

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	5
Suzi's Russian Salad	4
Courgette Crisps, Katiki Domokou with truffle (V)	5
Metsovone Croquettes, bacon jam	8

RAW

Marinated Anchovies, garden herb oil	8
Wild Sea bass carpaccio, yuzu, shaved fennel	9
Sea Urchin	20

GARDEN

Smoked Aubergine, tahini and honey	8
Stuffed Red Pepper, goat's cheese, crushed chillies	7
Dakos with whipped feta cream and cherry tomatoes	8
Spanakopita	7
Salt Baked carrots, maple syrup, aioli (VE)	8
Flamed Broccoli, dill and spring onions (VE)	7
Beetroot Carpaccio, pickled mustard seeds, wild radicchio (VE)	7
Grilled Hot green pepper (VE)	4
Tomato and cucumber salad, mint, shallots (VE)	8
Baked Potato, burnt staka butter, black truffle shavings	8

FISH MARKET

Whole Grilled calamari	14
Grilled Octopus skewers, fava mayonnaise	20
Mussels Pilafi 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)
Braised Beef cheeks, frumenty risotto	9

DESSERTS

Armenovil, caramelized nuts, hot chocolate ganache	6
Baked Quince, 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.

WWW.SUZITROS.COM SUZI TROS 18 Hillgate Street, London, W8 7SR Company registered in the UK: 11654960 VAT Reg: 317918580 All prices include VAT.