



NASTOYKA

Our renowned vodka infusions are made with sweet and savoury staple ingredients. All our Nastoykas are based on Stolichnaya vodka

CHOOSE A FLAVOUR

Sea buckthorn / Cranberry /
Blackcurrant / Strawberry & Basil /
Raspberry / Cherry / Gooseberry /
Horseradish / Garlic / Plum

CHOOSE A VOLUME

50 ml ... 9 250 ml ... 42

SETS 5 FLAVOURS / 10 SHOTS × 25 ML

- Traditional Set** 45
flavours included: horseradish, sea buckthorn, strawberry & basil, cranberry, blackcurrant
- Build Your Set** 45
chose any 5 flavours

ASK YOUR WAITER FOR OUR SEASONAL NASTOYKAS

MOCKTAILS

Dry Season? Zima introduces mocktails – non-alcoholic cocktails you can enjoy without a twinge of conscience

- Raspberry Sour** 10
alcohol free gin, raspberry syrup, lemon juice, egg white
- Virgin Moscow Mule** 10
three spirit social elixir, lime juice, ginger beer
- Sober Cosmo** 10
three spirit livener, cranberry juice, lime juice, orange marmalade

CHECK OUT PHOTOS OF OUR DISHES ON INSTAGRAM



AND DON'T FORGET TO FOLLOW

If you have any food or drink allergies or intolerances, please speak to a member of our staff before placing your order.

A discretionary 13.5% service charge will be added to your final bill. All prices are inclusive of VAT.



CAVIAR

We offer the best price in town for you to enjoy this fine delicacy

Black Caviar (20 / 50 g)

Royal Siberian caviar served with blinis

29 / 60

Red Caviar (50 g)

Salmon roe served with blinis

25

Add a glass of champagne

10



ZAKUSKI SETS

Small plates of our signature hors d'oeuvre. Take a few – sharing is caring

- Russian Zastolie** 14
olivier, shuba and vinegret
- Caucasian Zastolie** 14
olivier, shuba and aubergine rolls
- Vegetarian Feast** 14
vinegret, aubergine rolls and cabbage pirozhki
- Dolce Vita à la Russe** 39
20g of caviar with blinis and a glass of champagne

STARTERS

- Pickles Selection** 11
choose 4: cucumbers / tomatoes / red cabbage / white cabbage / mushrooms
- Olivier** 10
famous Russian salad with chicken and salmon roe
- Vinegret** 10
salad with beetroot, pickled mushrooms and garden green peas
- Shuba** 9.5
dressed herring salad with beetroot
- Herring Forshmak** 9
with grated egg yolk, served with rye bread
- Salo** 11
served with fried bread, mustard and horseradish
- Aubergine Rolls** 12.5
with hummus and pomegranate seeds
- Egg & Radish Salad** 11
with cucumbers and mustard dressing
- Vodka Platter** 17
salo, pickled cucumbers, pickled cabbage, pickled tomatoes, pickled mushrooms and herring

SOUP

- Borsch** 12.5 / 19
traditional beetroot soup, served with salo and rye bread
- Vegetarian Borsch** 12
served with rye bread and beetroot horseradish
- Solyanka** 13.5 / 21
rich beef soup with cured meats, pork ribs and black olives
- Ukha** 13.5
fish soup with salmon and roasted tomatoes
- Chicken Bouillon** 12.5
served with chicken and cabbage pirozhki

MAIN

- Beef Stroganoff** 25
served with buckwheat / fried baby potatoes / mashed potato
- Chicken Kyiv** 19
with sautéed spinach and mashed potato
- Chicken & Beef Cutlet** 16.5
with mushroom sauce, served with buckwheat / fried baby potatoes / mashed potato
- Pan-Fried Smoked Salmon Fillet** 19
served with cabbage salad and cherry tomatoes
- Draniki** 12
crispy potato rösti with mushroom sauce and truffle oil
add salmon roe £5

DUMPLINGS

- Pelmeni Sibirskiye** 14.5
with beef and chicken, served with bouillon and sour cream
- Lamb Pelmeni** 17.5
served with a coriander and garlic yoghurt sauce
- Black Pelmeni with Salmon & Cod** 17
with salmon roe and roasted tomatoes
- Vareniki with Potato & Mushroom** 14.5
served with fried onions, butter and sour cream

SIDES

- Buckwheat with Oyster Mushrooms** 5
- Sautéed New Potatoes with Dill** 5
- Mashed Potato with Fried Onions & Dill** 5
- Spring Salad with Radish, Dill & Cucumber** 8



