

# 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	3
Homemade Grilled Bread, olive oil, oregano	2.5
Tarama	5
Tzatziki	5
Courgette Crisps, Katiki Domokou with truffle (v)	6
Metsovone Croquettes, bacon jam	8

## Raw

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

## Garden

Smoked Aubergine, sesame paste and honey	10
Stuffed Red Pepper, goat's cheese, crushed chillies	7
Dakos with whipped feta cream and cherry tomatoes	8
Spanakopita	9
Salt Baked carrots, maple syrup, aioli (VE)	8
Chopped Asparagus, tahini and cream cheese	7
Flamed Broccoli, dill and spring onions (VE)	7
Courgette Flowers gemista	14
Tomato and cucumber salad, mint, shallots (VE)	8
Baked Potato, burnt staka butter, black truffle shavings	12

## Fish Market

Whole Grilled calamari	14
Catch of the day, wild greens	18
Prawns lightly battered, kimchi citrus mayo	12

## Butcher

Chicken Thigh gyro tacos	5 (each)
Grandmama's Meatballs, cumin yogurt	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

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# SUZI TROS

## COCKTAILS

12

### Suzi Loves Passion

*Mastiha, Tsipouro, passion fruit, vanilla*

### Basil Mojito

*Mastiha, lime, basil*

### Coco Mykonos

*Malibu, Mastiha, coconut, pineapple*

### Summer in Hydra

*Ouzo, cucumber, honey, mint*

### Bloody Maria

*Vodka, Mediterranean mix, lime*

### Negroni de Pelagie

*Old Port gin, black pepper, orange zest*

## SPARKLING

	125ml	500ml	Bottle
Champagne Brut Bernard Remy, Carte Blanche			65
Prosecco Brut, Sacchetto Vini	7		40

## WHITE

Notios, Gaia Wines, Peloponnese, 2018	6	23	31
Kydonitsa, Monemvasia Winery, Laconia, 2018	7	26	34
Malagouzia, Alpha Single Vineyard, Florina, 2018	8	28	38
Vidiano, Idaia Winery Dafnes, Crete, 2018	9	30	40
Chardonnay, Ktima Gerovassiliou, Epanomi, 2018	10	35	46

## ROSE

Agiorgitiko 4H-6H, Gaia Wines, Peloponnese, 2018	9	30	36
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## RED

Exis, Manolesakis Estate Drama, 2018	6	23	31
Agiorgitiko By Gaia, Gaia Wines, Nemea, 2017	7.5	29	36
Xinomavro, Alpha Single Vineyard, Amyndeo, 2013	8.5	35	45
Estate, Ktima Gerovassiliou, Epanomi, 2017	9	37	48
Red, Monemvasia Winery, Monemvasia, 2009	10	40	52

## BEER

Mythos, Lager, Thessaloniki	5		
Septem, Pilsner, Evia	6		

## GREEK CLASSICS

Ouzo 7, Tetteris, Chios 200ml	22		
Tsipouro Apostolakis, Thessalia 200ml	24		
Vin Santo, Gaia Estate, Santorini 2006	8		
Retsina Nobilis, Gaia Wines, Nemea	7	26	34

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