

NASTOYKA

Our renowned vodka infusions are made with sweet and savoury ingredients

CHOOSE A FLAVOUR

Sea Buckthorn / Cranberry / Cherry

Gooseberry / Raspberry / Blackcurrant

Strawberry & Basil / Horseradish

Garlic & Coriander / Plum & Clove

CHOOSE A VOLUME

50 ml ... 9.5 250 ml ... 45

NASTOYKA SETS

5 FLAVOURS / 10 SHOTS × 25 ML

Traditional Set 45

flavours included: horseradish, sea buckthorn, strawberry & basil, cranberry, blackcurrant

Build Your Set. 45

choose any 5 flavours

— ASK YOUR WAITER FOR OUR SEASONAL NASTOYKAS —

MOCKTAILS

ZIMA introduces non-alcoholic cocktails you can enjoy without a twinge of conscience

Virgin Moscow Mule 10

Three Spirit Social Elixir, lime juice, ginger beer

Sober Zesty Buckthorn 10

sea buckthorn puree, caramel, orange juice, Tabasco

Strawberry Daiquiri 10

Everleaf Mountain, lime juice, strawberry syrup

Forest Breeze 10

Everleaf Forest, elderflower cordial, lemon juice, pineapple & almond soda



ZIMA Bar & Karaoke

A hidden gem beneath ZIMA Restaurant in Soho, the bar crafts unique cocktails and homemade infused vodkas, offering a truly distinctive drinking experience. On Friday and Saturday, it transforms into karaoke, bringing a lively atmosphere to London's vibrant nightlife.

CAVIAR

We offer the best price in town for you to enjoy this delicacy

Black Caviar (20 / 50 g)

Royal Siberian caviar served with blinis

29 / 60

Red Caviar (50 g)

Salmon roe served with blinis

25

Pike Caviar (50 g)

Pike roe served with blinis

16

Add a glass of champagne 10

ZAKUSKI SETS

Small plates of our signature hors d'oeuvre. Take a few – sharing is caring

Russian Zastolie 12

olivier, shuba and vinegret

✓ Vegetarian Feast 12

vinegret, aubergine caviar and pirozhki with cabbage and egg

Traditional ZIMA 21

olivier, shuba, vinegret, salo, pickled mushrooms, aubergine caviar

Dolce Vita à la Russ 39

20g of caviar with blinis and a glass of champagne

STARTERS

✓ Pickles 6

cucumbers / tomatoes / red cabbage / white cabbage / mushrooms

✓ Selection of Pickles 11

choose 4: cucumbers / tomatoes / red cabbage / white cabbage / mushrooms

Olivier 10 / 12

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

Salo – Cured Pork Belly 11

served with fried bread, mustard and horseradish

✓ Aubergine Caviar 9

served with sourdough bread

Vodka Platter 17

selection of pickles, salo and herring

SOUP

Borsch 12.5 / 19

traditional beetroot soup, served with salo and rye bread

Solyanka 12.5 / 19

rich soup with pork and beef, served with sourdough bread and sour cream

Ukha 13.5 / 19

fish soup with salmon and roasted tomatoes

Chicken Bouillon 12

served with chicken and cabbage pirozhki

MAIN

Beef Stroganoff 25

served with buckwheat / fried baby potatoes / mashed potato

Chicken Kyiv 22

served with mashed potato and spring salad

Chicken Cutlet with Mushroom Sauce 14

served with buckwheat / fried baby potatoes / mashed potato

✓ Draniki – traditional potatoes rosti 11

served with sour cream

add sour cream £1 / mushroom sauce £2 / garlic sauce £2 / herring fillet £2 / salmon roe £5 / pike roe £4

DUMPLINGS

Pelmeni Sibirskiye 14.5 / 18

with beef and chicken, served with bouillon and sour cream

Lamb Pelmeni 17.5

served with a coriander and garlic yoghurt sauce

✓ Vareniki with Potato & Mushroom 14.5 / 17

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 3.5

DESSERT

Medovik 9

layered honey cake

Syrniki 12.5

cottage cheese pancakes, served with sour cream / honey / condensed milk / raspberry sauce

