

## PRE THEATRE MENU

42.00 prix fixe

Served between 5:00 – 6:00pm

## LATE NIGHT MENU

42.00 prix fixe

Served after 10:00pm

### FIRST

(Kindly select one)

#### MILOS SEAFOOD PLATTER

Daily selection of oysters, Little Neck clams, tuna sashimi  
Salmon tartare and Greek Bottarga

#### GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti  
Warm pita and marinated raw vegetables

#### GRILLED OCTOPUS

Sashimi quality Mediterranean octopus,  
Grilled Holland peppers, oyster mushrooms

#### GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions  
Feta cheese, extra virgin olive oil and sea salt

### SECOND

(Kindly select one)

#### DORADE ROYAL

Grilled Mediterranean sea bream with steamed vegetables

#### ICELANDIC ARCTIC CHAR

Simply grilled with Piazzi style beans

#### GRILLED MADAGASCAR SHRIMP (supp. 5.)

Endive salad

#### LAMB CHOPS (supp. 5.)

Two grilled lamb chops with Greek fried potatoes

#### GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,  
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms,  
Mint yogurt and Haloumi cheese

### DESSERT

(Kindly select one dessert to enjoy now or after the show)

#### KARYDOPITA

Traditional Greek walnut cake, vanilla ice cream

#### GREEK YOGURT

Topped with crumbled Baklava

#### FRUITS OF THE SEASON

*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.*