

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 (VE)	3
Homemade Grilled bread, olive oil, oregano (VE)	3
Cod Roe mousse tarama	5
Tzatziki with only a pinch of garlic (V)	5
Creamy Feta, roasted red pepper, crushed chillies (V)	5
Crispy baby squid	6
Metsovone Croquettes, bacon jam	8

Raw

Marinated Anchovies, garden herb oil	6
Wild Sea bass carpaccio, yuzu, pickled fennel	8
Pineapple Tomato, shallots, smoked olive oil (VE)	6
Crunchy Politiki salad, kohlrabi, heritage carrot, radish (VE)	6
Dakos with cherry tomatoes and fine barley rusks (V)	8

Garden

Heirloom Squash tempura, sheep's yogurt, white truffled honey (V)	9
Charred Hispi cabbage, tsalafouti, parsley butter (V)	7
Smoked Aubergine, sesame paste and honey (V)	10
Baked Potato, burnt staka butter, Greek truffle shavings (V)	10

Fish Market

Whole Grilled calamari, lemon zest	14
48 Hour salt cured octopus, Kalamata olives and capers	18
Steamed Catch of the day, seasonal greens	16

Butcher

Chicken Thigh gyro tacos	5 (each)
Grandmama's Meatballs, cumin yogurt	10
Grilled Lamb breast, Cretan graviera, Florina peppers	14
Iberico Pluma, thyme and lemon potatoes	14

Desserts

Armenovil, caramelized nuts, hot chocolate ganache	6
Poached Pear, 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

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COCKTAILS

12

Suzi Loves Passion

Mastiha, Tsipouro, passion fruit, vanilla

Basil Mojito

Mastiha, lime, basil

Summer in Hydra

Ouzo, cucumber, honey, mint

Bloody Maria

Vodka, Mediterranean mix, lime

Negroni

Old Sport Gin, black pepper, orange zest

Pelagie de Paris

Old Sport Gin, watermelon, mint

SPARKLING

125ml 500ml Bottle

Champagne Brut Bernard Remy, Carte Blanche

65

Prosecco Brut, Sacchetto Vini

7

40

WHITE

Notios, Gaia Wines, Peloponnese, 2019

6

23

31

Kydonitsa, Monemvasia Winery, Laconia 2019

7

26

34

Malagouzia, Alpha Single Vineyard, Florina, 2019

8

28

38

Vidiano, Idaia Winery Dafnes, Crete, 2019

9

30

40

Chardonnay, Ktima Gerovassiliou, Epanomi, 2019

10

35

46

ROSE

Agiorgitiko 4H-6H, Gaia Wines, Peloponnese, 2019

9

30

36

RED

Exis, Manolesakis Estate, Drama, 2019

6

23

31

Agiorgitiko By Gaia, Gaia Wines, Nemea, 2018

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, 2013

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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