



NASTOYKA

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

CHOOSE A FLAVOUR

Sea buckthorn / Cranberry /
Blackcurrant / Strawberry & Basil /
Raspberry / Cherry / Gooseberry /
Horseradish / Garlic / Plum

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 & basil, cranberry, blackcurrant
- Build Your Set** 45
chose any 5 flavours

ASK YOUR WAITER FOR OUR SEASONAL NASTOYKAS

MOCKTAILS

Dry Season? Zima introduces mocktails – non-alcoholic cocktails you can enjoy without a twinge of conscience

- Raspberry Sour** 10
alcohol free gin, raspberry syrup, lemon juice, egg white
- Virgin Moscow Mule** 10
three spirit social elixir, lime juice, ginger beer
- Sober Cosmo** 10
three spirit livener, cranberry juice, lime juice, orange marmalade

CHECK OUT PHOTOS OF OUR DISHES ON INSTAGRAM



AND DON'T FORGET TO FOLLOW

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.



CAVIAR

We offer the best price in town for you to enjoy this fine 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** 14
olivier, shuba and vinegret
- Caucasian Zastolie** 14
olivier, shuba and aubergine rolls
- Vegetarian Feast** 14
vinegret, aubergine rolls and cabbage pirozhki
- Dolce Vita à la Russe** 39
20g of caviar with blinis and a glass of champagne

STARTERS

- Pickles Selection** 11
choose 4: cucumbers / tomatoes / red cabbage / white cabbage / mushrooms
- Olivier** 10
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
- Herring Forshmak** 9
with grated egg yolk, served with rye bread
- Salo** 11
served with fried bread, mustard and horseradish
- Aubergine Rolls** 12.5
with hummus and pomegranate seeds
- Egg & Radish Salad** 11
with cucumbers and mustard dressing
- Vodka Platter** 17
salo, pickled cucumbers, pickled cabbage, pickled tomatoes, pickled mushrooms and herring

SOUP

- Borsch** 12.5 / 19
traditional beetroot soup, served with salo and rye bread
- Vegetarian Borsch** 12
served with rye bread and beetroot horseradish
- Solyanka** 13.5 / 21
rich beef soup with cured meats, pork ribs and black olives
- Ukha** 13.5
fish soup with salmon and roasted tomatoes
- Chicken Bouillon** 12.5
served with chicken and cabbage pirozhki

MAIN

- Beef Stroganoff** 25
served with buckwheat / fried baby potatoes / mashed potato
- Chicken Kyiv** 19
with sautéed spinach and mashed potato
- Chicken & Beef Cutlet** 16.5
with mushroom sauce, served with buckwheat / fried baby potatoes / mashed potato
- Pan-Fried Smoked Salmon Fillet** 19
served with cabbage salad and cherry tomatoes
- Draniki** 12
crispy potato rösti with mushroom sauce and truffle oil
add salmon roe £5

DUMPLINGS

- Pelmeni Sibirskiye** 14.5
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
served with fried onions, butter and sour cream

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 Chicken & Cabbage (2 pcs)** 6.5
- Pirozhki with Cabbage & Egg (2 pcs)** 6.5
- Warm Rye Bread with Butter** 2

DESSERT



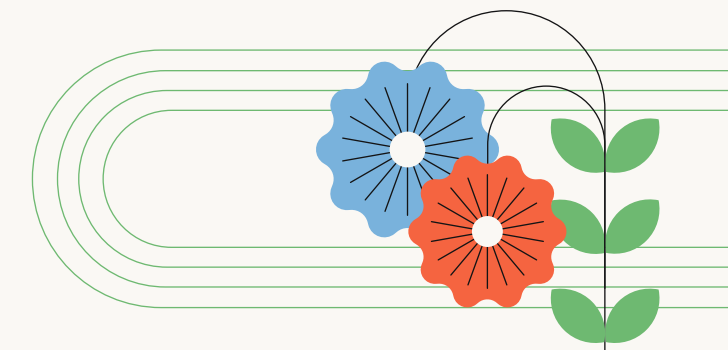
- Medovik** 9
layered honey cake
- Chocolate Kartoshka** 11
with hazelnuts, dark chocolate glaze and blueberry jam
- Baklava** 10
filo pastry roll filled with pistachios, hazelnuts and cloves
- Syrniki** 12.5
cottage cheese pancakes, served with sour cream / honey / condensed milk / raspberry sauce
- 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** 3.5 / 6
hawthorn (boyaryshnik) / thyme / fresh mint
- Fresh Berry Tea** 6 / 10
sea buckthorn / strawberry & orange
- Raf Coffee** 5
double espresso, single cream, vanilla syrup

HOMEMADE SOFT DRINKS

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





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



Z I M A

RUSSIAN RESTAURANT



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.



