

Presenting Wines of Greece  
from the  
Cava Spiliadis Portfolio

## First Course

*Malagousia, Gerovassiliou*

Epanomi 2015

2.5 oz

## Main Course

*Assyrtico, Parparoussis*

Achaia 2015

2.5oz

⌘

*Agiorgitiko, Nemea*

Driopi, Nemea 2014

2.5oz

## Dessert

*Gerovassiliou Late Harvest*

Malagousia 2009

2.5 oz

\$ 30.00 Prix-Fixe  
Wine Tasting

## A La Carte Specials

### Greek Meze Plate

Hummus, chtipiti, taramasalata, warm pita, raw vegetables  
\$16

### Oyster Sample Plate

Chef's selection of oysters  
3 pieces  
\$10

### Mushrooms

Shitake, grey oyster, maitake, portobello and royal trumpet  
served with sesame crusted halloumi cheese  
\$15

### Kefalograviera

Cheese Saganaki  
\$14

### Mediterranean Fried Peppers

Afrala, olive oil, lemon and "The Real Mint Yogurt"  
\$11

Menu offered daily  
5:30pm - close



estiatorio **Milos**  
by Costas Spiliadis

## Miami Spice Dinner

\$39.00

## Appetizer

Your choice of

### Calamari

Fresh Rhode Island squid, lightly fried

⌘

### Greek Salad

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

⌘

### Salmon Tartare

Micro-basil, serrano chili, shallot, cilantro

⌘

### Charcoal Grilled Octopus

Sushi quality mediterranean octopus,  
grilled holland peppers & wild mushrooms

## Main Course

Your choice of

### Dorado Royale

Mediterranean sea bream  
grilled & served with steamed vegetables

⌘

### Colorado Fresh Lamb Chops

Charbroiled & served with steamed  
vegetables & fries

⌘

### Faroe Islands Organic Salmon

with steamed vegetables

⌘

### Grilled Vegetable Plate

Eggplant, zucchini, yellow squash, baby fennel,  
cipollini onion, "The Real Greek Mint Yogurt"  
halloumi cheese

## Dessert

Your Choice of

### "The Real Greek Yogurt"

Spoon sweets

⌘

### Seasonal Fruit Platter

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### Baklava

Layered phyllo with almonds