

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
Panzanella Azerbaijani tomatoes, halloumi cheese and baguette	1200
Avocado, Azerbaijani Tomatoes and fragrant shiso	1500
Cucumbers, Azerbaijani Tomatoes, Basil	890
Farm Green Salad with parmesan and citrus sauce	2100
Meze artichoke hummus, baked Ramiro pepper, perle toast and grilled halloumi cheese	1600
Burrata with Tomatoes	1200
Focaccia with parmesan and olive oil	700

HOT APPETIZERS

Korean-Style Grilled Beef Rib	2700
Foie Gras <ul style="list-style-type: none">• with Burgundy “drunken” cherries• with anchovies	2100 1800
Bone Marrow served with fresh herbs we recommend adding: <ul style="list-style-type: none">• black truffle• chimichurri sauce with anchovies	1500 1600 550
Taco with Chopped Machete Steak and guacamole	1600
Baked Farm Camembert with spicy plums	3600
Ramiro Peppers with olive oil	1200
Seared Olives four varieties	990

BEEF TARTARE

Dry Aged	1900
try it with black caviar	3500
Classic with charred bread	1700
Bone Marrow Tartare	2100
with Perle bread crumbs	
New Interpretation	1600
with anchovy cream and white truffle	
Rice Pizzetta	
• with spicy tartare	1700
• with porcini mushrooms and foie gras	1300
With Porcini Mushrooms	2300

WAGYU

Tartare	3000
Carpaccio	4000
Tataki	4000
Cecina	2400

FOCUS ON THE PRODUCT

Meat Plate	3600
coppa, cured sausage, cecina	
Farmstead Cheese	300
Spoon of Black Caviar	3500
Dry-aged Carpaccio with a nut flavor	1500
we recommend trying with gorgonzola	450
Bread and Butter	490
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				
Whiskey-Aged Steak	8	10	8	4500

Especially for you, we can prepare steaks that have been aged on a special shelf in the dry aging camera for 120+ days.

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

STEAKS

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

	marbling	intensity of taste	smoothness	
CLASSIC				
Ribeye	8	6	7	2900
New York	7	7	6	2000
Chateaubriand	5	4	9	3400
Filet Mignon	3	3	8	3400

ALTERNATIVE

Machete	7	7	6	1800
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ORIGINAL dry aged

Ribeye	8	8	7	3600
New York	7	9	6	3000
Bone-in Ribeye	8	9	7	3300
Porterhouse	7	9	6	3400
T-bone	7	9	6	3200
Tomahawk	8	9	7	3400
Picanha	7	8	7	2300

WAGYU

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
Cheese, Black Pepper	450

We grill premium marbled beef using charcoal in Jospier oven.

SOUPS

Onion Soup of three types of onions: leek, shallot and white	1300
Chicken with vegetables and dumplings	950

VEGETABLES

Spinach with grana padano and gorgonzola cheese	1200
Porcini Mushrooms with white wine sauce, artichokes and shallots	1700
Green Asparagus	2500
Green Peas with mint and parmesan cheese	990
Cauliflower with sesame sauce	1200
Mashed Potatoes with bone marrow	790
Farm Sweet Potato with chimichurri sauce	790
French Fries we recommend adding truffle oil and parmesan	790 100
Wedges with Spicy Herbs and Kale	790
Grilled in Jospier oven	
Eggplant ash-baked with red wine sauce	1400
Broccoli with wasabi sauce	1700
Vegetable Mix green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1700
Wow-leek whole roasted leek with hazelnuts and chimichurri sauce	1900

ENTREES

Oxtails in Wine Sauce	2500
“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	2800
Salmon Fillet	2800
Rack of Lamb price per 100 g from Uruguay	2900

VENISON

Deer meat has a low fat content.
Feed: natural deer moss — reindeer lichen.
Origin: Komi Republic.

Smoky Tartar with smoked oil	1700
Venison Steak price per 100 g	2400

DESSERTS

Charred Pineapple with rum caramel and vanilla ice cream	1300
Date Pie with pecan nuts	1100
Zabaione with raspberries	1600
Smoked Grapes with white chocolate	1100
Apple Tart with vanilla ice cream	1100
Chocolate Fondant	1100
Zhazhda Krovy Sweets maple caramel with praline and crunchy pecan	1300
Ice Cream or Sorbet	400

EXCLUSIVE

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

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