

TREZORO TIMES



CULINARY CRAFTSMANSHIP

<p>Hitali Dhawal Patel 7 reviews ★★★★★ 3 months ago Dine in Dinner ₹1,000-1,200</p> <p>For the first time in Surat, I would say, I had my appetite fulfilled with the right ambience and authentic flavour palette of savouries I ordered. Keep up the good work Team Zoro.</p>	<p>Shilpa Mehta 3 reviews ★★★★★ 4 months ago Dine in Dinner</p> <p>First Authentic European cuisine in Surat and happy to know that the owner is qualified Chef from the Culinary institute of America and an award winning student of CIA.</p> <p>Was a pleasure meeting him and one of the most wonderful experience I had of classy food and different kind of taste experience.</p> <p>This place is only for classy people who had a good choice of food and want to taste something European Authentic.</p> <p>I would say you must visit this restaurant in Surat if you keen to taste something new and Healthy.</p> <p>They have everything under one roof. Cafe, French Bakery, European Restaurant.</p>	<p>parizad motafram 2 reviews ★★★★★ 4 months ago</p> <p>Amazing restaurant alert! Surat's hidden gem is a must-visit! From the moment you step in, you're greeted with a magical ambience that transports you to another world. And let's talk about the food! The chef is an absolute culinary genius, creating dishes that are both visually stunning and incredibly delicious. Every bite is a taste bud party! Whether you're celebrating a special occasion or simply looking for a memorable dining experience, this restaurant has it all. Don't miss out on this foodie paradise!</p>	<p>Rayo J 5 reviews ★★★★★ 4 months ago</p> <p>Great food and ambience. Wonderful change from the same boring menus you come across in Gujarat. Lamb roast and meat tartufo pizza were both excellent.</p>
<p>Neil Ranat 1 review ★★★★★ 2 months ago Dine in Dinner</p> <p>Arrived for dinner not knowing what to expect but the food was AMAZING! We ordered Guacamole & Burrata + Truffle Parmesan fries. Both were perfect sizes and delicious. We also ordered 2 pizzas - 1 truffle pizza & 1 pepperoni pizza. Best Neapolitan pizza around. Come in and you won't be disappointed! Will need to try their coffees & pastries for breakfast/lunch next time.</p>	<p>Ariana Chothia 3 reviews ★★★★★ 4 months ago Dine in Dinner ₹1,000-1,200</p> <p>The future of this city. The food, the ambience, everything is phenomenal! Must try: Lamb roast Portobello mushroom lasagna Meat tartufo Pizza Lemon tarts Salted caramel eclairs</p>	<p>Nisha Sheth 3 reviews ★★★★★ 5 months ago Dine in Dinner ₹400-600</p> <p>Let me start by telling the world what a beautiful place this is. It makes you feel at home and super comfortable. The management is so nice and have the best recommendations in place basis your liking. The food, the ambience and the people here at Trezoro are amazing. Surat just got lucky. A must try ★★★★★</p>	<p>Aditya Jhaveri 8 reviews ★★★★★ 4 days ago Dine in Dinner ₹400-600</p> <p>It has become my group's go-to place for every weekend. Ordering in and enjoying authentic food whilst playing codenames really makes our day. Pepperoni pizzas and Chicken Lasagna are a delight. The staff greets and attends well too.</p>
	<p>Moiz Ezzy Local Guide · 178 reviews ★★★★★ 2 months ago Dine in Lunch ₹400-600</p> <p>Loved the food so much that i visited back to back with family and friends. The pizzas are authentic with perfect blend of taste. Their pesto, cream brûlée, passion fruit and mango tart, roast lamb all were amazing but i loved the pizzas the most.</p>		

BAKERY

Prepared fresh upon order to ensure the finest quality. Your patience allows us to serve you perfection.

