

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
Courgette crisps (VE)	5
Homemade grilled leek bread (V)	4
Hors D'oeuvres	
Tarama, bottarga powder	9
Tzatziki with only a pinch of garlic (V)	9
Roasted red pepper, spicy feta, thyme olive oil (V)	9
Raw	
Sea bream carpaccio, citrus dressing, candy radish, green chili	14
Tuna tartare, pine nuts, lagana bread toast	16
Garden	
Greek salad, barrel aged feta, Cretan rusks (V)	12
Okra fries, paprika dip (V)	10
Smoked aubergine, soy glaze and red pepper cream (V)	14
Charred baby gem, pistachio pesto, charcoal chantilly (V)	10
Savoy cabbage, avruga caviar and salmon roe beurre blanc	15
Flamed tenderstem broccoli, dill and spring onion (VE)	12
Fish Market	
Grilled calamari, yuzu and jalapeno broth	25
Braised octopus, kalamata olive, chorizo sabayon	32
Lobster, orzo pasta, wild garlic, Metaxa bisque	35
John Dory, grilled leeks, no egg "avgolemono"	29
Butcher	
Lamb shoulder gyro taco	5 (each)
Grandmama's meatballs, garlic yoghurt, spicy tomato	16
Flat iron steak, sofrito, autumn black truffle	26
Desserts	
Greek coffee profiteroles, dark chocolate ganache	9
Oven roasted quince, yoghurt and white chocolate crumble	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 SUZI TROS 18 Hillgate Street, London, W8 7SR Company registered in the UK: 11654960 VAT Reg: 317918580 All prices include VAT