

SUZI TROS

Our menu is designed to be shared by the whole table.

Daily deliveries from the markets and seasonable availability determine our offering. All our produce come from sustainable sources.

HORS D'OEUVRES

Halkidiki Green Olives	2
Homemade Grilled Bread, olive oil, oregano	2.5
Tarama	4
Russian Salad	4
Courgette Crisps, Katiki Domokou with truffle (V)	5
Metsovone Croquettes, bacon jam	8

RAW

Wild Sea bass carpaccio, yuzu, shaved fennel	9
Scarlet Prawn tartare	22
Sea Urchin	20

GARDEN

Smoked Aubergine, tahini and honey	8
Roasted Red Pepper, goat's cheese, crushed chillies	7
Dakos with whipped feta cream and cherry tomatoes	8
Courgette Flowers gemista (VE)	12
Salt Baked carrots, maple syrup, aioli (VE)	8
Grilled Asparagus, dill and spring onions (VE)	7
Grilled Hot green pepper (VE)	4
Lamb lettuce, baby beetroot, pear vinaigrette (VE)	7
Tomato and cucumber salad, mint, shallots (VE)	8
Jersey Royal Potato salad	4

FISH MARKET

Whole Grilled calamari	14
Charred Prawns saganaki	14
Mussels Pilaff cooked in their bisque	9
Catch of the day, wild greens	18

BUTCHER

Chicken Thigh gyro tacos	5 (each)
Grandmama's Meatballs, tzatziki	11
Grilled Lamb chops	16 (a pair)

DESSERTS

Armenovil, caramelized nuts, hot chocolate ganache	6
Poached Peaches, frozen Greek yogurt, cinnamon crumble	6

Food Allergies: please speak to our staff about the ingredients in your meal, when making your order and inform them of any allergies.
An optional 12.5% service charge will be added to your bill, payable at your discretion