



Wines by the Glass

Sparkling	
Brut NV, Ktima Tselepos, Amalia, Arcadia	11/4oz
White Wines	
2016 Malagousia, Gerovassiliou, Epanomi	11/ 4oz
2017 Assyrtico/Sauvignon, Estate White, Biblia Chora, Pangeon	12/4oz
2016 Assyrtico, Parparoussis, Achaia	10/4oz
Rosé	
2017 Agiorgitiko, Rose, Driopi, Nemea, Greece	9/4oz
Red Wines	
2016 Agiorgitiko, Driopi, Nemea	10/ 4 oz
2015 Cabernet/Mavrodaphne, Oenofilos, Parparoussis, Achaia	11/ 4 oz
2016 Limnio/Syrah/Merlot, Estate, Gerovassiliou, Epanomi	12/ 4 oz

Milos Classics

MILOS SPECIAL

Lightly Fried Zucchini and Eggplant, Tzatziki, Kefalograviera Cheese \$31

CALAMARI

Fresh squid, lightly fried \$27

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab \$33

Lunch Hours of Operation

Monday through Sunday
12:00pm - 3:30pm

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Lunch Menu

\$29.00

Appetizer

Your choice of

Greek Meze Plate

Chtipiti, Taramasalata, Tzatziki
Served with warm pita, raw vegetables

⌘

*Bigeye Tuna Tartare

Micro basil, serrano chili & orange segments
(\$10 Supplementary)

⌘

Canadian Classic

Milos Smoked Salmon
Cream cheese, red onion, capers & sesame bagel

⌘

Tomato Salad

The authentic salad with field grown tomatoes, Barrel aged Feta cheese & Kalamata Olives

⌘

Grilled Octopus

Sushi quality Mediterranean octopus
Served with Santorini fava puree
(\$10 Supplementary)

Main Course

Your choice of

Dorado Royale

Mediterranean Sea Bream

⌘

*Faroe Islands Organic Salmon

with bean piazzzi

⌘

*Roasted Organic Chicken Breast

Roasted eggplant, peppers mint yogurt and herbs

⌘

*Bigeye Tuna

with baby beets & almond skordalia

⌘

*Australian Fresh Lamb Chops

Fried potatoes & steamed vegetables
(\$10 Supplementary)

⌘

Nova Scotia Deep Sea Lobster Pasta

Light tomato sauce

(\$15 Supplementary)

Dessert

Your choice of

"The Real Greek Yogurt"

Spoon sweets

⌘

Seasonal Fruit Platter

+ Available for dine in only

Absolutely no substitutions. Minimum \$29.00 per person