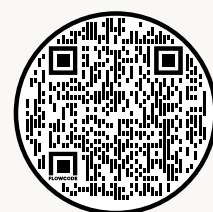
The painted wooden panels showcased in our restaurant are called Filyonkas. Ultimately these are various door panels usually decorated with crude ornament or sometimes painted in different colours resembling an abstract geometrical pattern.



▶ 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.

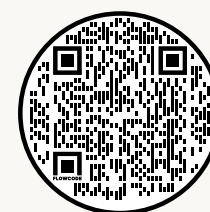
В нашем ресторане вы можете бесплатно получить комплект журналов «НАШ ЛОНДОН» и «НАША БРИТАНИЯ». Просто попросите вашего официанта принести их вам или заберите у входа на стойке ресепшна.



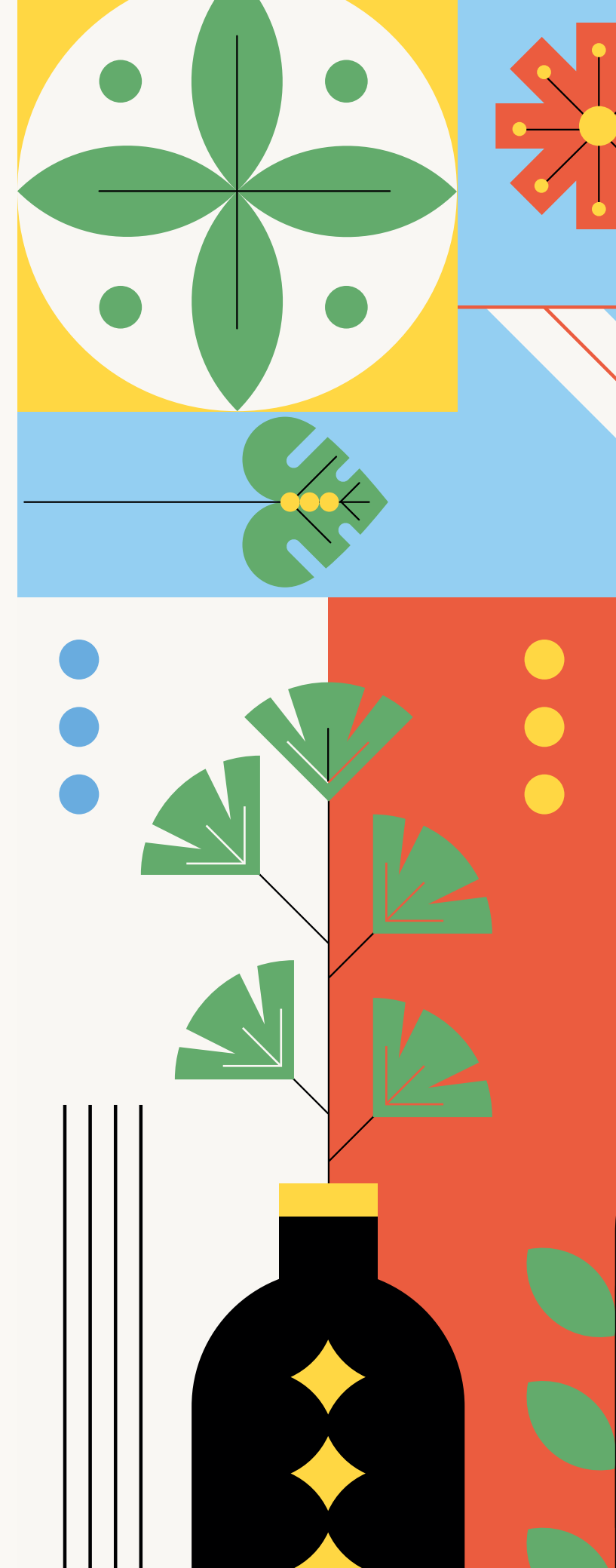
МЕНЮ НА РУССКОМ
ЯЗЫКЕ ДОСТУПНО ПО
ССЫЛКЕ В QR-КОДЕ.
SCAN FOR OUR MENU
IN RUSSIAN



