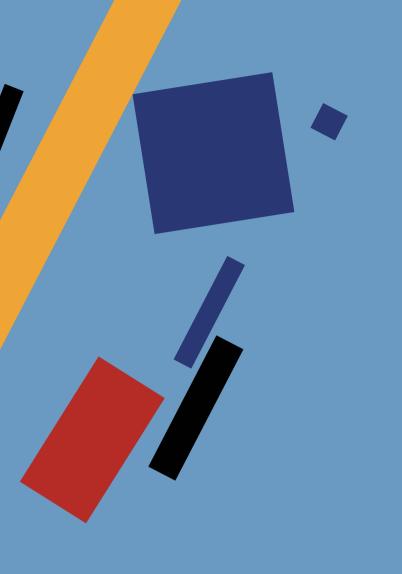
# Z I M A A RESTAURANT

PRIVATE DINING MENUS



## **MENU A**



#### **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



#### **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**



### **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





45 Frith Street, Soho, W1D 4SD 020 7494 9111 www.zimarestaurant