## 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	

#### - ASK YOUR WAITER FOR OUR SEASONAL NASTOYKAS -

## MOCKTAILS

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

Virgin Moscow Mule	
Dry Bellini	)
Cherry Blossom Spritz	)
Forest Breeze	)

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

	eman praces of our eighteen there a courter rane a rew containing to carring				
	Russian Zastolie	Traditional ZIMA			
V	Vegetarian Feast	Dolce Vita à la Russe			
	SUMMER	SPECIALS			
	Okroshka with Kefir or Kvass	Baltic Herring Fillet			
<b>V</b>	and tender chicken, blended with zesty kefir or fermented kvass  Vegetarian Okroshka	Khachapuri with Lamb			
	vegetarian twist on the classic—served cold with seasonal vegetables, fresh herbs and naturally fermented kvass or kefir	▼ Khachapuri with Sulguni Cheese			

## STARTERS

▼ Pickles	. 6
Selection of Pickles	. 11
Olivier	/12
♥ Vinegret	
Shuba	9.5
Salo – Cured Pork Belly served with fried bread, mustard and horseradish	. 11
Aubergine Rolls	2.5
Vodka Platter	. 17
DUMPLINGS	
Pelmeni Sibirskiye	/18
Lamb Pelmeni	17.5
Black Pelmeni with Salmon & Cod with salmon roe and roasted tomatoes	. 17

♥ Vareniki with Potato & Mushroom . . . 14.5/17

served with fried onions, butter and sour cream

## SOUP

Borsch	
Ukha	
MAIN	
Beef Stroganoff	
Chicken Kyiv	
Chicken Cutlet with Mushroom Sauce	
Chicken Stuffed Pancakes	
Draniki – traditional potatoes rosti	
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
V Pirozhki with Cabbage & Egg (2 pcs)	6.5
♥ Warm Rye Bread with Butter	3.5
DESSERT	
Medovik	. 9
Syrniki	2.5
Bird's Milk	9.
Cherry Vareniki	.10
Blinis	. (
SIGNATURE HOT DRINKS	
Fresh Herbal Tea	/8
Fresh Berry Tea	/1
Raf Coffee	. (

# HOMEMADE SOFT DRINKS

Homemade Lemonade sea buckthorn / strawberry / pear	. 5.5/14
Traditional Cranberry Mors	. 4.5/12
Kvass	. 4.5/12



#### The English Home



'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









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.



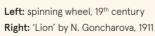
In the 19th century a spinning wheel was like an expensive smartphone nowadays. It was not just a functional object but a status one, especially for young girls. Our unique spinning wheels were hand-picked in the Shenkursky district of Russia's Arkhangelsk region, hence the design name—Shenkursky painting.



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.











spinning wheel,

Right: 'Compo

'Composition 98' by A. Rodchenko, 1920

МЕНЮ НА РУССКОМ ЯЗЫКЕ ДОСТУПНО ПО ССЫЛКЕ В QR-КОДЕ. ОТСКАНИРУЙТЕ ЕГО, ЧТОБЫ ОТКРЫТЬ ПОЛНЫЙ СПИСОК БЛЮД.

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





