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

Steak Salad with Farm Greens	3000
Roastbeef Vitello Tonnato with Ramiro peppers	3900
Tataki Beef Tenderloin with aromatic porcini mushrooms sauce	3200
Panzanella Azerbaijani tomatoes, halloumi cheese and focaccia	1600
Avocado, Azerbaijani Tomatoes and fragrant shiso	1600
Cucumbers, Azerbaijani Tomatoes, Basil	990
Farm Green Salad with parmesan and citrus sauce	3200
1/2 serving	1600
Meze artichoke hummus, baked Ramiro pepper, perle toast and grilled halloumi cheese	1600
Burrata with Tomatoes	1400
Focaccia with parmesan and olive oil	700

HOT APPETIZERS

Foie Gras	
• with porcini and king oyster mushrooms	2100
• with Burgundy “drunken” cherries	3900
• with anchovies	1900
Bone Marrow served with fresh herbs	1800
we recommend adding:	
• black truffle	1600
• chimichurri sauce with anchovies	750
Taco with Chopped Machete Steak and guacamole	1600
Baked Farm Camembert with spicy plums	3600
Ramiro Peppers with olive oil	1200
Seared Olives four varietals	1200
Corn with chorizo spices and Parmesan	1400

BEEF TARTARE

In Crispy Tubes with Paprika and Chanterelles	1500
Dry Aged	2300
try it with black caviar	3500
Classic with charred bread	1900
we recommend pairing with Tesseron XO cognac	1100
Bone Marrow Tartare with Perle bread crumbs	2300
Rice Pizzetta with spicy tartare	1700
With Porcini Mushrooms	2400

WAGYU

Tartare	3500
Carpaccio	4000
Tataki	4000

FOCUS ON THE PRODUCT

Sobrasada soft beef sausage with Spanish spices; served on focaccia with Chupadedos olives	400
48 months Joselito Ham	2900
Meat Plate coppa, cecina, fuet	3600
Beef Fat	350
Farmstead Cheese	300
Spoon of Black Caviar	3500
Dry-aged Carpaccio with a nut flavor	1700
we recommend trying with gorgonzola	450
Bread and Butter sourdough artisan bread with butter	490

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

Original Dry aged	marbling	intensity of taste	smoothness	
Whiskey-Aged Steak	8	10	8	4600

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

CLASSIC	marbling	intensity of taste	smoothness	
Ribeye	8	6	7	3100
New York	7	7	6	2200
Chateaubriand	5	4	9	3800
Filet Mignon	3	3	8	3800

ALTERNATIVE				
Machete	7	7	6	2000

ORIGINAL dry aged				
Ribeye	8	8	7	3800
New York	7	9	6	3200
Bone-in Ribeye	8	9	7	3500
Porterhouse	7	9	6	3600
T-bone	7	9	6	3400
Tomahawk	8	9	7	3600
Picanha	7	8	7	2400

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

Sauces

Pepper, Chimichurri, Chipotle, Tomato, Mushroom, Cheese	350
Red wine	450
Chimichurri with anchovies	750

We grill premium marbled beef using charcoal in Josper oven.

SOUPS

Onion Soup of three types of onions: leek, shallot and white	1600
Chicken with vegetables and dumplings	950
Rich Oxtail Soup	1600

VEGETABLES

Spinach with Parmesan and Gorgonzola	1200
Wild Mushrooms in white wine sauce	1700
Green Asparagus	2500
Green Peas with mint and parmesan cheese	990
Cauliflower with sesame sauce	1200
Mashed Potatoes with bone marrow	890
Farm Sweet Potato with chimichurri sauce	890
French Fries	890
we recommend adding truffle oil and parmesan	100
Wedges with Spicy Herbs and Kale	890

Grilled in Josper oven

Roasted Vegetables	1400
Broccoli with wasabi sauce	1700
Vegetable Mix green asparagus, mini corn, bell pepper, zucchini, and cherry tomatoes	1900
Wow-leek whole roasted leek with hazelnuts and chimichurri sauce	2700
1/2 serving	1350

ENTREES

“Gustoff” Burger with Foie Gras	3200
Rossini Steak with foie gras price per 100 g	5800
Beef Wellington tenderloin baked in puff pastry beef bacon	4800
Venetian-Style Beef Liver with white wine onions and sage	2400
Farm-Raised Chicken dry-aged corn-fed	2800
Salmon Fillet with vegetables	2800
Rack of Lamb price per 100 g	2900
Beef Rib with chili cucumbers	3900

DESSERTS

Charred Pineapple with rum caramel and vanilla ice cream	1800
Date Pie with pecan nuts	1100
Smoked Grapes with white chocolate	1100
Apple Tart with vanilla ice cream	1100
Chocolate Fondant	1300
Zhazhda Krovy Sweets maple caramel with praline and crunchy pecan	1300
Ice Cream or Sorbet	400

EXCLUSIVE

Heart phenomenally realistic dessert	3700

All prices are given in rubles.

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