

*“Sharing food at the table brings people together and enriches the culinary experience”
Milos menu is based on the idea of sharing food.
Portions are therefore tailored to accommodate 2 or more people to share.*



FROM THE RAW BAR

EAST & WEST COAST SELECTION

BIGEYE TUNA

Sashimi - yuzu kosho, dill, extra virgin olive oil
Tartar - orange, micro basil, serrano chili

FAROE ISLANDS SUSTAINABLE 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's choice)

Gently cured roe of the renowned Messologgi Gray Mullet

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini, eggplant, tzatziki and kefalograviera cheese

OCTOPUS

Sushi quality Mediterranean octopus grilled

CALAMARI

Fresh lightly fried squid

GRILLED STUFFED CALAMARI

Stuffed with Cretan Anthotiro, feta, manouri cheese and fresh mint.
Served with Santorini fava

SHRIMP

Jumbo Prawns Grilled served with endive salad

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab (**in season**)

SARDINES

Fresh Portuguese sardines grilled (when available)

HOLLAND PEPPERS

Red, Yellow, and Orange grilled peppers, olive oil & aged balsamic

GRILLED MUSHROOMS

Fresh flown Shiitake, Royal Trumpet, and Abalone

SIDE DISHES

Greek Fried Potatoes Hand Cut

Baby Beets Steamed with “The Real Greek Mint Yogurt”

Sweet Onions Grilled with olive oil

LEGUMES

Santorini Fava Beans

Santorini Piazzi Beans

Beluga Lentil Salad

Chickpeas and Spinach

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, Lethrini, 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

Spain's Crevette Royal

Served with a shot of Sherry to shoot the head

MILOKOPI GRILLED

Or **BAKED** In a Sea-Salt Crust*

BIG EYE TUNA

Sashimi quality, served only blue or rare

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Simply grilled, served with Santorini piazzi beans

*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, and barrel-aged feta

GRILLED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Baby Fennel, Cipollini Onion, “The Real Greek Mint Yogurt” and Haloumi cheese

STEAMED VEGETABLES

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

LAMB Fresh Grilled Lamb Chops

FILET MIGNON All natural beef tenderloin

COTE DE BOEUF PRIME DRY AGED 4-6 WEEKS

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