



COŚMOS
KAZAN HOTEL



*Dishes
on tour*



KARELIA

KALITTO WITH CRUSHED POTATO AND HOT-SMOKED TROUT 520 ₺

Cold starter

Open-faced pie is the primary gastronomic delight of Karelia following solicitous care to products in «the land of thousands of lakes». Plain rye flour harmonizes with any fillings – from wild berries to lake fish.



MURMANSK

SALAD WITH COD LIVER AND CARROT CHIPS 620 ₺

Salad

Murmansk gastronomic identity within a single dish, where fish stands for a homage to Barents Sea food, while carrot chips highlight harsh nature of the Arctic Circle.



VLADIKAVKAZ

OSSETIAN BEEF STEW 590 ₺

Soup

The quintessence of Caucasian hospitality of minimum products and wisdom being shared over centuries. This dish recalls centuries-old traditions, where food was a source of strength and a spiritual bond for a family.



SOCHI

MEDITERRANEAN MUSSELS IN SWEET TOMATO SAUCE 1450 ₺

Hot starter

Gastronomic duet born on the Black Sea is a symbol of main flavours of the resort city. Kuban tomatoes full of unlimited southern sun and freshness of seafood retine you to nature being an art of music of waves and mountain landscapes.



ALTAI

RUSSIAN MEAT DUMPLINGS WITH SIBERIAN RED DEER AND SOUSED COWBERRY 1120 ₺

Main course

Local Siberian specialties in contrastive pairing based on classic Russian cuisine. A symbol of mountain taiga wealth and forest gifts: meat of wild Altai deer and traditionally-cooked cowberry.



KAZAN

AZU TATAR STYLE 1420 ₺

Main course

Triumph of culinary traditions of the region across East and West. Azu revives traditions of Turkic nomads expressed in meat and Russian cuisine elements. This is the result of centuries-long cultural dialogue enfleshing unique cuisine of the region.