BAKERY

Pirozhok is a traditional small bun. We bake them in-house every day

- Pirozhki with Beef (2 pcs)** 6.5
- Pirozhki with Chicken & Cabbage (2 pcs)** 6.5
- Pirozhki with Cabbage & Egg (2 pcs)** 6.5
- Warm Rye Bread with Butter** 2

DESSERT



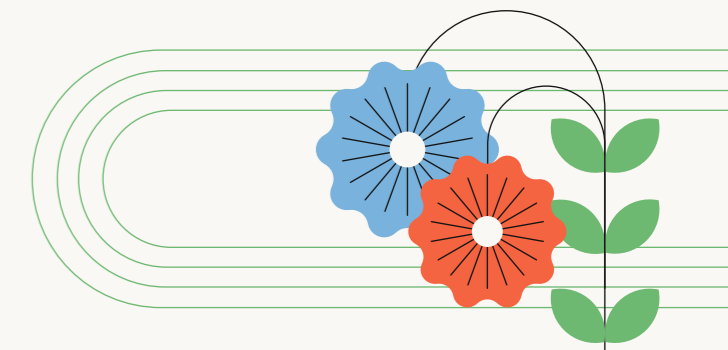
- Medovik** 9
layered honey cake
- Chocolate Kartoshka** 11
with hazelnuts, dark chocolate glaze and blueberry jam
- Baklava** 10
filo pastry roll filled with pistachios, hazelnuts and cloves
- Syrniki** 12.5
cottage cheese pancakes, served with sour cream / honey / condensed milk / raspberry sauce
- Cherry Vareniki** 10
- Blinis** 6
traditional pancakes
add sour cream / jam / condensed milk / honey / chocolate syrup / maple syrup £1

SIGNATURE HOT DRINKS

- Fresh Herbal Tea** 3.5 / 6
hawthorn (boyaryshnik) / thyme / fresh mint
- Fresh Berry Tea** 6 / 10
sea buckthorn / strawberry & orange
- Raf Coffee** 5
double espresso, single cream, vanilla syrup

HOMEMADE SOFT DRINKS

- Homemade Lemonade** 5.5 / 14
sea buckthorn / strawberry / sorrel
- Traditional Cranberry Mors** 4.5 / 12
- Kvass** 4.5 / 12
fermented rye bread drink





YOU ARE ONLY AS GOOD AS YOUR SLEDGE



ZIMA is a unique place where tradition meets the present. You will definitely see this once you try classic Russian dishes with a modern twist from our chef. And if you are looking to feed your soul, our restaurant presents a brief history of Russian fine art – from folk art through Russian avant-garde to contemporary art.

Hand-painted spinning wheels, sledges, doors, and panels in our interior are authentic artefacts and household items of late 19th century to early 20th century. Every single piece has been carefully selected in the Russian North and then restored. Now the collection is being exhibited for the very first time in the UK.



Z I M A
RUSSIAN RESTAURANT



Maslenitsa sledge is our favourite piece, which we consider to be our mascot. You may know that our name “Zima” in Russian means winter. Sledges were used primarily during Maslenitsa week, aka Pancake week, to slide down the snow covered hill. For the rest of the year the sledges were part of interior decoration and were hung on the walls of the house.



In the 19th century a spinning wheel was like an expensive smartphone nowadays. It was not just a functional object but a status one, especially for young girls. Our unique spinning wheels were hand-picked in the Shenkursky district of Russia’s Arkhangelsk region, hence the design name – Shenkursky painting.



The painted wooden panels showcased in our restaurant are called Filyonkas. Ultimately these are various door panels usually decorated with crude ornament or sometimes painted in different colours resembling an abstract geometrical pattern.



▶ A GIFT FROM ZIMA RESTAURANT

Get your copies of ZIMA Magazine’s special issues “OUR LONDON” and “OUR BRITAIN” absolutely for free. Just ask your waitperson to bring them to you or take the magazines at the reception desk when leaving.

В нашем ресторане вы можете бесплатно получить комплект журналов «НАШ ЛОНДОН» и «НАША БРИТАНИЯ». Просто попросите вашего официанта принести их вам или заберите у входа на стойке ресепшна.



МЕНЮ НА РУССКОМ
ЯЗЫКЕ ДОСТУПНО ПО
ССЫЛКЕ В QR-КОДЕ.
SCAN FOR OUR MENU
IN RUSSIAN



ZIMA HAS ALREADY RAISED MORE
THAN £30,000 FOR BRITISH RED
CROSS UKRAINE CRISIS APPEAL. JOIN
OUR FUNDRAISING EFFORT AND
DONATE TO BRITISH RED CROSS



Exhibits have been provided by Open Collection fund dedicated to preserving and promoting Russian folk art.
If you want to add a Russian artist to your collection, please contact our manager.