Belgian Chocolate Tart	280
Passion Fruit & Mango Tart	250
Rose & Pistachio Tart	320
Biscoff Pastry	350
Nutella Pastry	350
Chocolate Pastry	300
Biscoff Cheesecake	340
Nutella Cheesecake	340
Blueberry Cheesecake	340
Classic Tiramisu	350
Hazelnut Tiramisu	375
E Oreo Eclair	250
E Chocolate Eclair	250
E Nutella Eclair	300
E Biscoff Eclair	300
E Creme Brulee	250



CROISSANTS

Classic Butter Croissant	250
Chocolate Mousse Croissant	420
Nutella Croissant	480
Pistachio Croissant	480
Biscoff Croissant	480



MOCKTAILS

Classic Mint Mojito	275
Mint Leaves, fresh lemon, mint syrup, soda	
Choice of Mojito	290
Blueberry Cranberry Green Apple Lavender	
Brazilian Lemonade	275
A creamy blend of lemon and milkmaid	
Coconut Fresco	300
Fresh coconut water, Chia Seeds, Mint Leaves and Lemon	
Full-Bloom	350
Blue Butterfly Pea Flower, Lavender Extract, Lemon ice tea syrup	
Old Fashioned Fresh Lime Soda	225
Fresh lime with soda	
Orange Refresh	350
Fresh Orange juice with Cactus and Lemon grass	
Pineapple Pleasure	300
Fresh Pineapple juice with in house made mango sorbet	
Cool Breeze	350
Litchi, Fresh Cucumber Juice, Mint and Tender coconut	
Citron Kiss	350
Fresh Pineapple juice, Yuzu Extract, Sea salt	
Tropical Mango Breeze	350
Sweet and tangy blend of Mango juice, Coconut water and lime	
Pina Colada	300
Tropical cocktail blending creamy coconut and tangy pineapple	
Fresh Watermelon Juice	220
Fresh Malta Orange Juice	250
Fresh Pineapple Juice	220
Aerated Drinks	250
Coke Diet Coke Red Bull Gringer Ale	



MATCHA

Hot Matcha Latte	320
Iced Matcha Latte	350
Lavender Matcha	390
Strawberry Matcha	380

TEA

Lemon Iced Tea	240
Peach Iced Tea	250
Passion Fruit Iced Tea	250
Masala Chai	200
Lemongrass Ginger Tea	210

COFFEES

COLD COFFEES

Iced Latte	250
Classic Frappe	280
Biscoff Iced Latte	340
Hazelnut Frappe	300
Pistachio Frappe	350
Tiramisu Frappe	320
Biscoff Frappe	340
Chocolate Oreo Frappe	300
Vietnamese Cold Coffee	280

TOPPINGS

Hazelnut	50
Irish	50
Caramel	50
Chocolate	50

ICED COFFEES

Iced Americano	220
Cold Brew	240
Cold Brew Tonic Ginger Ale	290
Espresso Tonic Ginger Ale	280
Espresso Mint Mojito	290
Orange Sunset	270
Cinnamon Vanilla Freddo	300



MILKSHAKES

Ferrero Rocher	380
All Time Begian Chocolate	300
Blissful White Chocolate	300
Biscoff Shake	380
Nutella Shake	380
Blueberry Cheesecake	300

MILK OPTIONS

Oat milk	60
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MANUAL BREW

Ask Barista for Coffee bean options

French Press	220
Pour-Over	220
Aeropress	220

HOT COFFEES & BEVERAGES

Espresso	200
Americano	220
Macchiato	200
Cortado	220
Latte	240
Cappuccino	240
Flat White	240
Classic Mocha	240
Cafe Bonbon	240
Sea Salt Mocha	300
White Chocolate Mocha	300
Biscoff Latte	340
72% Dark Hot Chocolate	320
Sweet Hot Chocolate	300
Iced Hazelnut Chocolate	340



AFFOGATO

Pistachio	300
Vanilla	260

ICE CREAM

Pistachio	220
Chocolate Chip	200
French Vanilla	180

SOUPS & SALADS

- Broccoli & Cheddar Soup 400
- Mexican Tomato Soup 400
- ☞ Cream of Chicken Soup 400
- ☞ Burrata Supreme Salad 550
Lettuce, Creamy Burrata, Balsamic Vinaigrette, Sweet Maple Dressing, Pumpkin and Sesame seeds, Sun dried tomatoes, Sourdough croutons, Roasted nuts, Peeled Orange
- ☞ Classic Caesar Salad 500
Lettuce, Cherry Tomatoes, Olives, Parmigiano Reggiano, Caesar dressing, Sourdough croutons
Choice of Protein: Paneer | Chicken

