

NASTOYKA

Our renowned vodka infusions are made with sweet and savoury ingredients

CHOOSE A FLAVOUR

- Sea Buckthorn / Cranberry / Cherry
- Gooseberry / Raspberry / Blackcurrant
- Strawberry & Basil / Horseradish
- Garlic & Coriander / Plum & Clove

CHOOSE A VOLUME

50 ml ... 9.5 250 ml ... 45

NASTOYKA SETS

5 FLAVOURS / 10 SHOTS × 25 ML

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

— ASK YOUR WAITER FOR OUR SEASONAL NASTOYKAS —

MOCKTAILS

ZIMA introduces non-alcoholic cocktails you can enjoy without a twinge of conscience

- Virgin Moscow Mule 10
Three Spirit Social Elixir, lime juice, ginger beer
- Dry Bellini ^{NEW} 10
peach puree, non-alcoholic sparkling wine
- Cherry Blossom Spritz ^{NEW} 10
Everleaf Mountain, cherry syrup, non-alcoholic sparkling wine
- Forest Breeze 10
Everleaf Forest, elderflower cordial, lemon juice, pineapple & almond soda

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



ZIMA Bar & Karaoke

A hidden gem beneath ZIMA Restaurant in Soho, the bar crafts unique cocktails and homemade infused vodkas, offering a truly distinctive drinking experience. On Friday and Saturday, it transforms into karaoke, bringing a lively atmosphere to London’s vibrant nightlife.

CAVIAR

We offer the best price in town for you to enjoy this 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 12
olivier, shuba and vinegret
- Vegetarian Feast 12
vinegret, aubergine rolls and pirozhki with cabbage and egg

- Traditional ZIMA 21
olivier, shuba, vinegret, salo, selection of pickles and aubergine rolls
- Dolce Vita à la Russe 39
20g of black caviar with blinis and a glass of champagne

SUMMER SPECIALS

- Okroshka with Kefir or Kvass 12.5
refreshing cold soup made with diced vegetables, and tender chicken, blended with zesty kefir or fermented kvass
- Vegetarian Okroshka 12.5
vegetarian twist on the classic—served cold with seasonal vegetables, fresh herbs and naturally fermented kvass or kefir

- Baltic Herring Fillet 10
served with new potatoes, cucumber, and radish salad
- Khachapuri with Lamb 14
braised lamb with roasted tomatoes, pomegranate, and coriander
- Khachapuri with Sulguni Cheese 14
filled with sulguni cheese, bryndza, spring onions, and basil

STARTERS

- Pickles 6
cucumbers / tomatoes / red cabbage / white cabbage / mushrooms
- Selection of Pickles 11
choose 4: cucumbers / tomatoes / red cabbage / white cabbage / mushrooms
- Olivier 10 / 12
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
- Salo—Cured Pork Belly. 11
served with fried bread, mustard and horseradish
- Aubergine Rolls 12.5
with hummus and pomegranate seeds
- Vodka Platter 17
selection of pickles, salo and herring

DUMPLINGS

- Pelmeni Sibirskiy 14.5 / 18
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 / 17
served with fried onions, butter and sour cream

SOUP

- Borsch 12.5 / 19
traditional beetroot soup, served with salo and rye bread
- Ukha. 13.5 / 19
fish soup with salmon and roasted tomatoes

MAIN

- Beef Stroganoff 25
served with buckwheat / fried baby potatoes / mashed potato
- Chicken Kyiv 22
served with mashed potato and spring salad
- Chicken Cutlet with Mushroom Sauce 14
served with buckwheat / fried baby potatoes / mashed potato
- Chicken Stuffed Pancakes 13.5
served with dill butter sauce and sour cream
- Draniki—traditional potatoes rosti 11
served with sour cream
add sour cream £1 / mushroom sauce £2 / herring fillet £2 / salmon roe £5

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 Cabbage & Egg (2 pcs) 6.5
- Warm Rye Bread with Butter 3.5

DESSERT

- Medovik 9
layered honey cake
- Syrniki 12.5
cottage cheese pancakes, served with sour cream / honey / condensed milk / raspberry sauce
- Bird’s Milk 9.5
covered in a cacao coating, served with blackberries
- 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 4.5 / 8
thyme / fresh mint / buckwheat
- Fresh Berry Tea 6.5 / 11
sea buckthorn / strawberry & orange
- Raf Coffee 6
double espresso, single cream, vanilla syrup

HOMEMADE SOFT DRINKS

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



The English Home

£10

‘The English Home’ is a comprehensive 336-page magazine dedicated to exploring life in the UK. Discover British culture, real estate, and lifestyle through a blend of practical advice and inspiring personal stories, all designed to help immigrants navigate and thrive in a new environment.

Published in Russian Ask your waiter to have a look

YOU ARE ONLY AS GOOD AS YOUR SLEDGE

TRADITIONAL
RUSSIAN PROVERB

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.



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.



Left: spinning wheel, 19th century
Right: 'Lion' by N. Goncharova, 1911



Left:
spinning wheel,
late 19th century

Right:
'Composition 98'
by A. Rodchenko,
1920

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SCAN THE QR CODE TO ACCESS
OUR FULL MENU IN RUSSIAN.



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.