



Z I M A
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PRIVATE DINING FUNCTIONS & EVENTS

MODERN EASTERN EUROPEAN CUISINE
IN THE HEART OF SOHO

45 FRITH ST, SOHO, LONDON W1D 4SD

WELCOME

The best nights have a way of unfolding on their own — a toast that turns into a speech, a song that gets the whole room singing, a meal that stretches long past dessert.

In the heart of Soho, ZIMA brings together the warmth of Eastern European hospitality with the energy of the neighbourhood.

Classic dishes reimaged, house-infused vodkas, and London's first Slavic karaoke bar hidden downstairs.

From intimate dinners to full venue takeovers, every event here is generous, spirited, and impossible to forget.



KITCHEN

The cooking at ZIMA draws from tradition without being bound by it.

Familiar Slavic flavours — rich, hearty, celebratory — prepared with modern technique and seasonal produce.

Dishes are designed for sharing: blinis piled high, slowbraised meats, pickles and zakuski that keep the table lively. Food that invites conversation and rewards lingering.



DIETARY MENUS ARE AVAILABLE FOR
VEGETARIAN, GLUTEN-FREE,
AND DAIRY-FREE GUESTS.





BEVERAGE

Vodka is the heartbeat of ZIMA. Our house-label vodka sits alongside a collection of house-infused creations — horseradish, sea buckthorn, cherry, and blackcurrant — each one made in-house.

Nastoyka is our signature drink, and no truly great night unfolds without it.

The cocktail list balances Eastern European tradition with London flair, while a carefully chosen wine selection and zeroproof options ensure everyone finds their drink.



SPACES



ZIMA BAR & KARAOKE

Soho's first Slavic karaoke venue tucked away in our basement. An intimate space for up to 35 guests with cocktails, house vodka infusions, and a playlist that keeps the night alive.

CAPACITY: UP TO 35 GUESTS



FIRST FLOOR DINING ROOM

A warm, elegant dining room ideal for private dinners, celebrations, and group gatherings. Room for long tables, sharing menus, and relaxed conversation.

SEATED: UP TO 35 GUESTS

STANDING: UP TO 40 GUESTS



LAIKA TERRACE (SHISHA LOUNGE)

A cosy first-floor terrace for laid-back evenings, shisha, cocktails, and intimate celebrations.

CAPACITY: UP TO 20 GUESTS



FULL VENUE HIRE

All three spaces — karaoke bar, dining room, and terrace — working together as one seamless experience.

FULL CAPACITY: UP TO 90 GUESTS

ZIMA BAR & KARAOKE

Descend into Soho's best-kept secret. Our basement karaoke bar is a high-energy, intimate space where the drinks are strong and the mic is always open.

Perfect for birthdays, team nights, or any celebration that deserves a soundtrack.



CAPACITY: UP TO 35 GUESTS

**10% PRE-PAYMENT REQUIRED
TO CONFIRM THE BOOKING**

FINAL NUMBERS DUE 48 HOURS IN ADVANCE





FIRST FLOOR DINING ROOM

Our main dining space offers an elegant, welcoming setting for private gatherings. Warm lighting and generous seating make it suited for long dinners, sharing menus, or standing receptions.



SEATED CAPACITY: UP TO 35 GUESTS

STANDING CAPACITY: UP TO 50 GUESTS

FINAL NUMBERS DUE 48 HOURS IN ADVANCE

**10% PRE-PAYMENT REQUIRED TO CONFIRM
THE BOOKING**

LAIKA TERRACE

An intimate outdoor escape on the first floor. Shisha, cocktails, and soft lighting come together to create a relaxed atmosphere away from the Soho crowds.

Ideal for smaller groups who want something atmospheric yet private.