SMALL PLATES

- French Fries 425 | 450 | 475
Classic Salted | Peri Peri | ☞ Truffle & Parmesan
- ☞ Loaded Nachos 475
Add on: Chicken ₹ 50
- Korean Garlic Bun 450
- Garlic Bread 450
- ☞ Beetroot & Feta Flatbread 475
Add on: Mincd Chicken ₹ 50
- Pesto Burrata Bowl 620
- ☞ Chicken Dynamite 550
- ☞ Crispy Chicken Wings 500
Add On: Korean BBQ ₹ 50
- ☞ Butter Garlic Chicken | Prawns 550 | 650

BETWEEN BREADS

- ☞ Guacamole & Burrata Sourdough Toast 475
- ☞ Sasha's Avocado Hipster Toast 475
- Pesto Paneer Sourdough Sandwich 550
- ☞ Grilled Cheese Sourdough Sandwich 450
- ☞ Avocado Jalapeno Cheese Croissant Sandwich 450
- ☞ Chicken Club Sandwich 450
- ☞ Korean BBQ Ciabatta Sandwich 450
Choice of protein: Paneer | Chicken
- Veggie Supreme Burger 450
Veggie Patty, Lettuce, Tomato, Onions, Jalapeno, Chipotle Sauce, Cheddar Cheese slice
- ☞ Fiery Ranch Crunch Paneer Burger 500
Crispy Paneer Patty, Lettuce, Tomato, Onions, Gherkins, Honey Chilli Ranch, Cheddar Cheese slice
- ☞ Smashed Lamb Burger 580
Lamb Patty, Lettuce, Tomato, Gherkins, Caramelized Onions, Hunter Sauce, Cheddar Cheese Slice
- ☞ Chilli Glazed Ranch Chicken Burger 500
Fried Chicken Patty, Lettuce, Tomato, Onions, Gherkins, Honey Chilli Ranch, Cheddar Cheese slice
- ☞ Sasha's Special Mincd Chicken Burger 500
Sasha's Special Slim Bun, Mincd Chicken Patty, Lettuce, Tomato, Hunter Sauce, Fried Onions, Gherkins, Cheddar Cheese slice
- Signature Honey Chilli Ranch Wrap 500
Grilled: Paneer | Chicken
- ☞ Caesar Supreme Wrap 500
Grilled: Paneer | Chicken



MAINS/ BOWLS

- Mangalorean Ghee Roast 650 | 700 | 750
Fiery Mangalorean ghee roast with bold chilli heat and buttery depth served with muska bun
Choice of protein: Paneer | Chicken | Prawns
- ☞ Classic Burrito Bowl 650 | 700 | 750
Mexican herb rice, beans, fresh veggies, corn, pico de gallo, guacamole, sourcream
Choice of protein: Beans | Chicken | Prawns
- ☞ Mushroom & Truffle Risotto 650
Creamy risotto with wild mushrooms and delicate truffle notes
Add on: Chicken | Prawns - ₹ 100
- Spicy Peanut Coconut Curry 650
Silky coconut curry layered with nutty depth, gentle heat and served with Herb Rice
- Makhani Bowl 650
Classic makhani slow-cooked with butter, cream and aromatic spices, served with paratha
Choice of protein: Paneer | Chicken
- Mushroom Stroganoff 650
Creamy mushroom stroganoff served with herb butter rice
Add on: Chicken - ₹ 100
- ☞ Chicken Steak 650
Roasted Chicken served with roasted vegetables, mashed potato and brown sauce
- ☞ Lamb Roast Pommes Aligote 990
Slow-cooked lamb served with roasted vegetables and mashed potato
- ☞ Salmon Steak 1590
Pan seared salmon in dill and paprika butter with spinach and mashed potato



PIZZA

75% Hydration and Fermented upto 72 hours.

