

Restaurant of modern national cuisines of Russia.
Familiar dishes with dialects from Kamchatka to the
Caucasus.

'Aina' is an endless source for daily experiences, where
each guest explores the past, creates the present and
shapes the future together with the team.

Chef
Dmitry Nechitaylov

STARTERS

Sea urchins / yolk espuma / Abkhazian lemon

690 ₺

Oysters / caviar vinegar / fermented vegetables / cilantro oil

690 ₺

Fermented vegetables: cucumber / tomato / kohlrabi / carrot / mushroom / beet / freeze-dried red whortleberry

610 ₺ 

Chopped veal / marrow / sour vegetables salad

1190 ₺

Chopped salmon / cucumber / ponzu / dried tomato

1090 ₺

Duck pâté / milk bread / black currant / nuts

770 ₺

Rillettes of sea snails / potatoes / yolk / underwater grass chip

720 ₺

Meat / oyster emulsion / pickled onions

720 ₺

Horse / deer / duck

1100 ₺

Cheese / winter fruits / honey

1500 ₺

HOT STARTERS

Vegetables on the relic juniper ash / tsahton sauce / herbs

770 ₺ 


Roasted cabbage / gooseberry / burnt cream / praline

690 ₺ 

Chebureks with crab / tomatoes / Krasnodar adjika

1100 ₺ 

Croque crazy / mushrooms / Ossetian cheese / white mushroom sauce / truffle

810 ₺ 

Beshbarmak / crab / tomato

1590 ₺

BREAD

Flatbread / aromatic herbs / garlic

550 ₺ 

Flatbread / lamb with herbs / light adjika / spinach

1100 ₺

Flatbread / avocado / herbs / carrots with fermented beans

790 ₺ 

Milk bread / mushroom butter

210 ₺ 



- Vegetarian



- Hot&Spicy

Eucalyptus

Eucalyptus often appears in ancient Aboriginal legends. One of them says that the original man wanted to make the skies happy. He took a branch of eucalyptus and began to blow into it, making beautiful musical sounds. The power of his breath drove out all the termites and they turned into stars.

Chamomile


All of us know the white petal fortune-telling "love-no-love", which amused young marriageable girls. And there is also a popular belief: "Where a star falls from the sky, a chamomile grows".

SALADS

Beef salad / tomato / fermented currants

975 ₺

Macedonia with corn / ice-cold beets / spicy butter

890 ₺ 

Chopped vegetable salad / pomegranate / nuts

1400 ₺ 

Avocado / beans / bulghur / broccoli /
fermented carrots and beans

810 ₺ 

SOUPS

Kamchatka fish soup / trout caviar / tomato

1460 ₺

Brown borscht / beaten potatoes /
smoked sour cream

850 ₺

Chicken giblet soup / sorrel / egg

690 ₺

Siberian Kocho soup / tomatoes / jerk

890 ₺

MAIN COURSE

Mushroom khinkali / shallot /
suluguni cream / truffle

880 ₺ 

Halibut / mashed potatoes /
underwater grass / mussel foam

1490 ₺

Whitefish / leek / seaweed sauce

1290 ₺

Seabass / butter / garlic / parsley

1380 ₺

Clay / stuffed cabbage with sturgeon /
shrimp / fermented bean sauce

1580 ₺

Chicken with potato
and pepper sauce

1460 ₺

Duck / pear / red wine

1460 ₺

Glazed veal tongue off the fire /
celery cream / fresh herbs

990 ₺

Piece of meat / tomato narsharab sauce /
fresh salad

1490 ₺

Beef rib / kvass BBQ / crispy potatoes

1360 ₺

Striploin steak

2400 ₺

Baku style chop / sour lettuce /
pita bread / tomato sauce

1380 ₺

Lamb shoulder / winter fruit grits /
lingonberry vinegar sauce

1550 ₺



- Vegetarian



- Hot&Spicy

BIG PLATES

Ribeye 'long-bone' steak /
tomato narsharab sauce / fresh salad

1590 ₺ за 100 g

Seabass from the oven / tomato / spinach

9100 ₺

Young lamb shoulder / winter fruit grits /
lingonberry vinegar sauce

4600 ₺

Chicken in hay from the oven /
fresh vegetables / bread

5800 ₺

Half a kilo of salmon

6100 ₺

Grilled horse meat /
tomato sauce / fresh herbs


1350 ₺ за 100 g

Fern

As believed, the fern blooms only for a blink of an eye. It is very difficult to pick its blossom, even more so, as the Evil Spirit hinders and intimidates a person in every possible way, in some cases depriving him of his mind, speech, and memory.

SIDE DISH


Corn / oil ajika / cilantro

540 ₺  

Potatoes in potatoes

490 ₺ 

Baked herbs / oil ajika / black salt

530 ₺  

DESSERTS

Buckwheat honey meringue /
monkwort ice cream / featherbed

790 ₺ 

Pavlova grape / meringue /
custard / grape sorbet

790 ₺ 

Underbaked chocolate cake /
ice cream of boiled fermented milk / feijoa snow

790 ₺ 

Apples in Krasnodar wine / sponge cake /
cream with Uzbek lemon zest

790 ₺ 



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