

Z I M M A

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PRIVATE DINING MENUS

MENU A

£49

STARTERS

to share

Salmon Roe with blinis
Shuba - dressed herring salad
Olivier salad with salmon roe
Pirozkhi with meat

MAINS

to choose from

Beef Stroganoff with mashed potatoes
Oven roasted salmon fillet with honey glaze, new
potatoes & asparagus
Vareniki with mushrooms and potatoes (V)

DESSERT

to choose from

Napoleon with cranberry jelly
Baked Apple



MENU A

£59

STARTERS

to share

- Osetra Caviar with Blinis
- Olivier salad with salmon roe
- Herring on boiled potatoes
- Pirozkhi with cabbage and egg (V)
- Pirozkhi with meat

MAINS

to choose from

- Kiev with mashed potatoes & peas
- Sturgeon with burnt cauliflower
- Lamb Pelmeni
- Vareniki with potatoes and mushrooms (V)

DESSERT

to choose from

- Chocolate Layer Cake with salted Caramel
- Baked Apple



Exclusive Caviar Tasting

£119

Imperial Caviar

The only type of caviar that is created by two different species. It offers sublime buttery flavor and is known for its complex hint of creamy and briny note.

Beluga Caviar

Truly represents the elegance of fine caviar experience. Beluga offers an astonishing and beautiful complex flavours. Larger in size and grey in color. Served with small homemade Russian blinis and sour cream.

for groups of 10 guests and more/50g of caviar per person





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www.zimarestaurant