Dough | - Neapolitan - Hand-stretched & soft (13 inch)
Options | - Romano - Thin Crust (13 inch)

- ☞ Classic Italian Margherita 850
Marinara Sauce, Buffalo Mozzarella, Fresh Mozzarella, Basil, Parmesan
- ☞ Burrata 990
Marinara Sauce, Burrata, Basil Pesto, Chilli Crisp
- ☞ Mushroom & Truffle 990
Truffle Infused Mushroom Cream, Fresh Mozzarella, Mushrooms, Pickled Onions, Truffle oil, Sesame Seeds
- Creamy Pesto 950
Basil Pesto, Fresh Mozzarella, Olives, Cherry Tomato, Garlic Confit, Ricotta
- ☞ The Wild Garden 950
Marinara Sauce, Fresh Mozzarella, Broccoli, Bell Peppers, Olives, Onions, Parmesan, Sesame Seeds
- ☞ Picante Supremo 950
Marinara Sauce, Fresh Mozzarella, bell pepper, fresh green chilli, Jalapeno, Jalapeno Peppers, Chilli Crisp Oil
- Truffle Treasure 990
Marinara Sauce, Roasted Mushrooms, Caramelized Onions, Parmesan, Fresh Mozzarella, Cherry Tomatoes, Basil and Truffle Oil
- ☞ Pepperoni 950
Marinara Sauce, Chicken Pepperoni, Fresh Mozzarella, Ricotta, Hot Honey
- ☞ Truffle Chicken Supremo 990
Marinara Sauce, Fresh Mozzarella, Roasted Chicken, Caramelised Onions, Cherry Tomato, Parmesan, Basil, Truffle Oil
- ☞ Roast Chicken Royal 950
Marinara sauce, Fresh Mozzarella, Roasted Chicken, Olives, Onions, Sundried Tomato, Hot Honey, Parmesan, Basil

TOPPING DIPS

- Fried Egg on Burger 50
- Cheddar cheese slice on Burger 50
- Parmesan 150
- Truffle oil 150
- Mashed Potato 150
- Chipotle Dip 50
- Honey Chilli Ranch Dip 50
- BBQ Dip 50
- Chilli Crisp 50
- Cheese Sauce 50

PASTA

- Spaghetti Aglio Olio 550
Garlic Confit, Olives, Parsley, Parmesan
Add on: Chicken | Prawns - ₹ 100
- Spaghetti Pesto 550
Basil Pesto, Olives, Cherry Tomato
Add on: Chicken | Prawns - ₹ 100
- ☞ Fettuccine Alfredo 550
Bechamel, Cream, Garlic Confit, Parmesan, Parsley
Add on: Chicken | Prawns - ₹ 100
- ☞ Penne Arabitta 550
Creamy Pomodoro Sauce, Garlic Confit, Basil, Parmesan
- Mac & Cheese 550
Macaroni, Caramelized Onions, Mozzarella, Cheddar
- Roasted Vegetable Lasagna 550
Pomodoro Sauce, Bechamel, Basil, Fresh Mozzarella, Parmesan
- ☞ Mushroom, Spinach & Ricotta Ravioli 550
Available in: Creamy Pomodoro | Basil Pesto | Alfredo | Lemon Butter Sage
- ☞ Chicken Lasagna 650
Mincd Chicken, Pomodoro Sauce, Bechamel, Basil, Fresh Mozzarella, Parmesan
- ☞ Chicken & Truffle Ravioli 650
Available in: Creamy Pomodoro | Basil Pesto | Alfredo | Lemon Butter Sage



PLATED DESSERTS

- Chocolate & Raspberry Pull Me Up 475
- Decadent Chocolate Cremeux 475
- ☞ Dip Me Churros 475

BREADS/ RICE

- Tawah Paratha 70
- Sourdough Slice 55
- Muska Bun 60
- Butter Herb Rice 220

Watch what all goes behind building Trezoro & whats next.



What did the fish say when it hit the wall?
"Dam."

What did the zero say to the eight?
"Nice belt!"

What did the janitor say when he jumped out of the closet?
"Supplies!"

What did the grape say when it got stepped on?
Nothing, it just let out a little wine.

What did the calculator say to the math student?
"You can count on me."

What did the ocean say to the beach?
Nothing, it just waved.

What did the tomato say to the other tomato during a race?
"Catch up!"

What did the left eye say to the right eye?
"Between you and me, something smells."

What did the pencil say to the paper?
"Write on!"

