

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 chillies (V)	9
Raw	
Sea bream carpaccio, citrus, candy radish, jalapeno	14
Tuna tartare, pine nuts, cucumber	18
Grilled octopus carpaccio, lemon, oregano, capers	22
Salads	
Greek salad, cherry tomatoes, olive oil rusks (V)	15
Baby gem, avocado, dill and spring onions (VE)	10
Hot Plates	
Stuffed summer vegetables "gemista" (VE)	16
Smoked aubergine, soy glaze and red pepper cream (VE)	18
Chicken thigh souvlaki, black truffle	16
Wood & Charcoal	
Whole John Dory 1.1kg	65
Wild sea bass, ladolemono dressing	36
Turbot, palourde clams, bouillabaise, greens	42
Lamb cutlets, wild garlic pesto (N)	39
Bone in beef sirloin steak 500gr	58
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