CAPACITY: UP TO 20 GUESTS

FINAL NUMBERS DUE 48 HOURS IN ADVANCE

10% PRE-PAYMENT REQUIRED TO CONFIRM THE BOOKING





SPACES

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RESTAURANT

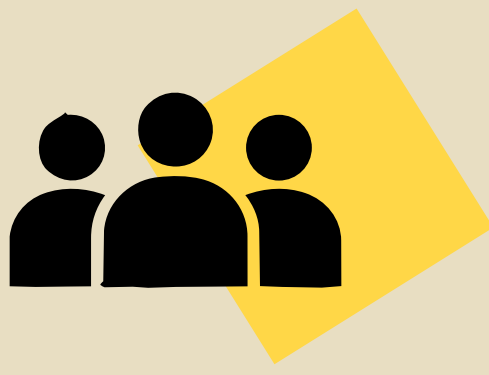
Z I M A
RUSSIAN RESTAURANT

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FULL VENUE HIRE

Take over the entire building for a night unlike any other. Dinner upstairs, drinks on the terrace, karaoke below — guests flow between spaces as the evening evolves.

Perfect for launches, milestone celebrations, and events that deserve the full ZIMA experience.



SEATED CAPACITY: UP TO 90 GUESTS ACROSS ALL FLOORS

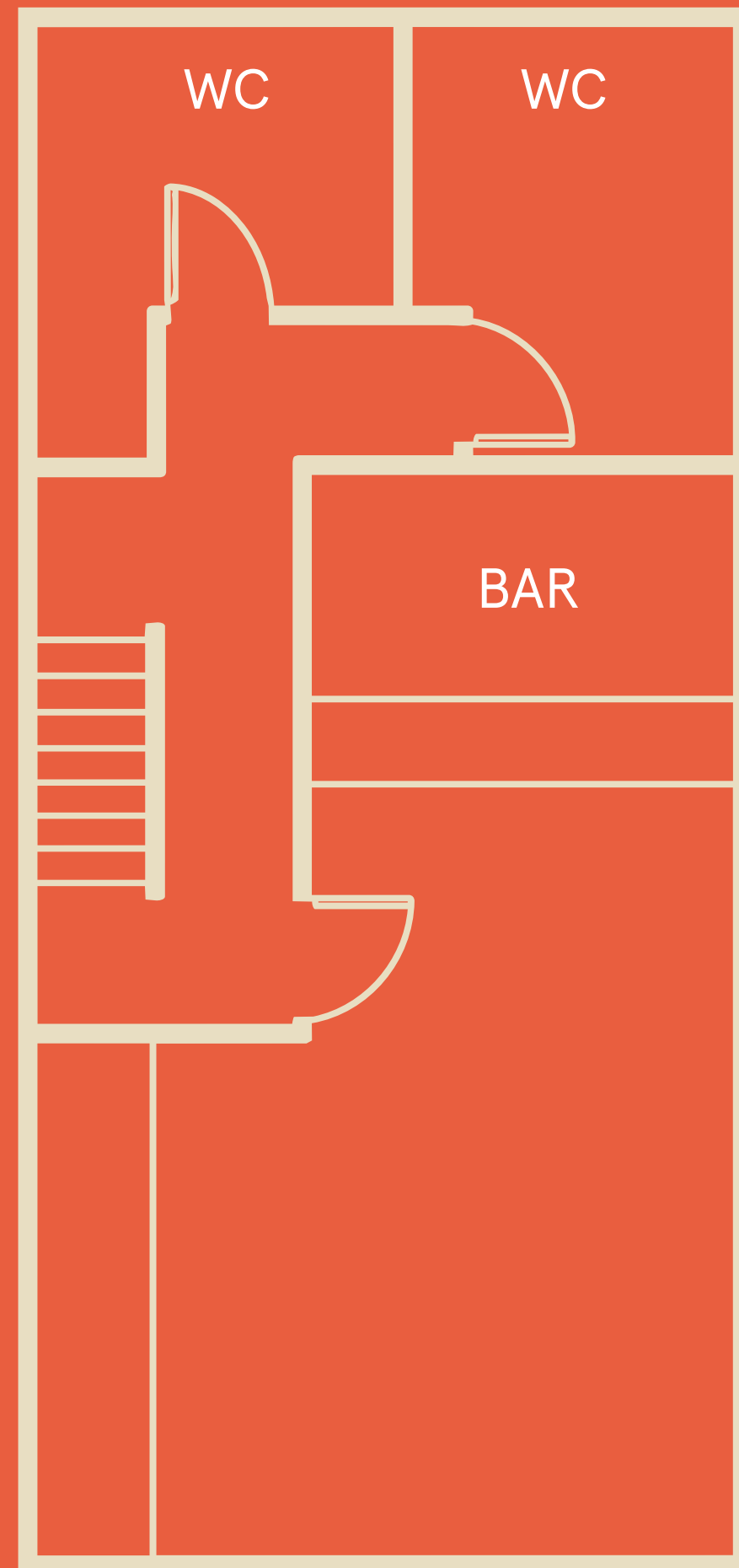
FULL CAPACITY: UP TO 150 GUESTS

10% PRE-PAYMENT REQUIRED TO CONFIRM THE BOOKING

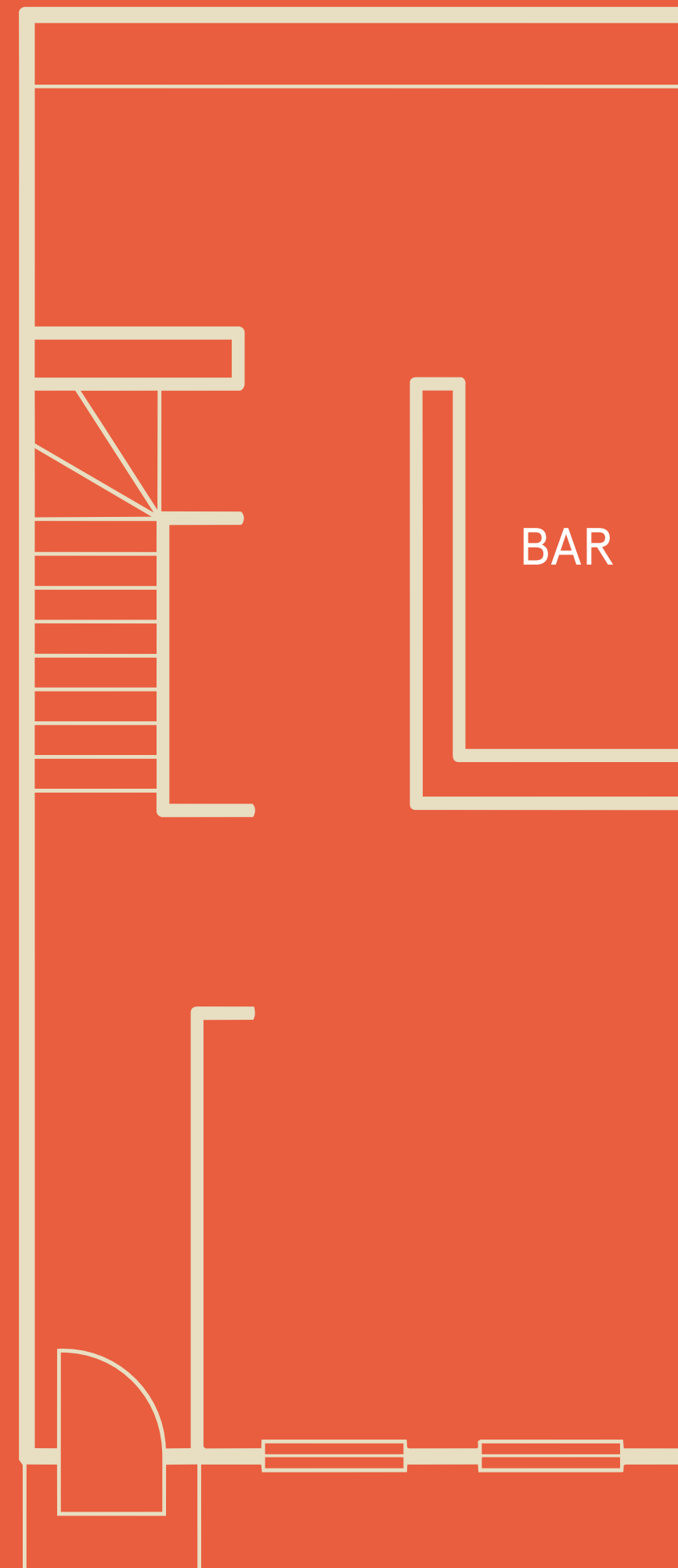
FINAL NUMBERS TO BE CONFIRMED 1 WEEK IN ADVANCE



