

WINES OF THE MONTH

WHITE WINES

116 MOSCHOFILERO, MANTINIA CLASSIC, TSELEPOS, ARCADIA
2017 £42

A Greek wine with an exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a clean crisp finish

101 SIDERITIS, PARPAROUSSIS, ACHAIA 2017 £52
Light and crisp, hints of pink grapefruit and chamomile

114 VIDIANO, SOLE, KTIMA BIBLIA CHORA 2017 £78
Fresh meyer lemon with elevated acidity and a beautiful balance of stony minerality and freshness

306 SAUVIGNON BLANC, SANCERRE, FLORES, VINCENT PINARD
2017 £84

An attractive bright and perfumed bouquet of white fruits and flowers with fresh citrus and mineral aromas taking over

126 CHARDONNAY/ASSYRTIKO, PLAGIOS, BIBLIA CHORA, PANGEON
2017 £84

Elegant aromas of yellow fruit, hazelnut, dried herb and vanilla. A palate of honey and praline leave room for freshness and minerality

110 ASSYRTIKO, VENETSANOS, NYKTERI, SANTORINI 2017 £114
Elegant aromas of lime, citrus jam, thyme and magnolia with mineral hints

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### RED WINES

600 AGIORGITIKO, NEMEA, DRIOPI 2016 £39  
Famous for its deep red colour, complex aromas of red fruits and dried nuts with a long, velvety finish

630 SYRAH, 6TH EDITION, RHOUS, CRETE 2015 £66  
A palette of dark fruit with hints of spice, chocolate and toffee with silky tannins

700 BOURGOGNE ROUGE, LES GRANDS CHAILLOTS, THIBAUT LIGER-BELAR 2014 £78  
A stony bouquet with blackberry and blueberry scents developing. Medium-bodied with fine tannins

632 MERLOT, KATSAROS, KRANIA 2009 £87  
A medley of dark ripe fruit, tobacco and chocolate in harmony with a firm structure and well integrated tannins

619 MANDILARIA, VENETSANOS, SANTORINI 2017 £90  
Aromas of strawberry, fig and sour cherry jam with fragrant roses, carnation flowers and vanilla

870 CABERNET SAUVIGNON, PIED A TERRE, SONOMA COUNTY  
2013 £108  
Full flavor of sour cherry and black fruits followed by a long, low tannin finish that is soft and delicate

## WEEKEND at MILOS

### STARTERS

(Choice of)

### OYSTERS

Seasonal from the UK, Ireland, France, Portugal and Greece

### GREEK CEVICHE

Lavraki, fresh Mediterranean wild herbs, Kastoria beans, feta

### OCTOPUS

Mediterranean Octopus – sashimi quality, grilled, Santorini fava

### GREEK SALAD

Classic Greek salad served with Cretan crust and feta\*

### THE GREEK SPREADS

Hummus, taramasalata, tyrokafteri and raw vegetables\*

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MAIN COURSE

(Choice of)

SALMON TARTARE

With Greek yoghurt, Spanish caviar and chives, served with fries or green salad

DORADE ROYAL

Grilled Mediterranean Sea bream, served with steamed crown broccoli

SALMON

Grilled and served with beans Piazzi

LAMB CHOPS

Charbroiled and served with mixed seasonal vegetables and Greek fried potatoes

LOBSTER PASTA

Choice of organic farro low calorie pasta or semolina pasta
(£15 supplement)

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### DESSERT

(Choice of)

### KARIDOPITA

Walnut cake scented with orange and spices

### SEASONAL FRESH FRUIT\*

### YOGHURT MARTINI

Our own strained yoghurt with today's selection of spoon sweets

3 courses for £32

Available Saturday and Sunday from 12pm-4pm

No substitutions, thank you

\*Denotes Vegetarians Selections

Please inform your waiter if you are allergic to any food items before you order  
A discretionary service charge of 12.5% applies to each bill