

**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	1700
<b>Tataki</b> beef tenderloin with aromatic porcini mushrooms sauce	2100
<b>Meze</b> artichoke hummus, roasted pepper, perle toast and grilled halloumi cheese	1400
<b>Avocado, Azerbaijani Tomatoes and fragrant shiso</b>	1400
<b>Cucumbers, Azerbaijani Tomatoes, Basil</b>	790
<b>Farm Ggreen Salad</b> with parmesan and citrus sauce	1700
<b>Panzanella</b> Azerbaijani tomatoes, halloumi cheese and baguette	1200
<b>Salmon with Avocado</b> and kimchi sauce	1900
<b>Red Sicilian prawns</b> with ponzu and raspberries	3300
<b>Black &amp; Green Olives</b> four kinds	890
<b>Focaccia</b> with parmesan and olive oil	590

# HOT APPETIZERS

<b>Tagliata</b> with meat whiskey sauce and baked celery	3300
<b>Bone Marrow</b> served with fresh herbs We recommend adding:	1200
• black truffle	1600
• caramelized onions	490
• chimichurri sauce	490
<b>Taco with Chopped Machete Steak</b> and guacamole	1300
<b>Baked Farm Camembert</b> with spicy plums	2900

# FOCUS ON THE PRODUCT

<b>Jamon Iberico de Bellota</b> <b>36 months-aged</b>	1800
<b>Various cheeses</b> <ul style="list-style-type: none"><li>• gorgonzola piccante</li><li>• parmigiano reggiano 30 months-aged</li><li>• sheep moliterno with truffle</li><li>• landana 1000 days-aged</li></ul>	1900
<b>Burrata with Black Caviar</b>	3700
<b>Spoon of Oscietra Caviar</b>	2800
<b>Foie Gras Ball</b> with white chocolate	850
<b>Dry-aged Carpaccio</b> with a nut flavor	1200
<b>Wagu Carpaccio or Tataki</b>	3300
<b>Sesina and Black Caviar</b>	3500
<b>Meat plate</b> coppa, fuet, jamon	2900
<b>Bread &amp; Butter</b> handicraft sourdough bread and butter	430

# BEEF TARTARE

<b>Classic</b> with charred bread	1300
<b>Piedmontese</b> with Parmesan cheese mousse	1800
<b>Bone Marrow Tartare</b> with sour bread crumbs	1700
<b>Dry-aged Beef</b> with quail yolks	1700
<b>With Black Caviar</b> and pickled rapeseed	2700
<b>Spicy Tartare</b> on rice pizzetta	1300

## **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	2900
<b>New York</b>	7	7	6	1700
<b>Chateaubriand</b> prime	5	4	9	3000
<b>Filet Mignon</b> choice	3	3	8	1700

Alternative

<b>Flat Iron</b>	9	8	10	2600
<b>Machete</b>	7	7	6	1700

## ORIGINAL DRY AGED

<b>Ribeye</b>	8	8	7	3100
<b>New York</b>	7	9	6	2600
<b>Bone-in Ribeye</b>	8	9	7	2500
<b>T-bone</b>	7	9	6	2700
<b>Porterhouse</b>	7	9	6	2900
<b>Tomahawk</b>	8	9	7	2800
<b>Picanha</b>	7	8	7	2000

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	9600
<b>Ribeye</b>	10	8	10	9600
<b>Filet Mignon</b>	8	7	10	15000

## Sauces

Pepper, Red wine, Chimichurri	270
Mushroom	370

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	1200
<b>Chicken</b> with vegetables and dumplings	850

# VEGETABLES

<b>Ratatouille</b> with aromatic tomato sauce arrabbiata	950
<b>Spinach</b> with grana padano and gorgonzola cheese	1100
<b>Porcini mushrooms</b> with white wine sauce, artichokes and shallots	1600
<b>Green Asparagus</b>	2100
<b>Green Peas</b> with mint and parmesan cheese	850
<b>French Fries</b>	750
<b>Fries with Truffle Oil and Parmesan Cheese</b>	850
<b>Wedges with Spicy Herbs and Ramson</b>	750
Grilled in Josper oven	
<b>Baked Eggplant</b> bake for a long time in Josper, served with a meat sauce	1100
<b>Vegetable Mix</b> green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1500
<b>Cauliflower</b> with nut sauce	1100
<b>Mashed Potato</b> with a marrow bone	750
<b>Broccolini</b> with wasabi sauce	1500
<b>Wow-leek</b> whole roasted leek with hazelnuts and chimichurri sauce	1700

# ENTREES

<b>Liver with Baked Shallot, Apples and Spinach</b>	1700
<b>Rossini Steak</b> with foie gras price per 100 g	3100
<b>Beef Wellington</b> tenderloin baked in puff pastry beef bacon	2700
<b>Corn-Fed Dry-Aged Chicken</b>	2300
<b>Salmon fillet with kumquat “scales”</b>	2500
<b>Pappardelle Pasta</b> with black truffle and black caviar	3100

# LAMB

from Karachay-Cherkessia

<b>Lamb Tartare</b> with parmesan mousse	1500
<b>Rack of lamb</b> price per 100g	2500

# 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	1300
<b>Venison Fillet with Forest Mushrooms</b>	2900
<b>Venison Steak</b> price per 100g	2200

# DESSERTS

<b>Choux pastry with cocoa beans and truffle Chantilly cream</b> and vanilla ice cream	1200
<b>Zabaione</b> with fresh berries	1300
<b>Smoked Grapes</b> with white chocolate	950
<b>Chocolate Fondant</b>	950
<b>Ice Cream or Sorbet</b>	370
<b>Zhazhda Krovy Sweets</b> maple caramel with praline in caramel chocolate	1200

# EXCLUSIVE

served on Fridays & Saturdays only

<b>Heart</b> phenomenally realistic dessert	3500
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