Bird's Milk 9.5

covered in a cacao coating, served with blackberries

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 4 / 7

thyme / fresh mint / buckwheat

Fresh Berry Tea 6 / 10

sea buckthorn / strawberry & orange

Raf Coffee 5.5

double espresso, single cream, vanilla syrup

HOMEMADE SOFT DRINKS

Homemade Lemonade 5.5 / 14

sea buckthorn / strawberry / black cherry

Traditional Cranberry Mors 4.5 / 12

Kvass 4.5 / 12

fermented rye bread drink



The English Home

£15

'The English Home' is a comprehensive 336-page magazine dedicated to exploring life in the UK. Discover British culture, real estate, and lifestyle through a blend of practical advice and inspiring personal stories, all designed to help immigrants navigate and thrive in a new environment.

Published in Russian

Ask your waiter to have a look

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

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.



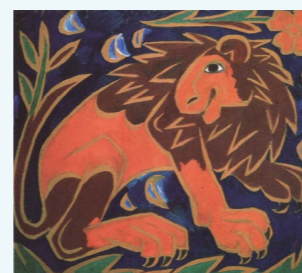
Maslenitsa sledge is our favourite piece, which we consider to be our mascot. You may know that our name “ZIMA” in Russian means winter. Sledges were used primarily during Maslenitsa week, aka Pancake week, to slide down the snow covered hill. For the rest of the year the sledges were part of interior decoration and were hung on the walls of the house.



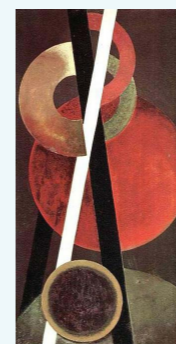
In the 19th century a spinning wheel was like an expensive smartphone nowadays. It was not just a functional object but a status one, especially for young girls. Our unique spinning wheels were hand-picked in the Shenkursky district of Russia’s Arkhangelsk region, hence the design name – Shenkursky painting.



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.



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



Left:
spinning wheel,
late 19th century

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

МЕНЮ НА РУССКОМ ЯЗЫКЕ ДОСТУПНО ПО ССЫЛКЕ В QR-КОДЕ. ОТСКАНИРУЙТЕ ЕГО, ЧТОБЫ ОТКРЫТЬ ПОЛНЫЙ СПИСОК БЛЮД.

SCAN THE QR CODE TO ACCESS OUR FULL MENU IN RUSSIAN.



M A
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WINES OF GEORGIA		125 ml	bottle
Rkatsiteli White, Tbilvino	10.25		49
Rkatsiteli Qvevris Amber, Tbilvino			57
Kindzmarauli Red, Shumi (semi-sweet)	10.5		50
Saperavi Red, Tbilvino	11		55
CREMANT & CHAMPAGNE		125 ml	bottle
Duc de Breux Blanc de Blancs, Cremant / France	7.5		37
Drappier Carte d'Or, Brut, Champagne / France	15.5		85
Laurent-Perrier Rosé Cuvée, Brut, Champagne / France			130
Ruinart Blanc de Blancs, Brut, Champagne / France			170
WHITE		125 ml	bottle
White Rabbit, Riesling / Germany	7.75		38
Castel Firmian Pinot Grigio, Mezzacorona / Italy	8		39
Sauvignon Blanc, Spinyback, Nelson / New Zealand	8.5		41
Chateau Purcari, Chardonnay / Moldova	9		43
Gavi di Gavi, La Contessa Broglia, Piedmont / Italy	9.5		45
Chablis, Hamelin, Burgundy / France			58
ROSÉ			bottle
Carte Noire, Les Maîtres Vignerons de St Tropez, Côtes de Provence / France			49
RED		125 ml	bottle
Finca Antigua, Garnacha, Crianza / Spain	7.25		35
Pinot Noir, Les Templiers, Languedoc / France	8		39
Chateau Purcari, Cabernet Sauvignon / Moldova	9		43
Malbec, Norton Winemaker's Reserve, Mendoza / Argentina	10		48
Cantos de Valpiedra, Rioja / Spain	10.25		49
Jorio Montepulciano d'Abruzzo, Umani Ronchi / Italy			50
DESSERT WINES		75 ml	bottle
La Fleur d'Or Sauternes, Bordeaux / France	8		40
Ferreira Dona Antonia 10 Year Old Tawny Port, Douro / Portugal	7		60

