

**ALL OF OUR DISHES ARE MEANT TO BE SHARED**

Sharing food, an essential part of Greek culinary tradition, brings people together and enriches the dining experience

**FROM THE RAW BAR**

**OYSTERS AND CLAMS**

East and West Coast Selection

**BIGEYE TUNA**

SASHIMI - Yuzu Kosho, dill, extra virgin olive oil.

TARTARE - Orange, micro basil, Serrano chili.

**FAROE ISLANDS SUSTAINABLE ORGANIC SALMON**

SASHIMI or TARTARE- Fresno chili, shallot, cilantro.

**MILOS CRUDO TASTING**

Whole Dorade Royal sashimi, smoked, tartare, sashimi and Bottarga 120.

**GREEK CEVICHE**

Loup de Mer, Mediterranean fresh herbs,

Gigantes beans and feta cheese.

**AVGOTARHO**

Greek Bottarga

Gently cured roe of the renowned Messologgi Gray Mullet.

**MILOS CLASSICS**

**MILOS SPECIAL**

Lightly fried zucchini and eggplant tower, Kefalograviera cheese and Tzatziki  
Small. Large.

**THE GREEK SPREADS**

Taramosalata, Hummus, Htipiti,

Toasted pita and marinated raw vegetables.

**HOLLAND PEPPERS**

Grilled red, yellow, and orange peppers, olive oil and aged Balsamic.

**GRILLED MUSHROOMS**

King Trumpet, Shiitake, Oyster, Blue Foot, Hen of the Woods.

**GRILLED OCTOPUS**

Sashimi quality Mediterranean Octopus, Santorini yellow split pea fava.

**CALAMARI**

Lightly fried squid, lemon and parsley.

Small. Large.

**GRILLED STUFFED CALAMARI**

Stuffed with Cretan Anthotiro, feta, manouri cheese and fresh mint

With a raw baby vegetable salad.

**GRILLED MADAGASCAR SHRIMP**

Endive salad.

**MARYLAND CRAB CAKE**

Hand-picked fresh jumbo lump crab, Piazzi bean purée.

**SALADS AND VEGETABLES**

**GREEK SALAD**

Vine ripened tomatoes, cucumbers, olives, onions,

Extra virgin olive oil and barrel-aged feta cheese.

Small. Large.

**ROMAINE SALAD**

Dill, Spring onions, Manouri cheese and Milos dressing.

**ORGANIC HEIRLOOM BEETS**

Roasted with mint yogurt and roasted garlic.

**GRILLED VEGETABLES**

Eggplant, zucchini, fennel, peppers, mint yogurt and Haloumi cheese.

**FROM THE SEA**

Tour our daily fish market of fresh Mediterranean fish flown in from Greece, Spain and Portugal, sold at market price by the pound and prepared simply grilled. Fagri, Loup de Mer, Lethrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni, Sfyrida, Rofos, Steira, Raska, Langustines, Blue Lobster, Langusto  
Additional American varieties include Black Sea Bass, Red Snapper and Pompano.

**GRILLED FISH MP/lb.**

Olive oil and lemon sauce

**FISH IN SEA SALT (supp. 15.)**

Wrapped in sea salt and baked in the oven with herbs MP/lb. (Minimum 3lbs)

**LOBSTER - DEEP SEA BAY OF FUNDY MP/lb.**

Grilled lobster with Ladolemono

Lobster Athenian pasta (supp. 25.)

Warm lobster salad with Metaxa brandy (supp. 20.)

**CARABINIEROS**

Spain's Crevette Royal, served with a shot of Sherry to pair with the head./lb

**BIG EYE TUNA**

Sashimi quality, served only blue or rare.

**FAROE ISLANDS SUSTAINABLE ORGANIC SALMON**

Simply grilled with Santorini Piazzi style beans.

**FROM THE LAND**

Our beef from Brandt Beef family farm, located in Brawley, California, is corn, Sudan and Bermuda grass fed, all-natural and antibiotic free.

All dishes served with Greek fried potatoes.

**16 oz. RIB EYE**

Brandt Beef Prime Dry Aged 4-6 Weeks.

**8 oz. FILET MIGNON**

Brandt Beef All Natural Beef Tenderloin.

**LAMB**

Grilled lamb chops.

**SIDE DISHES**

Horta, steamed wild seasonal greens.

Santorini Fava.

Fingerling potatoes, steamed with mint, dill, cilantro, extra virgin olive oil.

Hand cut Greek fried potatoes.

Asparagus, grilled

Broccoli, steamed.

Sweet Vidalia onions, grilled with olive oil.