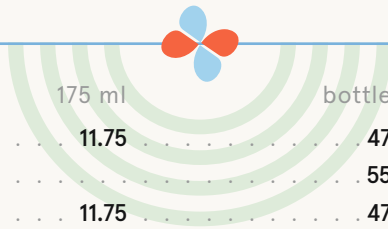
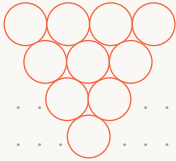
ZIMA HAS ALREADY RAISED MORE
THAN £30,000 FOR BRITISH RED
CROSS UKRAINE CRISIS APPEAL. JOIN
OUR FUNDRAISING EFFORT AND
DONATE TO BRITISH RED CROSS



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.



WINES OF GEORGIA



Rkatsiteli White, Tbilvino	175 ml	bottle
Rkatsiteli Qvevris Amber, Tbilvino	11.75	47
Saperavi Rosé, Tbilvino	11.75	47
Kindzmarauli Red, Shumi (semi-sweet)	12	50
Saperavi Red, Tbilvino	12.75	53

PROSECCO & CHAMPAGNE

Prosecco Cà del Console, Extra Dry NV, Veneto / Italy	150 ml	bottle
Drappier Carte d'Or, Brut, Champagne / France	8	35
Veuve Clicquot Yellow Label, Brut, Champagne / France	16.5	82
Laurent-Perrier Rosé Cuvée, Brut, Champagne / France		95
Ruinart Blanc de Blancs, Brut, Champagne / France		130
		170

WHITE

Kleinkloof, Chenin Blanc / South Africa	175 ml	bottle
Morandé Gewurztraminer Estate Reserve, Casablanca / Chile		29
Castel Firmian Pinot Grigio, Mezzacorona / Italy	9	36
Sauvignon Blanc, Spinyback, Nelson / New Zealand	9.25	37
Chateau Purcari, Chardonnay / Moldova	9.5	38
Gavi di Gavi, La Contessa Broglia, Piedmont / Italy	10	40
Chablis, Hamelin, Burgundy / France	10.5	42
Sancerre, Domaine Cherrier, Loire / France		56
		65



ROSÉ


Carte Noire, Les Maîtres Vignerons de St Tropez, Côtes de Provence / France		bottle
		49

RED

Mancura, Etnia Merlot / Chile	175 ml	bottle
Finca Antigua, Garnacha, Crianza / Spain		27
Pinot Noir, Les Templiers, Côtes De Thongue / France	8.5	34
Chateau Purcari, Cabernet Sauvignon / Moldova	9	36
Malbec, Norton Winemaker's Reserve, Mendoza / Argentina	10	40
Cantos de Valpiedra, Rioja / Spain	10	40
Jorio Montepulciano d'Abruzzo, Umani Ronchi / Italy	11.75	47
Château Vieille Tour La Rose, Saint-Émilion Grand Cru, Bordeaux / France		49
		50
		65

DESSERT WINES

La Fleur d'Or Sauternes, Bordeaux / France	75 ml	bottle
Ferreira Dona Antonia 10 Year Old Tawny Port, Douro / Portugal	8	40
	7	60



CELLAR RESERVE
LIMITED AVAILABILITY

WHITE

Chardonnay Vigna San Francesco, Tasca / Italy		bottle
Chassagne-Montrachet 'Margot', Marc Colin, Burgundy / France		95
Puligny 1 ^{er} Cru, Sous le Puits, Henri de Villamont, Burgundy / France		140
Meursault 1 ^{er} Cru Charmes, Michel Bouzereau, Burgundy / France		175
		220

RED

Brunello di Montalcino, Pian delle Vigne, Antinori Tuscany / Italy		bottle
Barolo Bussia, Prunotto, Piedmont / Italy		115
Gevrey-Chambertin, Claude Dugat Burgundy / France		140
Alter Ego de Palmer, Margaux, Bordeaux / France		198
		230



