

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

STARTERS & SALADS

Roastbeef Vitello Tonnato with Ramiro peppers	3200
Tataki Beef Tenderloin with aromatic porcini mushrooms sauce	2900
Meze artichoke hummus, baked Ramiro pepper, perle toast and grilled halloumi cheese	1600
Avocado, Azerbaijani Tomatoes and fragrant shiso	1400
Cucumbers, Azerbaijani Tomatoes, Basil	890
Farm Green Salad with parmesan and citrus sauce	1800
Panzanella Azerbaijani tomatoes, halloumi cheese and baguette	1200
Burrata with Tomatoes	1200
Focaccia with parmesan and olive oil	590

HOT APPETIZERS

Foie Gras • with Burgundy “drunken” cherries • with anchovies	1900 1600
Bone Marrow served with fresh herbs We recommend adding: • black truffle • caramelized onions • chimichurri sauce with anchovies	1500 1600 490 490
Taco with Chopped Machete Steak and guacamole	1500
Baked Farm Camembert with spicy plums	3300
Ramiro Peppers with olive oil	1100
Seared Olives four varieties	890

BEEF TARTARE

Dry Aged	1900
Classic with charred bread	1700
Bone Marrow Tartare with sour bread crumbs	1900
New Interpretation with anchovy cream and white truffle	1500
Rice Pizzetta	
• with spicy tartare	1700
• with porcini mushrooms and foie gras	1200
With Porcini Mushrooms	2100

FOCUS ON THE PRODUCT

Meat Plate coppa, fuet, cecina	3600
Various Cheeses	2100
• gorgonzola piccante	
• parmigiano reggiano 30 months-aged	
• sheep moliterno with truffle	
• landana 1000 days-aged	
Spoon of Black Caviar	3200
Dry-aged Carpaccio with a nut flavor	1500
We recommend trying with gorgonzola piccante	450
Wagyu Carpaccio or Tataki	4000
Wagyu Cecina	3100
Bread and Butter	430
sourdough artisan bread with butter	

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 our Meat Atelier creations to experience the perfect balance of marbling, juiciness, and unique flavour.

SPECIAL DRY AGE				
	marbling	intensity of taste	smoothness	
Original Dry aged				
140-Day Dry-Aged Steak	8	9	8	4300
Whiskey-Aged Steak	8	10	8	4300
Bone-In Cross-Wagyu Steak	10	9	9	4300

Especially for you, we can prepare steaks that have been aged on a special shelf in the dry aging camera. The steaks have been injected with whiskey for 50 days or have been aged for 140 days

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

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				
Ribeye	8	6	7	3300
New York	7	7	6	2000
Chateaubriand prime	5	4	9	3400
Filet Mignon top choice	3	3	8	2500

Alternative				
Machete	7	7	6	1800

Original Dry aged				
Ribeye	8	8	7	3600
New York	7	9	6	3000
Bone-in Ribeye	8	9	7	2900
Porterhouse	7	9	6	3100
T-bone	7	9	6	2900
Tomahawk	8	9	7	3300
Picanha	7	8	7	2300

JAPAN				
New York	9	8	10	10000
Ribeye	10	8	10	10000
Filet Mignon	9	7	10	15000

Sauces	
Pepper, Red wine, Chimichurri, Chipotle	300
Mushroom	370

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

SOUPS

Onion Soup of three types of onions: leek, shallot and white	1200
Chicken with vegetables and dumplings	850

VEGETABLES

Ratatouille with aromatic tomato sauce arrabbiata	1100
Spinach with grana padano and gorgonzola cheese	1100
Porcini Mushrooms with white wine sauce, artichokes and shallots	1600
Green Asparagus	2500
Green Peas with mint and parmesan cheese	850
Cauliflower with sesame sauce	1200
Mashed Potato with a marrow bone	790
French Fries	790
Fries with Truffle Oil and Parmesan Cheese	890
Wedges with Spicy Herbs and Kale	790
Grilled in Jospier oven	
Baked Eggplant bake for a long time in Jospier, served with a meat sauce	1300
Broccolini with wasabi sauce	1500
Vegetable Mix green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1500
Wow-leek whole roasted leek with hazelnuts and chimichurri sauce	1700

ENTREES

“Gustoff” Burger with Foie Gras	2900
Rossini Steak with foie gras price per 100 g	3800
Beef Wellington tenderloin baked in puff pastry beef bacon	3800
Venetian-Style Beef Liver with white wine onions and sage	2100
Farm-Raised Chicken corn-fed	2500
Salmon Fillet	2800
Fire-Grilled Octopus with Arrabbiata Sauce with black garlic price per 100 g	3100
Rack of Lamb price per 100 g from Karachay-Cherkessia	2900

VENISON

Deer meat has a low fat content. Feed: natural deer moss — reindeer lichen. Origin: Komi Republic.	
Smoky Tartar with rosemary oil	1500
Venison Steak price per 100g	2400

DESSERTS

Charred Pineapple with rum caramel and vanilla ice cream	1300
Date Pie with pecan nuts	950
Zabaione with fresh berries	1500
Smoked Grapes with white chocolate	950
Chocolate Fondant	1100
Ice Cream or Sorbet	400
Zhazhda Krovy Sweets maple caramel with praline in caramel chocolate	1200

EXCLUSIVE

served on Fridays & Saturdays only

Heart phenomenally realistic dessert	3700
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All prices are given in rubles.

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