

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)	4
Homemade grilled leek bread (V)	4.5
Flatbread, pumpkin, pancetta, graviera from Naxos	9
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, squid ink toast	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	
Shrimp tempura saganaki taco	6 (each)
Courgette cakes, cucumber and mint dip (V)	14
Smoked aubergine, soy glaze and red pepper cream (VE)	16
Crispy fresh calamari, handmade parsley mayo	24
Grandmama's meatballs, garlic yoghurt, spicy tomato	18
Jumbo prawns, orzo pasta, lobster head bisque	28
Wood & Charcoal	
Chicken thigh souvlaki, black truffle, porcini mayo	20
Whole wild seabass, ladolemono dressing	32
Lamb shank, chickpea revitada	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
Greek coffee profiteroles, dark chocolate ganache	11

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

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COCKTAILS

14

Halkidiki Martini

Halkidiki olives, Vodka, Martini, served dirty

Suzi Loves Passion

Mastiha, Vodka, 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, Della Vite

10

52

Champagne Laurent Perrier

110

WHITE

Monemvasia Voltes, *Moschofilero-Roditis, 2022*

7

28

36

Gaia Notios, *Moschofilero-Roditis-Assyrtiko, 2022*

8

32

44

Monemvasia Kydonitsa, *Kydonitsa, 2022*

9

36

49

Gaia Monograph, *Assyrtiko, 2021*

53

Idaia Winery Dafnes, *Vidiano, 2021*

56

Ios Rematies, *Monemvasia, 2020*

59

Akrathos Oros, *Assyrtiko-Sauvignon Blanc, 2020*

65

Ktima Gerovassiliou, *Chardonnay, 2022*

69

ROSE

Gaia 4-6H, *Agiorgitiko, 2022*

9

33

45

RED

Muses Clio, *Merlot- Agiorgitiko, 2022*

7

28

36

Exis Manolesakis, *Moschomavro-Limnio, 2020*

8

32

44

Gaia Notios, *Agiorgitiko-Syrah, 2022*

9

36

49

Alpha Axia, *Xinomavro-Syrah, 2020*

58

Hedgehog Single Vineyard, 2020

69

Ktima Gerovassiliou, *Syrah-Merlot-Limnio, 2019*

72

Monemvasia Red, *Monemvasia, 2013*

78

BEER

Mythos, Lager, Thessaloniki

6

Septem, Pilsner, Evia

6

GREEK CLASSICS

Gaia Retsina Nobilis, Nemea

8

31

45

Ouzo 7, Tetteris, Chios 200ml

25

Tsipouro Apostolakis, Thessalia 200ml

25

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