

AIANA

RESTAURANT

TASTING MENU

Summer 2026 • "Smoke & Spice"

OYSTER & CLAMS

Tragic Kingdom

STURGEON & CAVIAR

Sorelle Bronca, Modi Prosecco

SCALLOP & SAFFRON

Hecht & Bannier, Languedoc-Roussillon 2024

PEACH & PANEER

peach & elderflower shrub • a.b.v. 0.7%

CORN & HARISSA

Riunite Lambrusco, Emilia

ARCTIC CHAR & BERBERE

Tempranillo, Bodegas Moraza Soplar 2023

BEOUF & VADOUVAN

Precious Little Nero d'Avola 2021

PEAR & NUTMEG

Ferreira Dona Antonia Tawny Reserve Port

ROSE & YOGURT

"Lassi"

Nine Courses 165 • Beverage Pairing 90

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RESTAURANT

TASTING MENU

Summer 2026 • "Smoke & Spice"

CUCUMBER

Tragic Kingdom

SMOKED EGGPLANT CREMA

Sorelle Bronca, Modi Prosecco

SALT-BAKED KOHLRABI

Hecht & Bannier, Languedoc-Roussillon 2024

PEACH & PANEER

peach & elderflower shrub • a.b.v. 0.7%

CORN & HARISSA

Riunite Lambrusco, Emilia

BROWN BUTTER CABBAGE

Tempranillo, Bodegas Moraza Soplar 2023

WILD MUSHROOM

Precious Little Nero d'Avola 2021

PEAR & NUTMEG

Ferreira Dona Antonia Tawny Reserve Port

ROSE & YOGURT

"Lassi"

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