

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

-Costas Spiliadis



FROM THE RAW BAR

***OYSTERS –**

Chef's Selection

***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

***TASTING OF RAW FISH**

Our Chef's selection of 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

THE GREEK SPREADS

*Taramosalata, Hummus, Chtipiti, toasted pita and
marinated raw vegetables*

OCTOPUS

*Sushi quality Mediterranean octopus grilled with fava bean puree
and chopped shallots*

MADAGASCAR SHRIMP

Grilled, served with Radicchio salad

CALAMARI

Fresh squid, lightly fried

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab

HOLLAND PEPPERS

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

GRILLED MUSHROOMS

*Shiitake, grey oyster, maitake, 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.

*In a Sea-Salt Crust**

LOBSTER - DEEP SEA BAY OF FUNDY

Grilled with Ladolemono

*Lobster Athenian Pasta**

*Warm Salad with Metaxas brandy**

THE CARABINIEROS

Spain's Crevette Royal

Served with a shot of Sherry to shoot the head

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,
“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, green and red bell peppers, lemon

FROM THE LAND

All dishes served with Greek Fried Potatoes

*Our beef comes from Brandt Beef family farm in Brawley, California
It is certified all-natural and antibiotic free. Corn, Sudan and Bermuda
grass fed.*

***RIBEYE** *Brandt Beef Prime Dry Aged 4-6 weeks)*

***COTE DE BOEUF** *Brandt Beef 32oz. Prime Dry Aged 4-6 weeks*

***FILET MIGNON** *Brandt Beef All Natural Beef Tenderloin*

***LAMB** *Australian fresh Lamb chops*

*Consuming raw & undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions
*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.