What did the digital clock say to the grandfather clock?
"Look, no hands!"

We hope these bring a smile to your face!

What makes a Sourdough really good?

In the artisan tapestry of baking, sourdough emerges as a culinary relic, its a dance of patience and skill. The crust, a golden armor, crackles with promises of flavor, encasing an airy crumb where tang and texture play in harmonious disarray. This bread's soul sings through its holes—each a silent ode to fermentation's magic, marrying wild yeasts with time to craft a bouquet of earthy tanginess that whispers tales of ancient traditions.

A good sourdough is not merely baked; it's birthed, embodying a delicate balance of aroma, taste, and resilience. It stands as a monument to the baker's craft, transforming the mundane—flour, water, salt—into an experience that transcends the senses, a testament to the timeless art of sourdough.

Things to look for in a Good Sourdough

Crust
A golden, crackling exterior that sings under pressure, hinting at the artisanal journey from oven to table.

Crumb
Airy and open, punctuated by alveoli (holes) that tell tales of perfect fermentation and skillful handling.

Texture
Chewy, yet tender, offering resistance that melts into satisfaction with each bite.

Flavour
A harmonious balance of subtle tanginess and deep, earthy notes, revealing the complexity of its fermentation.

Aroma
Intoxicating, with layers of acidic sharpness softened by warm, comforting undertones, inviting you to savor its every nuance.

Resilience
The loaf should spring back gently when pressed, a testament to its lively spirit and the baker's finesse.

Color
A rich, caramelized hue that promises a crust with depth and character, a precursor to the delights within.

Conversational games to play while we prepare

First date

1. If you could have dinner with any fictional character, who would it be and why?
2. What's the most interesting place you've traveled to, and what made it memorable?
3. If you could possess any superpower, what would it be and how would you use it?
4. What's your go-to karaoke song, and would you be willing to sing a bit of it right now?
5. If you could time travel, which era or time period would you visit and why?
6. What's the weirdest talent or skill you have that not many people know about?
7. If you were an animal, what do you think you'd be and why?
8. What's your favorite childhood memory that always brings a smile to your face?
9. If you could have a dinner party with any three people, dead or alive, who would they be?
10. What's your guilty pleasure TV show or movie that you secretly enjoy?
11. If you were to write a book, what genre would it be, and what would the title be?
12. Do you have any quirky habits or routines that make you unique?
13. If you could learn any new skill instantly, what would it be?
14. What's your all-time favorite joke or the funniest thing that has ever happened to you?
15. If you were stranded on a deserted island and could only have three items, what would they be?
16. Are you more of a morning person or a night owl, and why?
17. What's your favorite type of cuisine, and do you have a go-to dish?
18. If you could switch lives with someone for a day, who would it be and why?

Best Friends

1. What's the most hilarious or embarrassing thing that happened to you recently?
2. If you could have any animal as a sidekick, which one would you choose and why?
3. What's the weirdest dream you've ever had that you still remember?
4. If you had a theme song that played every time you entered a room, what would it be?
5. If you could switch lives with any fictional character for a day, who would it be?
6. What's a childhood memory that always makes you smile?
7. If our friendship had a movie title, what would it be?
8. What's your go-to dance move when no one's watching?
9. If you could have a superpower just for fun, what would it be?
10. What's your ultimate comfort food after a tough day?
11. If you could visit any fictional world (from books, movies, etc.), where would you go?
12. What's your favorite inside joke that only we understand?
13. If we were in a zombie apocalypse, what would be your weapon of choice?
14. What's the most unexpected or interesting talent you have?
15. If you had a time machine, which historical era would you want to visit together?
16. What's your dream vacation destination, and who would you take with you?
17. If you could master any skill instantly, what would it be?
18. What's a TV show or movie that you secretly love but might be embarrassed to admit?
19. If we started a band, what would our name be, and what instruments would we play?
20. What's the most valuable lesson our friendship has taught you?

The food photos you clicked on your phone, deserve to be out there, to be seen.

@trezoro_



Breezy Breakfast

Unlimited Buffet & À la carte



Scan for more details

The microgreens in your plate are freshly grown in-house

A secret to elevating the flavors of our dishes, microgreens are young, tender, and packed with intense flavors. But what's even more captivating is that we grow them right here, within our four walls.

