



NASTOYKA

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

CHOOSE A TASTE

Our classic selection:

Sea buckthorn / Cranberry /
Blackcurrant / Strawberry & basil /
Raspberry / Cherry / Gooseberry /
Fennel & tarragon / Horseradish

NEW New tastes:

Garlic / Apple / Plum / Blackberry

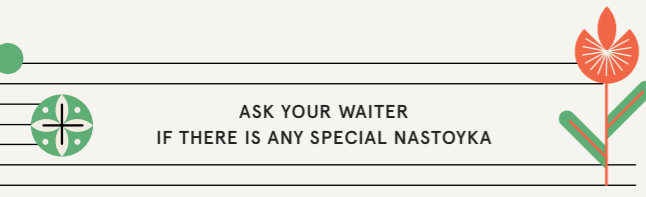
CHOOSE A VOLUME

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

SETS 5 FLAVOURS / 10 SHOTS x 25 ML

Traditional Set 45
Flavours included: horseradish, sea buckthorn, strawberry, cranberry, blackcurrant

NEW Build your set 45
Chose any 5 flavours



ASK YOUR WAITER
IF THERE IS ANY SPECIAL NASTOYKA

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.



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

ZAKUSKI

Zakuski are typical appetisers best shared among guests. Enjoy a proper Zastolye (tableful), a variation of savoury Zakuski alongside our selection of Nastoyka vodka infusions.

Royal Siberian caviar (30/50 g) 39 / 60 served with blinis	BEST PRICE IN TOWN	✓ Selection of pickles 14 tomatoes, cucumbers, cabbage, red cabbage
Salmon roe (50 g) 25 served with blinis		Olivier salad 9.5 famous Russian salad, with chicken and salmon roe
✓ Aubergine rolls with hummus 12		✓ Russian Vinegret 9.5 with pickled mushrooms and garden green peas
✓ Pickled cucumbers 6.5		Shuba – dressed herring salad 9.5
✓ Pickled tomatoes 5		Salo – cured pork belly 8
✓ Pickled cabbage 5 red / white		Vodka platter 17.5 mixed pickles, cured pork belly and herring
✓ Pickled mushrooms 6.5		

SUMMER SPECIALS

Khachapuri with lamb & roasted peppers 12 served with garlic sauce	Pan-roasted salmon 18 served with baby leaf salad and honey sauce
✓ Khachapuri with cheese & roasted aubergines 12 served with Adjika	✓ "Bird's milk" dessert 8.5 traditional Eastern European chocolate-covered sweet treat with a marshmallow-like interior

SOUP

Borsch 11 with beef, cabbage and horseradish
NEW Okroshka 10 cold soup with a Kvass or Kefir base
Ukha fish soup 11.5 with roasted tomatoes served with sourdough bread

MAIN FEAST

Beef Stroganoff 25 buckwheat / fried baby potatoes / mashed potatoes on the side
NEW Chicken schnitzel 18 with spring salad and honey dressing
Chicken & beef cutlet 15 buckwheat / fried baby potatoes / mashed potatoes on the side

DUMPLINGS

Pelmeni with lamb 16 served with yogurt garlic sauce
Black fish Pelmeni 16.5 from black squid dough, served with lobster bisque and salmon roe
Pelmeni Sibirskiye 14.5 with beef & chicken, served with bouillon and sour cream
✓ Vareniki with potato & mushrooms. 13.5 served with fried onions, butter and sour cream

✓ Buckwheat with oyster mushrooms 5
✓ Mashed potatoes with butter and dill 5
✓ Fried baby potatoes 5
✓ Spring salad with radish, dill and cucumbers 6.5
✓ Summer salad with tomatoes and green leaves. 6 NEW



BAKERY

Pirozhok is a traditional small baked bun. We bake them in-house every day. Two buns per serving

Pirozhki with beef (2 pcs) 6

✓ Pirozhki with cabbage & egg (2 pcs) 6

DESSERT

Medovik – layered honey cake. 9

Syrniki – cottage cheese pancakes . . . 11
sour cream / condensed milk / raspberry sauce / honey

Baked apple 9.5
with walnuts, cranberry and honey filling

Cherry Vareniki 10

Blinis – pancakes 6
add sour cream / jam / condensed milk / honey for £1

SIGNATURE HOT DRINKS

Fresh herbal tea (small / large teapot) 3.5 / 6
thyme / fresh mint / fresh mint & lemon

Fresh berry tea (small / large teapot) 6 / 10
tangerine / sea buckthorn / strawberry & orange / cranberry

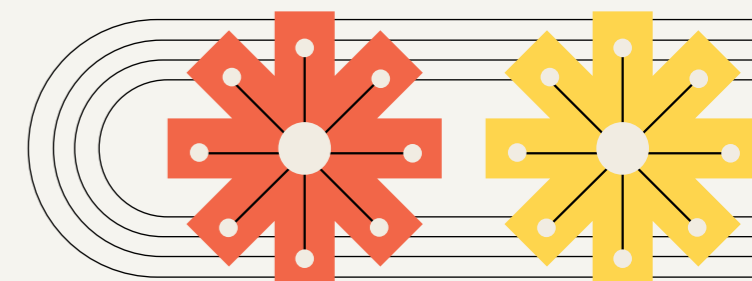
NEW Russian Raf coffee 4
double espresso, single cream, vanilla syrup

HOMEMADE SOFT DRINKS

Homemade lemonade 5.5 14
sea buckthorn / strawberry / mint / passion fruit

Traditional Mors 4.5 12
cranberry / blackcurrant

Kvass fermented rye bread drink. 4.5 12





Z I M A

RUSSIAN RESTAURANT

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 Russian North and then restored. Now the collection is being exhibited for the very first time in the UK.



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 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.