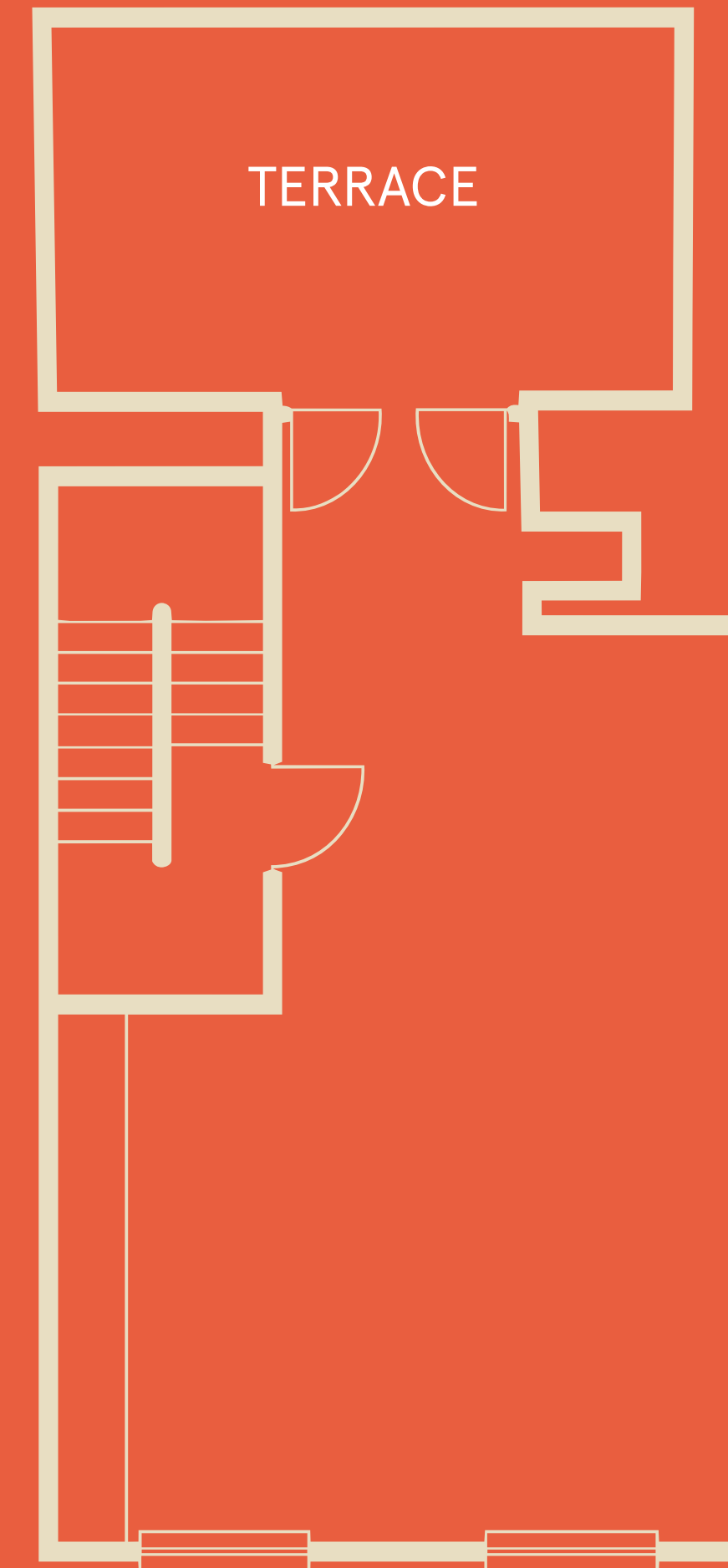
ZIMA BAR & KARAOKE



GROUND FLOOR



FIRST FLOOR



MENU

We offer both dishes from our standard menu and a selection of canapes. Special dishes can be made upon request. Please see our group dining menu and canape selection.

LIST OF ALLERGENS AVAILABLE

BAKERY £3.5

Mini Pirozhki with Beef

✔ Mini Pirozhki with Cabbage and Egg

Khachapuri Slice with Lamb and Pomegranate

✔ Khachapuri Slice with Cheese and Coriander

TARTELETTES £3.5

Salmon Roe and Dill Mousse

Olivier and Green Peas

Herring, Beetroot and Egg Yolk

✔ Aubergine and Miso

VEGAN / GLUTEN FREE £3.5

✔ Cucumber and Hummus GF

✔ Crudités: Carrot, Cucumber, Olive Oil GF

✔ Aubergine Roll with Pomegranate GF

RYE BREAD CANAPÉS £4

Salmon Gravlax, Cucumber Cream and Dill

Herring, Beetroot and Radish

Roasted Chicken, Pickles and Mayo

Salo, Mustard and Spring Onions

Minimum order for canapés or bowls: 10 per selected item

BLINIS £6.5

Blini with Salmon Roe

Blini with Ossetra Caviar

BOWLS £7

Olivier (✔ available)

Shuba

✔ Vinigret

✔ Tomatoes and Rocket Salad GF

✔ Pickled Mushrooms GF

✔ Assorted Pickles GF

MAINS (INDIVIDUAL PLATES) £14.5

Beef Stroganoff with Baby Potatoes

Chicken Kyiv Bites with Spring Salad

