

# 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

[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