

Russian Zakuski — for a 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

Ossetra caviar (30 / 50 g)	30 / 50	Herring on boiled potatoes	7.5
served with blinis		Shuba — dressed herring salad	7.5
Salmon roe (100 g)	25	Olivier salad	7.5
served with 5 blinis		famous Russian salad, with chicken and salmon roe	
✓ Aubergine caviar	7	✓ Russian vinegret	7.5
✓ Pickled cucumbers	3.5	with pickled mushrooms and garden green peas	
✓ Pickled tomatoes	4.5	✓ Burrata salad	11
✓ Pickled cabbage	3.5	with sun-dried tomatoes and roasted aubergines	
✓ Pickled mushrooms	4.5	Prawn bowl	12
✓ Selection of pickles	9	served with homemade Aioli	
Salo — cured pork belly	6	Vodka platter	15
		mixed pickles, cured pork belly, and herring	

Bakery

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

Pirozhki with meat, 2 pcs	5
✓ Pirozhki with cabbage and egg, 2 pcs	5
✓ Pirozhki with mushrooms, 2 pcs	5
✓ Pirozhki with cherry jam, 2 pcs	5
Kurnik Russian pie	10
with chicken and mushrooms, served with seasonal salad	

Soup

Borsch Krasnodarsky with beef	8
Ukha Donskaya with salmon and cod	8
Okroshka with smoked chicken / ✓ veg.	7.5
with kefir / homemade kvass	

Russian Dumplings

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

Fish

Sturgeon fillet	17
served with burnt cauliflower and Avruga caviar	
Alaska crab cakes	14
served with homemade Aioli and salad	

Meat and poultry

Beef Stroganoff	18
sautéed new potato, buckwheat or mashed potatoes on the side	
Cabbage rolls from the Russian oven	15
served with béchamel sauce and homemade Adjika	
Beef medallion	20
served with Gruyère mashed potatoes and wild mushrooms	
Chicken and beef cutlet	12.5
sautéed new potato, buckwheat or mashed potatoes on the side	
Chicken stuffed blinis	10
served with butter-and-dill sauce	

Sides

✓ Buckwheat with oyster mushrooms	4.5
✓ Sautéed new potatoes with dill	4.5
✓ Sautéed new potatoes with mushrooms	4.5
✓ Burnt cauliflower	4.5
✓ Spring salad	6
✓ Summer salad	6

Desserts

Medovik – layered honey cake	7.5
Russian cheesecake with blackcurrant	8
Signature Pavlova with strawberries	8
Cherry vareniki	7
Syrniki – cottage cheese pancakes	7.5
with sour cream, condensed milk or raspberry sauce	
Blinis Russian pancakes	5
add sour cream / jam / condensed milk / honey for £1	
Baked apple	6
with cinnamon, vanilla, wild berries, nuts and honey	
Ice cream vanilla / chocolate	6
Sorbet raspberries / passion fruit	6
Seasonal fruit plate	8

Soft drinks

Homemade lemonade	4.5	12
strawberry / mint / tarragon		
Homemade mors	4.5	12
cranberry / raspberry		
Homemade kvass	4.5	12
Belu water (750 ml)	4	
still / sparkling		
Coca-Cola (330 ml)	3	
classic / diet / zero		
Ginger ale (200 ml)	3	
Ginger beer (275 ml)	3.5	

Tea

Russian herbal tea	3
thyme / fresh mint / fresh mint and lemon	
Russian berry tea	4
sea buckthorn / strawberry and orange / cranberry	
Cup of tea	2.5
English breakfast / Earl Grey / green / white / camomile	
add homemade jams	+2
strawberry / cherry / raspberry / cranberry	

Coffee

Espresso / double	2.5 / 3
Americano	3
Macchiato	2.5
Cappuccino / latte	3
Hot chocolate	3.5

Nastoyka 25 / 50 / 250 ml

Our renowned vodka infusions are made with sweet and savoury staple ingredients

Sea buckthorn	4.5	8	35
Cranberry	4.5	8	35
Strawberry and basil	4.5	8	35
Raspberry	4.5	8	35
Cherry	4.5	8	35
Blackcurrant	4.5	8	35
Gooseberry	4.5	8	35
Horseradish	4.5	8	35
Fennel and tarragon	4.5	8	35
Infusion set			35
10 shots × 25 ml. Flavours included: horseradish, sea buckthorn, strawberry and basil, cranberry, blackcurrant			

Beer

Zhigulyovskoye	5
Baltika #7	5.8
Baltika #0 (non-alc.)	3.5
Draught Pilsner Urquell	6

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the full **DRINKS** menu



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is now open on our outside terrace.
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Z I M A

