

# 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)	4
<b>Hors D'oeuvres</b>	
Tarama, bottarga powder	8
Tzatziki with only a pinch of garlic	8
Roasted red pepper, tingly feta cream, thyme olive oil (V)	8
<b>Raw</b>	
Sea bream carpaccio, yellow chilli, tomato hearts	10
Tuna tartare, lagana bread toast	14
<b>Garden</b>	
Greek salad, barrel aged feta, Cretan rusks (V)	12
Smoked aubergine, tahini, thyme honey (V)	11
Okra fries, paprika dip (V)	10
Cauliflower, black truffle butter, crème fraiche (V)	16
<b>Fish Market</b>	
Grilled calamari, yuzu and jalapeno broth	22
Braised octopus, kalamata olive cream, chorizo sabayon	24
Hand picked white crab, orzo pasta, Metaxa bisque	18
Wild seabass on the grill, herb lemon olive oil 350g	32
<b>Butcher</b>	
Bbq pork belly gyro tacos	5 (each)
Grandmama's Meatballs, tzatziki, pickled cucumber	16
Chicken thigh souvlaki skewers	18
<b>Desserts</b>	
Greek coffee profiteroles, dark chocolate ganache	9
Strained yoghurt mousse, fresh raspberries, strawberry crispies	9

**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 13.5% service charge will be added to your bill, payable at your discretion

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# SUZI TROS

## COCKTAILS

12

### Halkidiki Martini

*Halkidiki olives, Vodka, Martini, served dirty*

### Suzi Loves Passion

*Mastiha, Tsipouro, passion fruit, vanilla*

### Basil Mojito

*Mastiha, soda, lime, basil*

### Summer in Hydra

*Ouzo, cucumber, honey, mint*

### Thyme Margarita

*Tequila, lime, thyme syrup*

### Aegean Negroni

*Old Sport Greek Gin, Campari, Martini rosso, 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

Biblia Chora Ovilos Barrel, Sémillon, 2020

69

## 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, 2017

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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