi sauce	1400
Scallop and Cucumber Carpaccio with aloe oil	1100
Scallops, Foie Gras and Black Caviar	1900
Meze artichoke hummus, baked pepper, artichokes, perle bread toast and grilled halloumi cheese	1100
Avocado, Azerbaijani tomatoes and fragrant shiso	1100
Cucumbers & Tomatoes	550
Salad Mix	1300
Panzanella Baku tomatoes, halloumi cheese and baguette	850
Romano Salad with Caesar Sauce	790
Black & Green Olives four kinds	590
Focaccia with parmesan and olive oil	390

FOCUS ON THE PRODUCT

Camembert our own production	350
Sesina dry-cured marbled beef	650
Dry-aged Picanha Carpaccio with a nut flavor	790
Beef Lard with pai potato and rampson pesto	550
Biltong spiced beef jerky	690
Bread & Butter handicraft sourdough bread and butter	250

BEEF TARTARE

Classic with charred bread	950
On the Bone Marrow with a crumb of Borodino bread	1400
Dry-aged Beef served with quail yolks	1400
With Black Caviar from tenderloin	1700
Spicy Picanha Tartare on rice pizetta	850

The brand-chef of Zhazhda Krovy restaurant and meat sommelier Pavel Potseluev is among the top five steak specialists in Moscow.

Pavel constantly improves the methods of cooking meat and experiments with different cuts.

Taste the steaks from the meat sommelier to feel the perfect balance of marbling, juiciness and meaty flavor.

“The meat from our laboratory is worth a special attention,” — notes Pavel. — “You can’t taste it at home, because this meat has a special taste with nutty notes, cheese and jamon aromas. It allows you to fully experience the meat taste and flavor and understand how different the beef could be.”

STEAKS

Price per 100g. The weight of the dish depends on the selected type of steak.

RUSSIA

	marbling	intensity of taste	smoothness	
Classic				
Ribeye	7	6	7	2000
New York	7	7	6	1100
Filet Mignon prime	5	3	9	2400
Filet Mignon choice	3	4	8	1200

Alternative

Machete	6	7	6	1100
Hanger	7	8	6	1100
Denver	8	7	6	1100

ORIGINAL DRY AGED

Especially for you, we can cook steaks aged for 90 days, which we ripen according to the author's technology at our meat shop.

Ribeye	7	8	7	2200
Bone-in Ribeye	8	9	7	1900
New York	7	8	6	1600
Bone-in New York	7	9	6	1600
T-bone	7	9	6	1800
Porterhouse	7	9	6	2000
Tomahawk	8	9	7	1800
Picanha	7	8	7	1400

JAPAN

Wagyu

Ribeye	10	8	10	5900
New York	10	8	10	5900

Sauces

Onion, Black Pepper, Kobe, Red wine, Chimichurri

200

We grill premium marbled grass-fed beef on charcoal in a Josper oven. Marbling: Top Choice | Prime.

SOUPS

Gazpacho and bruschetta with dry-aged Picanha	850
Onion soup with gruyere cheese	790
Chicken with vegetables and dumplings	590

VEGETABLES

Vegetable mix green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1100
Spinach with cream sauce	490
Green Peas with mint and parmesan cheese	450
Mashed Potato with a marrow bone, Wedges with Herbs or Fries	430
Truffle Fries with Cheese	490
Josper grilled	
Sweet Potato with chimichurri	690
Broccoli with wasabi sauce	850
Cauliflower with walnut sauce	650
Eggplant with Kimchi	690
WOW-Leek whole grilled leek with chimichurri sauce and hazelnuts	1100
Green Asparagus	1200

ENTREES

Beef Wellington tenderloin baked in puff pastry	1800
Rossini Steak foie gras, apples and spinach	2700
Rump Steak with pepper sauce and mushrooms	1500
Dry Aged with grape mustard	2100
Classic burger	950
Kalbi Beef Ribs traditional Korean dish with pickled cucumbers	1700
Whole Chicken with herbs	1300
Citrus Salmon roasted on cedar wood	1400

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.

Smoky Tartar with rosemary oil	750
Deer Fillet with Forest Mushrooms	1900
Deer Steak price per 100g	1300

DESSERTS

Zabaione with fresh berries	850
Apple Tart	650
Smoked Grapes with white chocolate	650
Pecan & Date Pie	650
Chocolate Fondant	650
Ice Cream or Sorbet	200

EXCLUSIVE

for Friday and Saturday

Heart phenomenally realistic	2700
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