

*“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

MADAGASCAR SHRIMP

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

*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 farm Prime Dry Aged 4-6 weeks*

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

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

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