

Nastoyka

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

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

25 ml – 4.5 50 ml – 8 250 ml – 35

Infusion Set (5 flavours / 10 shots × 25 ml) – 32

Flavours included horseradish, sea buckthorn, strawberry, cranberry, black currant

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, elderberry syrup, soda, sprig of rosemary

Beluga Russian Porto 12.5

Beluga Noble, white porto, Angostura bitters

Noble board 10

Salmon roe & Beluga Noble shot 25 ml

Gold board 25

Black caviar & Beluga Gold Line shot 25 ml

Home soft drinks

Homemade lemonade 3.0 12.0

strawberry / mint / tarragon

Traditional mors 4.5 16.0

cranberry / raspberry

Russian Tea

Russian herbal tea 3.8

thyme / fresh mint / fresh mint & lemon

Russian berry tea 3.8

sea buckthorn / strawberry & orange / cranberry

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

Salmon roe (100 g) 25

✓ Aubergine caviar 7

✓ Pickled Cucumbers 3.5

✓ Pickled Tomatoes 4.5

✓ Pickled Cabbage 3

✓ Pickled Mushrooms 4.5

✓ Selection of pickles 8

Herring on boiled potatoes 7.5

Beetroot-cured salmon 10

Vodka platter 15

mixed pickles, cured pork belly, and herring

Our Salo (cured pork belly) 6

Olivier salad 7.5

famous Russian salad, with chicken and salmon roe

Herring under a fur coat 7.5

✓ Russian vinegret 6.5

Smoked duck salad 9.5

with walnuts, berries, and apples poached in mulled wine

✓ Mushroom Julienne with chanterelles . . . 10

✓ Potato rösti Draniki 7

add cured salmon to Draniki +2

ZIMA platter 15

chicken liver pâté, forshmak, mackerel pâté, and gravlax

Soup

Borsch Krasnodarsky with beef 7

Ukha Donskaya with salmon and cod 7

Solyanka mixed meat soup 7

✓ Roasted Pumpkin soup 6.5

Russian Dumplings

Pelmeni Sibirskiye 10.5

served with bouillon and sour cream

Pelmeni with three types of fish 12

in black dough with squid ink

✓ Vareniki with potato and mushrooms 9

Fish

Oven roasted salmon 13.5

in honey mustard sauce

Sturgeon fillet 14.5

served with burnt cauliflower and avruga caviar

Meat and poultry

Beef Stroganoff 16.5

sautéed new potato, buckwheat

or mashed potatoes on the side

Cabbage rolls from the Russian oven . . . 14.5

stuffed with a mix of beef and turkey

Slow-cooked duck 14.5

with berries and vegetables

Chicken cutlet 11

sautéed new potato, buckwheat

or mashed potatoes on the side

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 4.5

Bakery

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

Home-baked bread with butter 2.5

Pirozhok with meat 2.5

✓ Pirozhok with cabbage and egg 2

Bowl of chicken bouillon 4.5

Easy Choice sets

Intourist (for one person) 21

Mors, olivier with salmon roe, vinegret, pelmeni sibirskiye,

dranik with cured salmon, and kartoshka rum ball

Minin and Pozharsky (for two) 49

Mors for 2, olivier / herring under fur coat / vinegret,

selection of pickles, borsh / solyanka, pelmeni sibirskiye,

dranik with pike roe, and honey cake / kartoshka rum ball

Dobro pozhalovat! (for one or to share) 25

5 selected infusions + 5 favourite pâtés — chicken liver pâté,

smoked mackerel, beetroot-cured salmon, aubergine caviar,

and forshmak

Desserts

Medovik layered honey cake 7.5

Napoleon cake 7.5

with splash of cognac

Kartoshka rum ball 7

Cherry vareniki 7

Syrniki cottage cheese pancakes 7.5

with sour cream, condensed milk, or raspberry sauce

Pancakes 5

add sour cream / jam / condensed milk / honey for £1

Baked apple 6

with cinnamon, vanilla, wild berries, nuts and honey

Ice cream 4

chocolate or vanilla

Mixed berries sorbet 4

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

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

Traditional Russian dishes
with a modern twist



Award-winning chef from Moscow



Wide range of homemade
Nastoika vodka infusions



True Russian Solenya fermented
at our own Zima Picklery



Best priced caviar,
you ought to treat yourself



Visit our hidden terrace



Russian folk art exhibition
on 1st floor



Order our dishes
for takeaway



Z I M A
RUSSIAN RESTAURANT