

# 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.*

Halkidiki olives (VE)	3
Homemade grilled leek bread (VE)	3
<b>Hors D'oeuvres</b>	
Tarama, bottarga powder	6
Athenian sauce tartare with red snapper, kaffir lime oil	6
Roasted red pepper, tingly feta cream, thyme olive oil	6
<b>Raw</b>	
Morecambe Bay oyster, ponzu, mandarin, oregano	4 (each)
Sea bream carpaccio, yellow chilli, tomato hearts	8
Tuna tartare, lagana bread toast	10
Scottish langoustines, lime and lemon zest, verbena	15
<b>Garden</b>	
Greek salad, barrel aged feta, Cretan rusks	9
Smoked aubergine, tahini, thyme honey	8
Courgette flowers tempura stuffed with goat cheese	16
Okra fries, paprika dip	6
Flamed asparagus, garlic chips	12
Salt baked celeriac, rocket and basil pesto (VE)	6
<b>Fish Market</b>	
Grilled calamari, yuzu and jalapeno broth	18
Braised octopus, fava, caper and onion relish	22
Hand picked white crab, orzo pasta, Metaxa bisque	16
Wild seabass on the grill, herb lemon olive oil 350g	32
<b>Butcher</b>	
Shredded lamb shoulder tacos	5 (each)
Grandmama's Meatballs, tzatziki, pickled cucumber	11
Dry aged ribeye on the bone, black truffle potato, bone marrow jus 550g	50
<b>Desserts</b>	
Greek coffee profiteroles, dark chocolate ganache	6
Strained yoghurt mousse, fresh raspberries, strawberry crispies	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](http://WWW.SUZITROS.COM) SUZI TROS 18 Hillgate Street, London, W8 7SR Company registered in the UK: 11654960 VAT Reg: 317918580 All prices include VAT

# SUZI TROS

## COCKTAILS

12

Halkidiki Martini

*Halkidiki olives, Vodka, Martini, served dirty or not*

Suzi Loves Passion

*Mastiha, Tsipouro, passion fruit, vanilla*

Basil Mojito

*Mastiha, soda, lime, basil*

Summer in Hydra

*Ouzo, cucumber, honey, mint*

Coco Mykonos

*Malibu, Mastiha, pineapple, coconut cream*

Agean Negroni

*Old Sport Greek Gin, Martini rosso, black pepper, orange zest*

## SPARKLING

125ml 500ml Bottle

Prosecco Brut, Sacchetto Vini

9 45

Champagne Laurent Perrier

79

## WHITE

Notios, Gaia Wines, Peloponnese, 2019

6 23 35

Kydonitsa, Monemvasia Winery, Laconia 2019

7 27 39

Malagouzia, Alpha Single Vineyard, Florina, 2019

8 31 44

Vidiano, Idaia Winery Dafnes, Crete, 2019

9 35 50

Chardonnay, Ktima Gerovassiliou, Epanomi, 2019

11 42 58

## ROSE

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

8 31 39

## RED

Exis, Manolesakis Estate, Drama, 2019

7 26 35

Agiorgitiko By Gaia, Gaia Wines, Nemea, 2018

8 31 44

Xinomavro, Alpha Single Vineyard, Amyndeo, 2013

9 35 49

Estate, Ktima Gerovassiliou, Epanomi, 2017

10 39 54

Red, Monemvasia Winery, Monemvasia, 2009

11 42 59

## BEER

Mythos, Lager, Thessaloniki

5

Septem, Pilsner, Evia

6

## GREEK CLASSICS

Retsina Nobilis, Gaia Wines, Nemea

7 26 35

Ouzo 7, Tetteris, Chios 200ml

22

Tsipouro Apostolakis, Thessalia 200ml

24

Vin Santo, Gaia Estate, Santorini 2008 50ml

11

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