

*“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 with fava bean puree and chopped shallots

### SHRIMP

Jumbo prawns grilled served with radicchio 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, lemon and “The Real Mint Yogurt”

## 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** Colorado fresh Lamb chops

**RIBEYE** All natural PRIME hand cut steak (16oz)

**FILET MIGNON** All natural beef tenderloin (10oz)