



estiatorio **Milos** Las Vegas

PRIVATE DINING | LUNCH

ATHENS | \$41.00 per person

FIRST COURSE | served family style

The Greek Spreads | served with toasted pita & raw vegetables

The Greek Salad | vine ripened tomatoes, extra virgin olive oil, & barrel-aged feta

Octopus | Sashimi-quality Mediterranean octopus, grilled, Santorini fava

MAIN COURSE | guests to select one

Dorade Royale | grilled Mediterranean Sea Bream, served with steamed broccoli

Shetland Island Organic Salmon | simply grilled, served with Santorini piazzis beans

Milos Vegetable Pasta | light tomato sauce with sautéed vegetables

Grain-Fed Chicken Breast Skewer | with grilled mushrooms on pita, with fried potatoes

Shrimp Saganaki | cous cous, tomato & feta

DESSERT | served family style

Chef's Selection of Greek Desserts

ENHANCEMENTS

Colorado Prime Lamb Chops | Greek fried potatoes | supplement \$10 per person

Astako-Makaronada | Bay of Fundy Deep Sea Lobster, Athenian style, in Metaxa brandy based tomato sauce served over linguine

Sommelier Pairing of Wines from Mainland & Northern Greece | supplement \$18 per person

Menu Items are seasonal and subject to change.
All food & beverage is subject to 8.25% NV State Sales Tax and 22% service fee.
estiatorio Milos Las Vegas Private Dining Menus April 2018



estiatorio **Milos** Las Vegas

PRIVATE DINING | LUNCH

SPARTA | \$57.00 per person

FIRST COURSE | served family style

The Greek Spreads | served with toasted pita & raw vegetables

The Greek Salad | vine ripened tomatoes, extra virgin olive oil, & barrel-aged feta

Octopus | Sashimi-quality Mediterranean octopus, grilled, Santorini fava

MAIN COURSE | guests to select one

Dorade Royale | grilled Mediterranean Sea Bream, served with steamed broccoli

Shetland Island Organic Salmon | simply grilled, served with Santorini piazzis beans

Colorado Prime Lamb Chops | served with Greek fried potatoes

Milos Vegetable Pasta | light tomato sauce with sautéed vegetables

Grain-Fed Chicken Breast Skewer | with grilled mushrooms on pita, with fried potatoes

Astako-Makaronada | Bay of Fundy Deep Sea Lobster, Athenian style, in Metaxa brandy based tomato sauce served over linguine

Shrimp Saganaki | cous cous, tomato & feta

DESSERT | served family style

Chef's Selection of Greek Desserts

ENHANCEMENTS

Sommelier Pairing of Wines from Mainland & Northern Greece | supplement \$18 per person

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estiatorio **Milos** Las Vegas

PRIVATE DINING | LUNCH

estiatorio Milos Lunch Menu | \$29.00

FIRST COURSE | served family style

The Greek Spreads | served with toasted pita & raw vegetables

The Greek Salad | vine ripened tomatoes, extra virgin olive oil, & barrel-aged feta

MAIN COURSE | guests to select one

Dorade Royale | grilled Mediterranean Sea Bream, served with steamed broccoli

Shetland Island Organic Salmon | simply grilled, served with Santorini piazzi beans

Milos Vegetable Pasta | light tomato sauce with sautéed vegetables

Grain-Fed Chicken Breast Skewer | with grilled mushrooms on pita, with fried potatoes

DESSERT | served family style

Chef's Selection of Greek Desserts

ENHANCEMENTS

Colorado Prime Lamb Chops | Greek fried potatoes | supplement \$10 per person

Astako-Makaronada | Bay of Fundy Deep Sea Lobster, Athenian style, in Metaxa brandy based tomato sauce served over linguine | supplement \$15 per person

Sommelier Pairing of Wines from Mainland & Northern Greece | supplement \$18 per person

Menu Items are seasonal and subject to change.
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