



estiatorio **Milos** Las Vegas

Milos Classics

Oysters*

Daily selection

Bigeye Tuna Sashimi*

Yuzu kosho, dill, Extra Virgin Olive Oil

Milos Special

Lightly fried zucchini, eggplant, tzatziki & Kefalograviera cheese

Calamari

Fresh, lightly fried squid



Wines by the Glass

full menu upon request

Sparkling

Ktima Tselepos, Amalia, Brut, Arcadia

White Wines

Vidiano/Muscat of Spina, Rhous, Crete
Assyrtiko, Ktima Tselepos, Santorini
Chardonnay/Assyrtiko, Plagios, Ktima Biblia Chora, Pangeon

Rosé

Agiorgitiko, Driopi, Nemea

Red Wines

Agiorgitiko, Driopi, Nemea
Xinomavro, Valos, Ktima Katsaros, Krania
Cabernet/Merlot, Ktima Biblia Chora, Pangeon



Wine Pairing

Sommelier pairing of wines from mainland and northern Greece

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A la carte menu also available

Lunch Menu

\$29.00

Appetizer

your choice of

Greek Spreads

taramosalata, tzatziki & htipiti

served with toasted pita and raw vegetables



Shetland Island Organic Salmon Tartare*

Fresno chili, shallot, cilantro



Tomato Salad

vine ripened tomatoes, Extra Virgin Olive Oil & barrel-aged feta



Grilled Octopus

sashimi quality Mediterranean octopus, char-broiled,

Santorini fava

(\$10 supplementary)



Fresh Maryland Lump Crab Cake*

hand-picked fresh jumbo lump crab with mustard emulsion

(\$10 supplementary)



Main Course

your choice of

Dorade Royale

grilled Mediterranean Sea Bream



Shetland Island Organic Salmon*

with Santorini piazzis beans



Grain-Fed Chicken Breast Skewer

with grilled mushrooms, served over pita



Shrimp Saganaki

cous cous, tomato & feta



Colorado Prime Lamb Chop*

Greek fried potatoes

(\$10 supplementary)



Astako-Makaronada (Lobster Pasta)

Bay of Fundy deep sea lobster, Athenian style,

Metaxa brandy based tomato sauce, served over linguine

(\$15 supplementary)



Dessert

your choice of

The Real Greek Yogurt



Fresh Fruits of the Season



Karydopita

with kaimaki ice cream



Baklava

(\$2 supplementary)

Absolutely no substitutions. Minimum \$29.00 per person.