Sautéed Duck Leg with Mashed Potatoes GF

Salmon Fillet with Burnt Cauliflower GF

DESSERT £4

✔ Mini Cheesecake with Strawberries

✔ Mini Honey Cake

Minimum order for canapés or bowls: 10 per selected item

SAMPLE WINE LIST

WINES OF GEORGIA

	125 ml	bottle
Rkatsiteli White, Tbilvino	10.25	52
Rkatsiteli Qvevris Amber, Tbilvino		62
Kindzmarauli Red, Shumi (semi-sweet)	10	50
Saperavi Red, Tbilvino	11	59

PROSECCO & CHAMPAGNE

	125 ml	bottle
Prosecco Cà del Console, Extra Dry NV, Veneto / Italy	8	42
Prosecco Cà del Console Rosé, Veneto / Italy	8	42
Drappier Carte d'Or, Brut, Champagne / France	16	90
Moët & Chandon Brut Impérial, Champagne / France		105
Ruinart Blanc de Blancs, Brut, Champagne / France		180

WHITE

	125 ml	bottle
Kleinkloof, Chenin Blanc / South Africa		36
Morandé Gewurztraminer Estate Reserve, Casablanca / Chile	8	42
Castel Firmian Pinot Grigio, Mezzacorona / Italy	8.5	44
Sauvignon Blanc, Spinyback, Nelson / New Zealand	9	47
Chateau Purcari, Chardonnay / Moldova	9.5	48
Gavi di Gavi, La Contessa Broglia, Piedmont / Italy	10	52
Chablis, Hamelin, Burgundy / France		64
Sancerre, Domaine Cherrier, Loire / France		72

ROSÉ

	bottle
Carte Noire, Les Maîtres Vignerons de St Tropez, Côtes de Provence / France	59

