

## **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

<b>Roastbeef Vitello Tonnato</b> with Ramiro peppers	3200
<b>Tataki Beef Tenderloin</b> with aromatic porcini mushrooms sauce	2900
<b>Meze</b> artichoke hummus, baked Ramiro pepper, perle toast and grilled halloumi cheese	1600
<b>Avocado, Azerbaijani Tomatoes and fragrant shiso</b>	1500
<b>Cucumbers, Azerbaijani Tomatoes, Basil</b>	890
<b>Farm Green Salad</b> with parmesan and citrus sauce	1800
<b>Panzanella</b> Azerbaijani tomatoes, halloumi cheese and baguette	1200
<b>Burrata with Tomatoes</b>	1200
<b>Focaccia</b> with parmesan and olive oil	590

# HOT APPETIZERS

<b>Foie Gras</b> <ul style="list-style-type: none"><li>• with Burgundy “drunken” cherries</li><li>• with anchovies</li></ul>	1900 1800
<b>Bone Marrow</b> served with fresh herbs We recommend adding: <ul style="list-style-type: none"><li>• black truffle</li><li>• chimichurri sauce with anchovies</li></ul>	1500 1600 490
<b>Taco with Chopped Machete Steak</b> and guacamole	1600
<b>Baked Farm Camembert</b> with spicy plums	3300
<b>Ramiro Peppers</b> with olive oil	1200
<b>Seared Olives</b> four varieties	990

# BEEF TARTARE

<b>Dry Aged</b>	1900
<b>Classic</b> with charred bread	1700
<b>Bone Marrow Tartare</b> with sour bread crumbs	1900
<b>New Interpretation</b> with anchovy cream and white truffle	1600
<b>Rice Pizzetta</b> <ul style="list-style-type: none"><li>• with spicy tartare</li><li>• with porcini mushrooms and foie gras</li></ul>	1700 1300
<b>With Porcini Mushrooms</b>	2100

# FOCUS ON THE PRODUCT

<b>Meat Plate</b> coppa, fuet, cecina	3600
<b>Farmstead cheese</b>	300
<b>Spoon of Black Caviar</b>	3200
<b>Dry-aged Carpaccio</b> with a nut flavor We recommend trying with gorgonzola	1500 450
<b>Wagyu Carpaccio or Tataki</b>	4000
<b>Wagyu Cecina</b>	3400
<b>Bread and Butter</b> sourdough artisan bread with butter	430

## 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.

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

ARGENTINA				
Ribeye	8	6	7	3300
New York	7	7	6	2600
Filet Mignon	3	3	8	3400

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	400

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

# SOUPS

<b>Onion Soup</b> of three types of onions: leek, shallot and white	1200
<b>Chicken</b> with vegetables and dumplings	950

# VEGETABLES

<b>Ratatouille</b> with aromatic tomato sauce arrabbiata	1100
<b>Spinach</b> with grana padano and gorgonzola cheese	1100
<b>Porcini Mushrooms</b> with white wine sauce, artichokes and shallots	1700
<b>Green Asparagus</b>	2500
<b>Green Peas</b> with mint and parmesan cheese	990
<b>Cauliflower</b> with sesame sauce	1200
<b>Mashed Potato</b> with a marrow bone	790
<b>French Fries</b>	790
<b>Fries with Truffle Oil and Parmesan Cheese</b>	890
<b>Wedges with Spicy Herbs and Kale</b>	790
Grilled in Josper oven	
<b>Baked Eggplant</b> bake for a long time in Josper, served with a meat sauce	1300
<b>Broccoli</b> with wasabi sauce	1500
<b>Vegetable Mix</b> green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1700
<b>Wow-leek</b> whole roasted leek with hazelnuts and chimichurri sauce	1700

# ENTREES

<b>“Gustoff” Burger with Foie Gras</b>	2900
<b>Rossini Steak</b> with foie gras price per 100 g	3800
<b>Beef Wellington</b> tenderloin baked in puff pastry beef bacon	3800
<b>Venetian-Style Beef Liver</b> with white wine onions and sage	2100
<b>Farm-Raised Chicken</b> corn-fed	2500
<b>Salmon Fillet</b>	2800
<b>Fire-Grilled Octopus</b> <b>with Arrabbiata Sauce</b> with black garlic price per 100 g	3300
<b>Rack of Lamb</b> 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.	
<b>Smoky Tartar</b> with rosemary oil	1700
<b>Venison Steak</b> price per 100g	2400

# DESSERTS

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

# EXCLUSIVE

served on Fridays & Saturdays only

<b>Heart</b> phenomenally realistic dessert	3700
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All prices are given in rubles.

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