Microgreens are a world of vibrant tastes and vibrant colors. They're not typical greens; they're the epitome of freshness.

Our microgreen garden is an oasis of greens in the heart of our kitchen. Nestled in trays, these tiny powerhouses of nutrition bask in the warm glow of specialized grow lights.

At Trezoro, it's not just about serving food; it's about crafting culinary experiences. Our in-house microgreens are a testament to our dedication to providing you with nothing but the best.

When you dine with us, you taste the essence of freshness, one microgreen at a time.

Check out the microgreens installement on ground floor.

Did you know?

1. Over a span of 2500-3000 hours, founders Shahaan & Sagar personally crafted and perfected approximately 350 recipes, conducting over 1000 trials for the diverse menu at Trezoro.
2. Trezoro's furniture is exclusively handmade, eschewing large-scale manufacturing for a personalized touch in every piece.
3. Each item of crockery at Trezoro is uniquely crafted, showcasing a commitment to custom design throughout the dining experience.
4. Trezoro collaborates with friend Ronak Soni to cultivate their own microgreens, ensuring freshness and a personal touch to their ingredients.
5. Every light fixture at Trezoro has been meticulously chosen by the founders, contributing to the carefully curated ambiance of the restaurant.
6. The name 'Trezoro' emerged after more than 50 hours of brainstorming sessions, reflecting the dedication to finding the perfect identity for the restaurant.
7. The meticulous search for an ideal location took nearly a year, emphasizing the commitment to creating a unique setting for Trezoro.
8. Trezoro's staff undergo comprehensive training tailored to the restaurant's distinctive recipes, ensuring a consistent and exceptional dining experience.
9. The concept of creating each dish from scratch and in-house production was a foundational idea at Trezoro, contributing to the authenticity of their culinary offerings.

Beyond Surti Spice: A Culinary Odyssey

Dear Esteemed Guests of Surat,

As you peruse our menu, we extend a heartfelt welcome to a culinary experience that transcends the familiar. Our European-inspired dishes are crafted with a touch of sophistication and a commitment to authenticity. For those accustomed to the bold and spicy, we invite you to embrace a different symphony of flavors—one that is nuanced, refined, and uniquely European. Our culinary artisans take pride in presenting you with dishes that embody the essence of a distant land, allowing you to explore the world through your palate. Let each bite be a journey, a revelation of subtle complexities that redefine your expectations. We appreciate your adventurous spirit in joining us on this gastronomic exploration. Here's to savoring the artistry of flavors beyond the ordinary.

Baked in-house

Sourdough :	300
Swiss brioche/Shokupan :	300
Focaccia :	200
Baguette :	150
Chocolate & Cranberry Sourdough :	420
Jalapeno & Cheddar Sourdough :	420
Olives, Parmesan & Rosemary Sourdough:	420
Burger Buns:	Per Piece 50
Bagel	Per Piece 60

Available on Pre-order

Cakes on order

	400gm	1000gm
Nutella Crunch	850	1900
Blueberry Mascarpone	890	1990
Raspberry White Forest	890	1990
Hazelnut Praline	790	1775
Pistachio Toffee	990	2225
Cocoa Caramel Brownie	890	1990
Citrus and Fruit	690	1550
Biscoff	850	1900
Mangoes n Cream	890	1990
Vanilla Pineapple	690	1550
Passionfruit Mango	990	2225
Banoffee	890	1990
Chocolate Almond Praline	990	2225
Sacher Torte	990	2225
Chocolate Brigadeiro	990	2225
Flourless Chocolate Cake	1090	2450
Pistachio Kunafa	1050	2500
Ferrero Rocher	900	2100
Lavender	900	2100
Coconut Matcha	950	2250
Opera Cake	950	2250

Cheesecakes

	400gm	1000gm
Classic NY	790	1775
Biscoff	990	2225
Raspberry	990	2225
Blueberry	990	2225
Mango	890	1995
Ferrero Rocher	1090	2450
Oreo	890	1995
Brownie	890	1995
Choco Chip Cookie	890	1995

Available on Pre-order