RED

	125 ml	bottle
Arkeno, Merlot / Chile		35
Finca Antigua, Garnacha, Crianza / Spain	7.75	39
Pinot Noir, Les Templiers, Languedoc / France	8.25	42
Chateau Purcari, Cabernet Sauvignon / Moldova	10	50
Cantos de Valpiedra, Rioja / Spain		59
Malbec, Norton Winemaker's Reserve, Mendoza / Argentina	11.25	62
Jorio Montepulciano d'Abruzzo, Umani Ronchi / Italy		65
Château Vieille Tour La Rose, Saint-Émilion Grand Cru, Bordeaux / France		70

DESSERT WINES

	75 ml	bottle
La Fleur d'Or Sauternes, Bordeaux / France	8.5	48
Ferreira Dona Antonia 10 Year Old Tawny Port, Douro / Portugal	7.5	86

CELLAR RESERVE
LIMITED AVAILABILITY

WHITE

	bottle
Chardonnay Vigna San Francesco, Tasca / Italy	95
Chassagne-Montrachet 'Margot', Marc Colin, Burgundy / France	140
Puligny 1 ^{er} Cru, Sous le Puits, Henri de Villamont, Burgundy / France	175
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
Gevrey-Chambertin, Claude Dugat Burgundy / France	198
Alter Ego de Palmer, Margaux, Bordeaux / France	230



SAMPLE COCKTAIL LIST



COCKTAILS À LA Russe – ALL 14

Moscow Mule

Vodka, Lime, Ginger Beer,
Angostura Bitters, Sugar Syrup

Petushok

Pear Nastoyka, Four Roses Bourbon,
Vanilla, Orange Bitters

Russian Mary

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

Apricot Hugo Twist

Apricot Nastoyka, St-Germain, Mint,
Prosecco, Soda Water, Lime



Cat Basilio

Bombay Sapphire, Basil, Sugar Syrup, Lemon
Juice, Soda Water, Apple Juice, Cucumber

Buratino

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

Sex in Siberia

Strawberry & Basil Nastoyka, Amaretto,
Lemon Juice, Strawberry Syrup, Strawberry

Negronovich

Sea Buckthorn Nastoyka, Campari,
Mancino Rosso Vermouth

Raspberry & Fennel Sour

Raspberry Nastoyka, Fennel & Tarragon
Nastoyka, Raspberry Syrup, Lemon Juice,
Egg White

Tomato Pickled Martini

Vodka, Tomato Brine, Dry Vermouth

Blueberry Nights

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



Barbariska

Cherry Nastoyka, Lemon Juice, Amaretto,
Vanilla Syrup, Prosecco, Soda Water,
Edible Flower

Selection of classic cocktails are available upon request

BEER

Stary Melnik (450 ml) 7
Noam (340 ml) 7
Lucky Saint (330 ml, 0.5% ABV) 6.5
Meantime IPA (330 ml) 6.5

CIDER

Sassy Cidre (330 ml) 6.5

TEQUILA 50 ML

Pa Todos Blanco 10
818 Blanco 11.5
818 Reposado 13.5
Patron Silver 14
Don Julio Anejo 16

RUM 50 ML

Sailor Jerry 9.5
Bacardi Blanca / Negra / Oro 9.5
Angostura 1919 15
Pyrat 15
Zacapa 23 y.o. 16

COGNAC / BRANDY 50 ML

Kvint XO 10 y.o. 10
Hennessy VS 14
Hine Rare VSOP 19
Hine Antique XO 36
Hennessy XO 45

MEZCAL 50 ML

Ojo De Dios ODD Café 12
Rosaluna (Organic) 14

WHISKY 50 ML

Jameson 10
Jack Daniel's 10
Monkey Shoulder 12
Woodford Reserve 12.5
Glenmorangie 12 y.o. 14
Laphroaig 10 y.o. 14
Macallan Double Cask 12 y.o. 18
Hibiki Harmony 18
Lagavulin 16 y.o. 18

