

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	3300
Tataki Beef Tenderloin with aromatic porcini mushrooms sauce	2700
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 Green Salad with parmesan and citrus sauce	1800
Panzanella Azerbaijani tomatoes, halloumi cheese and baguette	1200
Burrata with Tomatoes	1100
Black & Green Olives four kinds	890
Focaccia with parmesan and olive oil	590

HOT APPETIZERS

Foie Gras <ul style="list-style-type: none">• with Burgundy “drunken” cherries• with anchovies	1900 1600
Bone Marrow served with fresh herbs We recommend adding: <ul style="list-style-type: none">• black truffle• caramelized onions• chimichurri sauce with anchovies	1400 1600 490 490
Taco with Chopped Machete Steak and guacamole	1500
Baked Farm Camembert with spicy plums	3300
Ramiro peppers with olive oil	1100

BEEF TARTARE

Dry Aged	1900
Classic with charred bread	1500
Bone Marrow Tartare with sour bread crumbs	1900
New Interpretation with anchovy cream and white truffle	1500
Rice Pizzetta <ul style="list-style-type: none">• with spicy tartare• with porcini mushrooms and foie gras	1500 1200
With Porcini Mushrooms	2100

FOCUS ON THE PRODUCT

Jamon iberico de bellota 5J 36 months-aged	3100
Meat plate coppa, fuet, cecina	3300
Various cheeses <ul style="list-style-type: none">• gorgonzola piccante• parmigiano reggiano 30 months-aged• sheep moliterno with truffle• landana 1000 days-aged	2100
Spoon of Black Caviar	3200
Dry-aged Carpaccio with a nut flavor We recommend trying with gorgonzola piccante	1400 400
Wagyu Carpaccio or Tataki	3800
Wagyu Cecina	3100
Bread and Butter 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.

SPECIAL DRY AGE	marbling	intensity of taste	smoothness	
Original Dry aged				
140-Day Dry-Aged Steak	8	9	8	4300
Whiskey-Aged Steak	8	10	8	4300
Bone-In Cross-Wagyu Steak	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

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

ARGENTINA				
Ribeye	8	6	7	3600
Filet Mignon	3	3	8	3800

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

Sauces

Pepper, Red wine, Tomato&Wine, Chimichurri, Chipotle	270
Mushroom	370

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

SOUPS

Smoked Tomato Gazpacho	1200
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

“Gustoff” Burger with Foie Gras	2700
Rossini Steak with foie gras price per 100 g	3800
Beef Wellington tenderloin baked in puff pastry beef bacon	3500
Liver with Shallots in White Wine and spinach	1900
Farm-Raised Chicken corn-fed	2500
Salmon Fillet	2500
Fire-Grilled Octopus with Arrabbiata Sauce with black garlic price per 100 g	3100
Rack of Lamb 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.

Smoky Tartar with rosemary oil	1500
Venison Steak price per 100g	2400

DESSERTS

Charred Pineapple with rum caramel and vanilla ice cream	1100
Date Pie with pecan nuts	950
Zabaione with fresh berries	1500
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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All prices are given in rubles.

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