

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
Hors D'oeuvres	
Tarama, bottarga powder	7
Roasted red pepper, tingly feta cream, thyme olive oil	7
Raw	
Morecambe Bay oyster, ponzu, mandarin, oregano	5 (each)
Sea bream carpaccio, yellow chilli, tomato hearts	9
Tuna tartare, lagana bread toast	12
Scottish langoustines, lime and lemon zest, verbena	16
Garden	
Greek salad, barrel aged feta, Cretan rusks	12
Smoked aubergine, tahini, thyme honey	11
Okra fries, paprika dip	7
Fish Market	
Grilled calamari, yuzu and jalapeno broth	20
Braised octopus, fava, caper and onion relish	24
Hand picked white crab, orzo pasta, Metaxa bisque	18
Wild seabass on the grill, herb lemon olive oil 350g	32
Butcher	
Shredded lamb shoulder tacos	5 (each)
Grandmama's Meatballs, tzatziki, pickled cucumber	12
Onglet steak, black truffle potato, bone marrow jus	35
Desserts	
Greek coffee profiteroles, dark chocolate ganache	8
Strained yoghurt mousse, fresh raspberries, strawberry crispies	7

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

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

25

Tsipouro Apostolakis, Thessalia 200ml

25

Vin Santo, Gaia Estate, Santorini 2008 50ml

12

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