

*“Sharing food at the table
brings people together and
enriches the culinary experience”*

-Costas Spiliadis



estiatorio **Milos**
by Costas Spiliadis

FROM THE RAW BAR

OYSTERS –

Shigoku, Kusshi, Kumamoto, Fanny Bay

BIGEYE TUNA

Sashimi - yuzu kosho, dill, extra virgin olive oil

Tartar - micro basil, serrano chili, orange

FAROE ISLANDS ORGANIC SALMON

Sashimi or Tartar - fresno chili, shallot, cilantro

GREEK CEVICHE

Loup de Mer paired with fresh & wild herbs

of the Mediterranean, gigante beans, & feta cheese

TASTING OF RAW FISH

Our Chef has selected four outstanding fish to offer raw today

GREEK BOTTARGA (Ferran Adria choice)

Gently cured roe of the renowned Messologgi Grey Mullet

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini, eggplant, tzatziki and kefalograviera cheese

OCTOPUS

Sushi quality Mediterranean octopus grilled

SHRIMP

Jumbo prawns grilled served with endive salad

CALAMARI

Fresh squid, lightly fried

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab

SARDINES

Fresh Portuguese sardines grilled (when available)

HOLLAND PEPPERS

Red, yellow, and orange grilled peppers,
olive oil, aged balsamic and garlic oil

GRILLED MUSHROOMS

Shiitake, grey oyster, maitake, portobello and royal trumpet
Served with sesame crusted Halloumi cheese

SIDE DISHES

Taramasalata Fish roe, olive oil, lemon

Tzatziki “The Real Greek Yogurt” cucumber and garlic

Skordalia Almond and garlic

Chtipiti Roasted red pepper and barrel-aged feta

Hummus – Chickpea puree, tahini, seasoned with smoked paprika
and micro cilantro

Kefalograviera Cheese Saganaki

Greek Fried Potatoes Hand Cut

Baby Beets served with “The Real Greek Mint Yogurt”

Sweet Onions Grilled with olive oil

Mediterranean Fried Peppers Afrala, olive oil, and lemon

FROM THE SEA

A selection of fresh Mediterranean fish flown in from Greece, Spain and Portugal. Grilled and sold at market price by the pound.

Fagri, Loup de Mer, Lithrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni, Sfyrida, Rofos, Steira, Raska, Langustines,

Blue Lobster, Langusto

Also American varieties such as Black Sea Bass, Red Snapper, Pompano

Please see us at our fish market to select your fish for today.

LOBSTER - DEEP SEA BAY OF FUNDY

Grilled with Ladolemono

Lobster Athenian Pasta*

Warm Salad with Metaxas brandy*

THE CARABINIEROS

Market Price

Spain's Crevette Royal

Served with a shot of Sherry to shoot the head

LOUP DE MER GRILLED

In a Sea-Salt Crust*

*Please add \$15

SALADS & VEGETABLES

THE GREEK SALAD

Vine ripe tomatoes, extra virgin olive oil, and barrel-aged feta

ROMAINE SALAD

Our Milos dressing, dill, spring onions, manouri cheese

GRILLED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Baby Fennel,

Cipollini Onion, “The Real Greek Mint Yogurt” and Halloumi cheese

STEAMED VEGETABLES (choice of)

Horta, Broccoli, Cauliflower, or Asparagus

GREEK STYLE FINGERLING POTATOES

Served warm with mint, dill, lemon, and extra virgin olive oil

FRESH HERB COUS COUS

Cucumber, lemon, green and red bell peppers

FROM THE LAND

All dishes served with Greek Fried Potatoes

LAMB All Natural hand cut chops

RIBEYE All natural PRIME hand cut steak (16oz)

FILET MIGNON All natural beef tenderloin (10oz)