

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

“Dirty Joe” Roast Beef grilled in jospier	1900
Tataki Beef Tenderloin with aromatic porcini mushrooms sauce	2400
Meze artichoke hummus, baked Ramiro pepper, perle toast and grilled halloumi cheese	1600
Avocado, Azerbaijani Tomatoes and fragrant shiso	1400
Cucumbers, Azerbaijani Tomatoes, Basil	870
Farm Ggreen Salad with parmesan and citrus sauce	1800
Panzanella Azerbaijani tomatoes, halloumi cheese and baguette	1200
Black & Green Olives four kinds	890
Focaccia with parmesan and olive oil	590

HOT APPETIZERS

Tagliata with meat whiskey sauce and baked celery	3800
Bone Marrow served with fresh herbs	1400
We recommend adding:	
• black truffle	1600
• caramelized onions	490
• chimichurri sauce with anchovies	490
Taco with Chopped Machete Steak and guacamole	1500
Baked Farm Camembert with spicy plums	3300
Ramiro peppers with olive oil	1100

BEEF TARTARE

Classic with charred bread	1500
Dry-aged Beef with quail yolks	1900
Bone Marrow Tartare with sour bread crumbs	1900
With Parmesan Mousse	2100
With Black Caviar and pickled rapeseed	3100
Spicy Tartare on rice pizzetta	1500

FOCUS ON THE PRODUCT

Jamon iberico de bellota 5J 36 months-aged	3100
Meat plate coppa, fuet, sesina	3300
Various cheeses	2100
<ul style="list-style-type: none">• gorgonzola piccante• parmigiano reggiano 30 months-aged• sheep moliterno with truffle• landana 1000 days-aged	
Burrata with Black Caviar	3900
Spoon of Oscietra Caviar	3200
Foie Gras Ball with white chocolate	950
Dry-aged Carpaccio with a nut flavor	1400
We recommend trying with gorgonzola piccante	400
Wagu Carpaccio or Tataki	3800
Sesina and Black Caviar	3900
Bread & Butter handicraft sourdough bread and 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 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				
Ribeye	8	6	7	3300
New York	7	7	6	2000
Chateaubriand prime	5	4	9	3400
Filet Mignon choice	3	3	8	2500

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	2900
T-bone	7	9	6	3000
Porterhouse	7	9	6	2900
Tomahawk	8	9	7	3200
Picanha	7	8	7	2300

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

ARGENTINA

Ribeye	8	6	7	3500
Filet Mignon	3	3	8	3800

JAPAN

New York	9	8	10	10000
Ribeye	10	8	10	10000
Filet Mignon	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 I Prime.

SOUPS

Rich Oxtail Broth	1500
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	950
Spinach with grana padano and gorgonzola cheese	1100
Porcini Mushrooms with white wine sauce, artichokes and shallots	1600
Green Asparagus	2300
Green Peas with mint and parmesan cheese	850
Cauliflower with sesame sauce	1100
Mashed Potato with a marrow bone	750
French Fries	750
Fries with Truffle Oil and Parmesan Cheese	850
Wedges with Spicy Herbs and Kale	750
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

Rossini Steak with foie gras price per 100 g	3600
Beef Wellington tenderloin baked in puff pastry beef bacon	3100
Liver with Shallots in White Wine and Spinach	1900
Corn-Fed Dry-Aged Chicken	2500
Salmon Fillet	2500
Pappardelle Pasta with Black Caviar and black truffle	3100
Dry-aged Pork on the Bone with meat sauce price per 100g	1800

LAMB

from Karachay-Cherkessia

Lamb Tartare with parmesan mousse	1700
Rack of Lamb price per 100g	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

Basque Cheesecake according to the legendary recipe from La Vina bar in San Sebastian	950
Choux Pastry with Cocoa Beans and Truffle Chantilly Cream and vanilla ice cream	1200
Zabaione with fresh berries	1300
Smoked Grapes with white chocolate	950
Chocolate Fondant	950
Ice Cream or Sorbet	370
Zhazhda Krovy Sweets maple caramel with praline in caramel chocolate	1200

EXCLUSIVE

served on Fridays & Saturdays only

Heart phenomenally realistic dessert	3500
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