COCKTAILS À LA RusSE – ALL 13.5

Moscow Mule

Stoli Vodka, Lime, Ginger Beer, Angostura Bitters

Rhubarb Sour **NEW**

Rhubarb Nastoyka, Bloody Shiraz Gin, Lemon Juice, Rhubarb Syrup, Egg White

Petushok

Pear Nastoyka, Buffalo Trace Bourbon, Vanilla, Orange Bitters

Russian Mary

Horseradish Nastoyka, Garlic Nastoyka, Tomato Juice, Spices, Lemon Juice

Negronovich

Sea Buckthorn Nastoyka, Campari, Red Sweet Vermouth

Elderflower Collins **NEW**

Stoli vodka, Elderflower Cordial, Lemon Juice, Soda Water

Fig Fusion

Fig Nastoyka, Hennessy VS Cognac, Kahlua, Cinnamon, Lime Juice, Angostura Bitters, Pineapple Juice

Lemon Cheesecake **NEW**

Lemon & Vanilla Nastoyka, Licor 43, Lemon Juice, Orange Bitters

Blini Plum Bellini

Plum Nastoyka, Peach Liqueur, Lemon Juice, Sugar Syrup, Plum Bitters, Prosecco

Fennel Sour

Fennel & Tarragon Nastoyka, Lemon Juice, Sugar Syrup, Angostura Bitters, Egg White

Blackcurrant Spring Spritz **NEW**

Blackcurrant Nastoyka, Lemon Juice, Tonic Water

White Russian

Stoli Vodka, Milk, Kahlua

Sorrel Bliss **NEW**

Gooseberry Nastoyka, Peppermint Liqueur, Sorrel Cordial, Lemon Juice, Soda Water

Sex in Siberia

Strawberry & Basil Nastoyka, Amaretto, Lemon Juice, Strawberry

Red Square

Cranberry Nastoyka, Passoa, Cranberry Juice, Chocolate Syrup, Lemon Juice, Orange Bitters

Selection of classic cocktails are available upon request

All Nastoykas are based on Stoli vodka

BEER

Zhigulevskoye (450 ml) 6

Baltika #7 (470 ml) 6

Baltika #0 (470 ml, non-alc.) 4.5

Meantime IPA (330 ml) 5.5

CIDER

Sassy Cidre (330 ml) 6

GIN 50 ML

Beefeater 8

Beefeater Pink 8.5

Bombay Sapphire 9

Hendrick's 10

The Playwright 11

Monkey 47 14

RUM 50 ML

Bacardi Blanca/Negra/Oro 8

Sailor Jerry 8

Angostura 1919 13.5

Pyrat 13.5

Zacapa 23 y.o. 15

TEQUILA 50 ML

Jose Cuervo Especial 8

Cenote Blanco 10

Cenote Reposado 12

Cenote Anejo 16

Patron Silver 11

Don Julio Anejo 15

MEZCAL 50 ML

Ojo De Dios 11

Ojo De Dios ODD Café 11

WHISKY 50 ML

Jameson 8

Jack Daniel's 8

Monkey Shoulder 10

Glenmorangie 10 y.o. 11

Woodford Reserve 11

Laphroaig 10 y.o. 12

Macallan Double Cask 12 y.o. 16

Hibiki Harmony 16

Lagavulin 16 y.o. 17

VODKA 50/250 ML

Stoli 8/36

Stoli Elit 13/60

Russian Standard 8/36

Finlandia 8/36

Nemiroff Honey & Chilli 8/36

Ciroc 10/48

Beluga Noble 12/55

Belvedere 12.5/58

Grey Goose 12.5/58

Mamont 13/60

Beluga Allure 16/75

Beluga Gold Line 22/105

COGNAC / BRANDY 50 ML

Kvint XO 10 y.o. 8

Hennessy VS 10

Hine Rare VSOP 15

Hine Antique XO 32

Hennessy XO 46



Our standard volume for spirits is 50 ml, but 25 ml can be served upon request

SOFT DRINKS BY FRANKLIN & SONS

Tonic Water (200 ml) 3

Light Tonic Water (200 ml) 3

Lemonade (200 ml) 3

Soda Water (200 ml) 3

Ginger Ale (200 ml) 3

Ginger Beer (200 ml) 3

Pink Grapefruit Soda (200 ml) 3

SOFT DRINKS

Belu Water (750 ml) 4.5

Borjomi (500 ml) 5.5

Coca-Cola (200 ml) 3

Red Bull (250 ml) 5

COFFEE

Espresso 3

Macchiato 3.5

Americano 4

Cappuccino 4

Latte 4

add oat milk for £0.5

TEA

English Breakfast 3

Earl Grey 3

Green Tea 3

White Tea 3

Camomile Tea 3