RUSSIAN RESTAURANT

Cocktails à la Russe

Moscow Mule	11.5	Mojito à la Russe	11.5
Beluga Noble, lime, ginger beer		Choose between Blackcurrant and Strawberry and Basil nastoyka	
Trans-Siberian Express	11.5	Negronovich	11.5
Beluga Noble, sea buckthorn, orange, rosemary		Sea buckthorn nastoyka, Campari, Vermouth, orange bitters	
From Russia with Love	11.5	White Russian	11.5
Sea buckthorn nastoyka, Cointreau, sweet and sour mix		Russian Standard, Kahlua, cream	
Zima Beets	11.5	Sex in Siberia	11.5
Pear nastoyka, beetroot, lemon, agave		Strawberry nastoyka, Disaronno Amaretto, cocktail bitters	
Russian Mary	11.5		
Horseradish nastoyka, tomato juice, lemon			

Vodka 25 / 50 / 250 ml

Russian Standard	3.5	6.5	32
Rus. Standard Platinum	6	12.5	54
Finlandia	4	7.8	35
Nemiroff Honey and Chilli	4.2	7.9	38
Snow Queen	5.5	10	48
Snow Leopard	5.5	10	48
Chase	5.7	11	50
Belvedere	6	12.5	54
Beluga Noble	6.2	11.8	55
Mamont	6.5	13	58
Grey Goose	6.5	13	58

Cognac 50 ml

Courvoisier	7.8
Hine Rare VSOP	15
Hine Antique XO	32
Hennessy XO	46

Gin 50 ml

Bombay Sapphire	7.8
Tanqueray	7.4
Hendricks	8.7
Monkey 47	11.5

Whisky 50 ml

Jameson	7
Jack Daniels	7.6
Monkey Shoulder	8
Glenmorangie 10 y.o.	9.5
Laphroaig 10 y.o.	11.5
Lagavulin 16 y.o.	15
Macallan 12 y.o.	15
Woodford Reserve	13

Rum 50 ml

Bacardi Carta Blanca	7.4
Bacardi Carta Negra	7.4
Bacardi Carta Oro	7.4
Sailor Jerry	7.5
Pyrat	13.5
Zacapa 23 y.o.	14

Tequila 50 ml

Jose Cuervo Especial	6.2
Patron Silver / XO cafe	10.5
Don Julio Reposado	15

Our standard volume for spirits is 50 ml,
but 25 ml can be served on demand

Wines of Georgia by Tbilvino

	bottle
Rkatsiteli, 2018 (White)	35
Qvevris Rkatsiteli, 2017 (Amber).	40
Saperavi, 2018 (Red)	44

White Wine

	175 ml	carafe	bottle
Pieno Sud Bianco, Terre Siciliane, 2018, Sicily/Italy			21
Chenin Blanc, Niel Joubert Byter, 2019, Paarl/South Africa	6.5	17	24
Pinot Grigio Dolomiti, Terre del Noce, 2018, Trentino/Italy	7	18	26
Sauvignon Blanc, Mount Holdsworth, 2019, Wairarapa/New Zealand	7.5	19	28
Gavi Di Gavi, La Contessa Broglia, 2018, Piemonte/Italy	8	23	32
Chablis, Hamelin, 2018, Burgundy/France			45

Red Wine

	175 ml	carafe	bottle
Tempranillo, Valdemoreda, 2017, Castilla y Leon/Spain			21
Montepulciano d'Abruzzo, Angelo, 2017, Abruzzo/Italy	6.5	17	24
Pinot Noir, The Swooper, 2017, South Eastern Australia/Australia	7	18	26
Cabernet Sauvignon, Grand Selection Lapostolle, 2015, Central Valley/Chile	9	26	37
Malbec, Finca Perdriel Norton, 2017, Mendoza/Argentina	10	29	42
Château Vieille Tour La Rose, Grand Cru, 2015, Saint-Emilion Bordeaux/France.			54

Rosé

	175 ml	carafe	bottle
Pieno Sud Rosato, Terre Siciliane, 2018, Sicily/Italy	6.5	17	24
Carte Noire, Les Maîtres Vignerons de St Tropez, 2018, Côtes de Provence/France			39

Prosecco

	175 ml		bottle
Cà del Console, Extra Dry NV, Veneto/Italy	7.5		32

Champagne

	175 ml		bottle
Testulat Blanc de Blancs, Brut NV, Champagne/France	10		50
Pommery Royal, Brut NV, Champagne/France			79
Laurent-Perrier Rosé Cuvée, Brut NV, Champagne/France			140
Louis Roederer Cristal, Brut 2008/09, Champagne/France.			340