

# 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)                         | 5  |
| Flatbread, Mani early harvest olive oil (V)             | 8  |
| <b>Dips</b>   |    |
| Tarama, bottarga powder, dill oil                       | 9  |
| Tzatziki with only a pinch of garlic (V)                | 9  |
| Spicy whipped feta, red pepper, crushed chilies (V)     | 9  |
| <b>Raw</b>  |    |
| Sea bream carpaccio, citrus, candy radish, jalapeno     | 14 |
| Tuna tartare, pine nuts, squid ink toast                | 18 |
| Grilled octopus carpaccio, lemon, oregano, capers       | 22 |
| <b>Salads</b>   |    |
| Greek salad, cherry tomatoes, olive oil rusks (V)       | 16 |
| Baby gem, avocado, dill and spring onions (VE)          | 12 |
| <b>Hot Plates</b>                                       |    |
| Courgette cakes, cucumber and mint dip (V)              | 14 |
| Stuffed summer vegetables "gemista" (VE)                | 16 |
| Smoked aubergine, soy glaze and red pepper cream (VE)   | 18 |
| Chicken thigh souvlaki, black truffle                   | 16 |
| Grandmama's meatballs, garlic yoghurt, spicy tomato (N) | 20 |
| <b>Wood &amp; Charcoal</b>                              |    |
| 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)                      | 9  |
| Flamed tenderstem broccoli (VE)                         | 10 |
| <b>Desserts</b>   |    |
| When life gives you lemon cream                         | 9  |
| Milk chocolate mousse, tonka, vanilla Chantilly         | 10 |
| Greek coffee profiteroles, dark chocolate ganache (N)   | 12 |

**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

# SUZI TROS

## COCKTAILS

14

Halkidiki Martini

*Halkidiki olives, Vodka, Martini, served dirty*

Basil Mojito

*Mastiha, soda, lime, basil*

Aegean Negroni

*Old Sport Greek Gin, Campari, Martini rosso, orange zest*

Thyme Margarita

*Tequila, lime, thyme syrup*

Summer in Hydra

*Ouzo, cucumber, honey, mint*

Suzi Loves Passion

*Mastiha, Vodka, passion fruit, vanilla*

## SPARKLING

125ml

Bottle

Prosecco Brut, Della Vite

12

52

Champagne Laurent Perrier

110

## WHITE

Monemvasia Voltes, *Moschofilero-Roditis*, 2022

10

40

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

11

44

Monemvasia Kydonitsa, *Kydonitsa*, 2022

12

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

Gaia Thalassitis Santorini, *Assyrtiko*, 2021

79

Biblia Chora Ovilos Barrel, *Semillon*, 2021

89

## ROSE

Gaia 4-6H, *Agiorgitiko*, 2022

11

45

## RED

Muses Clio, *Merlot- Agiorgitiko*, 2022

10

40

Exis Manolesakis, *Moschomavro-Limnio*, 2020

11

44

Gaia Notios, *Agiorgitiko-Syrah*, 2022

12

49

Alpha Axia, *Xinomavro-Syrah*, 2020

58

Hedgehog Single Vineyard, 2020

69

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

72

Monemvasia Red, *Monemvasia*, 2013

78

Alpha Reserve, *Xinomavro*, 2019

87

Gerovassiliou Ktima, *Syrah-Merlot-Limnio*, 2007

120

## BEER

Mythos, Lager, Thessaloniki

6

Septem, Pilsner, Evia

6

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