CELLAR RESERVE
LIMITED AVAILABILITY

WHITE			bottle
Afix Riesling, Jermann / Italy			85
Chardonnay Vigna San Francesco, Tasca / Italy			95
Chassagne-Montrachet 'Margot', Marc Colin, Burgundy / France			140
Meursault 1 ^{er} Cru Charmes, Michel Bouzereau, Burgundy / France			220
RED			bottle
Brunello di Montalcino, Pian delle Vigne, Antinori Tuscany / Italy			115
Barolo Bussia, Prunotto, Piedmont / Italy			140
Ridge Estate Cabernet Sauvignon, California / USA			155
Alter Ego de Palmer, Margaux, Bordeaux / France			230

COCKTAILS À LA RUSSE – ALL 14

Moscow Mule

Vodka, Lime, Ginger Beer,
Angostura Bitters

Petushok

Pear Nastoyka, Buffalo Trace Bourbon,
Vanilla, Orange Bitters

Russian Mary

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

Grechka

Buckwheat & Honey Nastoyka,
Cranberry Nastoyka, Maple Syrup,
Orange Juice, Orange Bitters

Cream Soda

Mikolasch Vodka, Baileys, Vanilla,
Lemon Juice, Soda

Buratino

Beluga Vodka, Pear Liqueur, Pear Puree,
Cointreau, Lemon, Pineapple & Almond Soda

Blini Plum Bellini

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

Trans-Siberian Twilight

Blackcurrant Nastoyka, Cointreau, Vanilla,
Lemon Juice, Cabernet Sauvignon

Negronovich

Sea Buckthorn Nastoyka, Campari,
Red Sweet Vermouth

Blueberry Nights

Blueberry Gin Nastoyka, Lemon Juice, Sugar
Syrup, Peach Bitters, Egg White

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

BEER

Zhigulevskoye (450 ml) 6
Baltika #7 (500 ml) 6
Baltika #0 (450 ml, non-alc.) 4.5
Meantime IPA (330 ml) 5.5

CIDER

Sassy Cidre (330 ml) 6

TEQUILA 50 ML

Jose Cuervo Especial 8.5
1800 Silver 10
1800 Reposado 12
Patron Silver 12
Don Julio Anejo 15

RUM 50 ML

Sailor Jerry 8.25
Bacardi Blanca/Negra/Oro 8.5
Angostura 1919 13.5
Pyrat 13.5
Zacapa 23 y.o. 14

GIN 50 ML

Beefeater 8.5
Beefeater Pink 9
Bombay Sapphire 9.5
Hendrick's 10.5
Gin Mare 12.75
Monkey 47 14.5

MEZCAL 50 ML

Ojo De Dios 11
Ojo De Dios ODD Café 11

WHISKY 50 ML

Jameson 8.5
Jack Daniel's 8.5
Monkey Shoulder 10.5
Woodford Reserve 11
Glenmorangie 12 y.o. 12
Laphroaig 10 y.o. 12
Macallan Double Cask 12 y.o. 16
Hibiki Harmony 16
Lagavulin 16 y.o. 17

VODKA 50/250 ML

Russian Standard 8.5/38
Finlandia 8.5/38
Mikolasch 9.5/45
Cîroc 10/48
ZIMA Premium 10.75/50
Beluga Noble 12/55
Belvedere 12.5/58
Grey Goose 12.5/58
Beluga Transatlantic 15/68
Beluga Gold Line 22/105

COGNAC / BRANDY 50 ML

Kvint XO 10 y.o. 8.5
Hennessy VS 12
Hine Rare VSOP 16
Hine Antique XO 36
Hennessy XO 45

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
Pineapple & Almond Soda (200 ml) 3

SOFT DRINKS

Borjomi (500 ml) 5.5
Coca-Cola (200 ml) 3
Red Bull (250 ml) 5

COFFEE

Espresso 3
Macchiato 3.5
Americano 4
Cappuccino / Latte 4
add oat milk for £0.5

TEA

English Breakfast 3
Earl Grey 3
Green Tea 3
Camomile Tea 3