

WEEKEND at MILOS

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

With olives and feta cheese, seasoned with sea salt and extra virgin olive oil*

GREEK SPREADS

Hummus, taramasalata, tyrokafteri and raw vegetables*

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### SALMON TARTAR

Fresno chili, shallot, basil

### DORADE ROYALE

Grilled and served with steamed seasonal vegetables

### 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  
(£12 supplement)

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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 £29

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

All the ingredients we use, from our fish to our vegetables to our Afrala sea salt and seafood, are carefully selected on the basis of responsible, unconventional and sustainable, lawful practices of small, indigenous producers.