VODKA 50/250 ML

Finlandia 9.5 / 43
Tito's 10.5 / 50
ZIMA Premium 11.25 / 55
Solignac 11.5 / 57
Beluga Noble 13 / 62
Belvedere 13.5 / 65
Grey Goose 13.5 / 65
Beluga Transatlantic 16 / 75
Beluga Gold Line 22 / 105

GIN 50 ML

Beefeater 9.5
Beefeater Pink 10
Bombay Sapphire 10.5
Hendrick's 12
Oyster Gin 12.5
Gin Mare 14
Monkey 47 15

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

SOFT DRINKS

Belu Water 5.5
Borjomi 5.5
Coca-Cola 3.5

Red Bull 5.5

Tonic Water 3.5
Light Tonic Water 3.5
Lemonade 3.5

Pineapple & Almond Soda 3.5

Soda Water 3.5
Ginger Ale 3.5
Ginger Beer 3.5

SPARKLING TEA

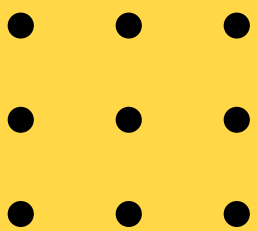
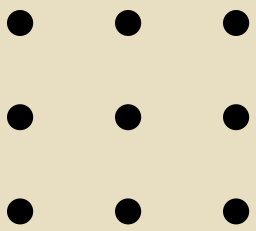
Saicho Darjeeling 12
Saicho Jasmine 12

COFFEE

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

TEA

English Breakfast 3.5
Earl Grey 3.5
Green Tea 3.5
Camomile Tea 3.5





TERMS & CONDITIONS

MINIMUM SPEND & SERVICE CHARGE

All event packages are subject to a minimum spend, inclusive of VAT but exclusive of a discretionary 13.5% service charge applied to the final bill. If the minimum spend is not met, the shortfall will be charged as room hire.

MENU & PRE ORDERS

Final menu selections and any dietary requirements must be confirmed in advance:

Final numbers confirmed at least 48 hours before the event.

FOOD & DRINK POLICY

External food or drink is not permitted unless agreed in writing. Corkage is £40 per 750ml wine bottle. External cakes are welcome with a £8 per person plating fee.

MUSIC AND SOUND

Music levels and playlists are managed by the ZIMA Restaurant team to maintain the atmosphere of the venue and comply with local regulations.

PHOTOGRAPHY AND FILMING

Photography and filming are permitted for personal use. Commercial shoots or branded content require prior written approval from the ZIMA Restaurant team.

DEPOSITS & PAYMENTS

A 10% deposit of the agreed minimum spend is required to confirm all bookings. The remaining balance must be settled on the day of the event.

Deposits are refundable up to 7 days before your booking date.

CANCELLATION POLICY

After the confirmation deadline, 10% of the per-head minimum spend may be retained for late cancellations. No-shows on the day will be charged at the full per-head rate.

GUEST CONDUCT & VENUE USE

We ask all guests to respect the venue and our team throughout your event. The client assumes responsibility for any damage to the venue, fixtures, or furnishings during the event.

Additional cleaning fees may apply if the space requires extra service following the booking.

External music, decorations, or entertainment require prior written approval from ZIMA Restaurant’s events team.

FORCE MAJEURE

ZIMA Restaurant will not be liable for any failure to perform its obligations due to circumstances beyond its reasonable control, including but not limited to acts of nature, government restrictions, or equipment failure.



LETS CELEBRATE TOGETHER

● **PHONE:**

0207 49 49 111

● **EMAIL:**

EVENTS@ZIMA.RESTAURANT

● **ADDRESS:**

[45 FRITH STREET, LONDON, W1D 4SD](#)

● **SOCIAL:**

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FOR ANY FURTHER QUESTIONS
OR OTHER INFORMATION
PLEASE CONTACT US AT
INFO@ZIMA.RESTAURANT

