

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.*

GLUTEN FREE MENU

Halkidiki olives (VE)	4
Multi seeded bread (V)	4.5
Crudites	6
Dips	
Tarama, bottarga powder, dill oil	9
Tzatziki with only a pinch of garlic (V)	9
Spicy whipped feta, red pepper, crushed chilies (V)	9
Raw	
Sea bream carpaccio, citrus, candy radish, jalapeno	14
Tuna tartare, pine nuts, cucumber	18
Grilled octopus carpaccio, lemon, oregano, capers	20
Salads	
Greek salad, cherry tomatoes, olive oil rusks (V)	15
Baby gem, avocado, dill and spring onions (VE)	10
Salt baked heritage beetroot, goat's cheese, pecans (V)	13
Hot Plates	
Smoked aubergine, soy glaze and red pepper cream (VE)	16
Chicken thigh souvlaki, black truffle, porcini mayo	20
Wild seabass, ladolemono dressing	32
Lamb shank, chickpea revithada	39
Grilled red peppers, thyme oil (VE)	8
Baby potato, burnt herb butter (V)	7
Flamed tenderstem broccoli (VE)	10
Desserts	
When life gives you lemon cream	9
Milk chocolate mousse, tonka, vanilla Chantilly	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