



Sun-Wed 5:30pm - 7:00pm and 10pm – Close
Thurs-Sat 5:30pm - 7:00pm and 10:30pm – Close

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

Sommelier Recommendations

White

2016 Biblia Chora Sole Vidiano Pangeon Greece \$80

From the foothills of Mt Pangeon in eastern Macedonia, this medium/full bodied wine, with apricot, pear aromas combined with an herbal, lemon component has a rich, full flavor with a nice mineral structure to balance it out, finishing with a soft mouth.

Red Wines

2013 Gerovassiliou Syrah \$110

This full bodied red comes from the oldest vines on the Gerovassilou estate, vinified and aged in French oak.

The palate gives off a rich, full, opulent feel, with dark fruit component reminiscent of blackberries and dark cherries.

Twilight Menu

\$39.00

Appetizer

Your choice of

Greek Meze Plate

Chtipiti, Hummus, Tzatziki

Served with warm pita, raw vegetables

⌘

The Greek Salad

Vine ripe tomatoes, extra virgin olive oil, and barrel-aged feta, red and white onion, green pepper, cucumber

“Daily Crudo”

Chef Selection of Raw Fish, Yuzu Juice, Lime Zest
Cracked Black Pepper

⌘

Charcoal Grilled Octopus

Sushi quality Mediterranean octopus, with onions and capers atop Santorini fava puree

Main Course

Your choice of

Dorado Royale

Mediterranean Sea Bream
grilled & served with steamed broccoli

⌘

Roasted Organic Chicken Breast

Roasted eggplant, peppers mint yogurt and herbs

⌘

Faroe Islands Organic Salmon

With steamed broccoli

⌘

Grilled Vegetable Plate

Eggplant, zucchini, yellow squash, baby fennel,
“The Real Greek Mint Yogurt”
Haloumi cheese

Dessert

Your Choice of

“The Real Greek Yogurt”

Thyme honey

⌘

Baklava

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

Available for dine in only
Absolutely no substitutions. Minimum \$39.00 per person