

DESSERT WINES

Gewurztraminer Glikis, Domaine Biblia Chora,
Macedonia Pangeon NV

Muscat, Parparoussis Winery,
Peloponnesus Bozaitika 2010

Mavrodafne, Parparoussis Winery,
Peloponnesus Bozaitika 2003

Malagousia Late Harvest, Ktima Gerovassiliou,
Macedonia Epanomi 2009

Moschato, Samos Nectar, Greece 1980

COFFEE & TEA

Greek coffee prepared in a traditional hovoli

Espresso / Macchiato

Cappuccino / Cafe Latte

From our Milos Herb Farm on Mount Othrys,
our selection of Greek tea served with honey from Kythera

Faskomilo - wild sage

Fliskouni - wild mint

Linden - Tilio

Mountain tea

Louisa - lemon verbena

Chamomile

Assam Breakfast

Earl Grey

DESSERTS

BAKLAVA

Layered filo with almonds, pistachios and walnuts,
honey and cinnamon

GALAKTOBOUREKO

Custard with layered filo crust

LOUKOUMADES

Dough fritters with cinnamon and thyme-honey from Kythera
and Aegina pistachios

KARIDOPITA

Walnut cake scented with orange and spices

YOGHURT WITH HONEY

Our own strained yoghurt with thyme-honey from Kythera

YOGHURT WITH SPOON SWEETS

Yoghurt with your choice of fig, sour cherry, baby walnut, carrot,
blackberry, orange, quince

SEASONAL FRESH FRUIT

ICE CREAM OR SORBET

Today's selection of homemade ice cream or sorbet
Homemade baklava ice cream
Greek honey & yoghurt ice cream

GREEK CHEESE SELECTION

Served with rodozahari (for 2, 4 or 6 guests)

The tradition of cheese making in Greece
dates back centuries, yet little is known about the
vast and wonderful range that the country produces.

At Milos, we are proud to provide a platform for Greece's
best artisan cheese and invite you to visit our cheese display.

Your waiter will be happy to guide you through
the different varieties and suggest a suitable selection.

Please inform your waiter if you are allergic to any food items before you order