

Nastoyka

Our renowned vodka infusions are made with sweet and savoury staple ingredients. All our nastoykas are based on Russian Standard vodka

Sea buckthorn / Cranberry / Blackcurrant / Strawberry and basil / Raspberry / Cherry / Gooseberry / Horseradish / Fennel and tarragon

25 ml – 4.5 50 ml – 8 250 ml – 35

Infusion Set (5 flavours / 10 shots × 25 ml) – 35


Flavours included: horseradish, sea buckthorn, strawberry, cranberry, blackcurrant

Beluga Edition 25 / 50 / 250 ml

Beluga Noble	6.2	11.8	55
Beluga Transatlantic	6.6	12.2	57
Beluga Allure	8	15	70
Beluga Gold Line	10	18	88
Beluga Collins		12.5	
Beluga Noble, elderflower syrup, soda, sprig of rosemary			
Beluga Russian Porto		12.5	
Beluga Noble, white porto, Angostura bitters			
Noble board		10	
Salmon roe and Beluga Noble shot 25 ml			
Gold board		25	
Black caviar and Beluga Gold Line shot 25 ml			

Homemade soft drinks

Lemonade	4.5	12
strawberry / mint / tarragon		
Traditional Mors	4.5	12
cranberry / raspberry		
Russian Kvass	4.5	12
fermented rye bread drink		

 ZIMA fundraises for the "Gift of Life" charity by adding a voluntary £1 per table to your bill. Your pound will help children with cancer or haematological disease in Russia to receive the best medical care possible as well as non-medical support. If you don't want to contribute or if you'd like to give more – just let a member of staff know. Thank you!

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Russian Zakuski — to start and to share

Zakuski are typical Russian appetisers best shared among guests. Enjoy a proper Zastolye (tableful), a variation of savoury Zakuski alongside our selection of vodka infusions.

Royal Siberian caviar (10 / 30 / 50 g)	15 / 30 / 50	
served with blinis		
Salmon roe (100 g)	25	
served with blinis		
✓ Aubergine caviar	7	
✓ Pickled cucumbers	4	
✓ Pickled tomatoes	4.5	
✓ Pickled cabbage	4	
✓ Pickled mushrooms	4.5	
✓ Selection of pickles	10	
tomatoes, cucumbers, cabbage, red cabbage		
Herring on boiled potatoes	7.5	
Our Salo (cured pork belly)	7	
Olivier salad	7.5	
famous Russian salad, with chicken and salmon roe		
Shuba – Dressed Herring salad	7.5	
✓ Russian vinegret	7.5	
with pickled mushrooms and garden green peas		
✓ Burrata salad	12	
with almond hummus paste and sun-dried tomatoes		
Vodka platter	15	
mixed pickles, cured pork belly, and herring		
Draniki – potato rösti	12	
with salmon roe and dill cream		

Soup

Borsch Krasnodarsky	8
with beef, cabbage, and horseradish	
Ukha Donskaya with salmon and cod	8
Solyanka – mixed meat soup	8
Chicken bouillon with dill	8
served with chicken & cabbage pirozhki	

Russian Dumplings

Pelmeni Sibirskiye	11
with beef and chicken, served with bouillon and sour cream	
Fish Pelmeni in black squid ink dough	14
with salmon and cod, served with salmon roe and dill oil	
✓ Vareniki with potato and mushrooms	11
served with fried onions, butter, and sour cream	

Main feast

Sturgeon fillet	17
served with burnt cauliflower and Avruga caviar	
Beef Stroganoff	18
sautéed new potato, buckwheat or mashed potatoes on the side	
Chicken Kiev	15
served with mashed potatoes and garden peas	
Cabbage rolls from the Russian oven	15
served with béchamel sauce and homemade Adjika	
Chicken and beef cutlet	12.5
sautéed new potato, buckwheat or mashed potatoes on the side	
Chicken stuffed Blinis	10
with sour cream	

Seasonal Specials by chef Alexei Zimin

✓ Aubergine rolls with hummus, pomegranate and dill oil	7
Pelmeni with lamb served with yogurt garlic sauce and coriander	12
Tsvetaeva apple pie served with vanilla ice cream	8

If you have any food or drink allergies or intolerances, please speak to a member of our staff before placing your order. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your final bill

Bakery

Pirozhok is a traditional Russian small baked bun. We bake them in-house every day. Two buns per serving

Pirozhki with meat	5
✓ Pirozhki with cabbage and egg	5
✓ Pirozhki with mushrooms	5
Pirozhki with chicken and cabbage	5
✓ Buckwheat with oyster mushrooms	4.5
✓ Sautéed new potatoes with dill	6
✓ Sautéed new potatoes with mushrooms	6
✓ Burnt cauliflower	6
✓ Spring salad	6

Sides

Desserts

Dessert of the day	7.5
just ask your waiter for more details	
Medovik – layered honey cake	7.5
Kartoshka rum balls	7.5
Cherry Vareniki	8
Syrniki – cottage cheese pancakes	8
with sour cream, condensed milk or raspberry sauce	
Blinis – Russian pancakes	5
add sour cream / jam / condensed milk / honey for £1	
Ice cream	6
vanilla / chocolate	
Sorbet	6
raspberries / passion fruit	

Russian Tea

Russian herbal tea	3
thyme / fresh mint / fresh mint and lemon	
Russian berry tea	4.5
sea buckthorn / strawberry and orange / cranberry	
add homemade jams	+2
strawberry / cherry / raspberry / cranberry	

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 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 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 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.

It is a well-known fact that contemporary art is largely based on revolutionary ideas of the Russian avant-garde of the early 20th century. In turn, avant-garde artists were inspired by folk art.

This connection is evident in the interior of our restaurant, where folk art co-exists with peasant images by Kazimir Malevich, his iconic 'Black Square' painting, and such contemporary Russian artists as Yuri Avvakumov, Oleg Kudryashov, and Alexander Starilov.



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



Left:
spinning wheel,
late 19th century

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



Z I M A
RUSSIAN RESTAURANT

- Novel takes on traditional Russian dishes
- Award-winning chef from Moscow
- Wide range of homemade Nastoyka vodka infusions
- True Russian Solenya fermented at our own ZIMA Picklery
- Best priced caviar, you ought to treat yourself
- Visit LAZY ZIMA Shisha Lounge on our hidden terrace
- Russian folk art exhibition on the 1st floor
- Order our dishes for takeaway