

ALL OUR FOOD IS MEANT TO BE SHARED

Sharing food at the table brings people together
and enriches the culinary experience

FROM OUR RAW BAR

OYSTERS AND CLAMS

Seasonal from the UK, Ireland, France, Portugal and Greece

AVGOTARAHO

The world's best, gently cured roe of the renowned Messolongi Grey Mullet

TASTING OF RAW FISH

Our chefs' selection for today
(for 4-6 persons)

GREEK CEVICHE

Lavraki, fresh Mediterranean wild herbs, Kastoria beans, feta

TUNA

Sashimi – yuzu kosho, dill, extra virgin olive oil
Tartar – orange, micro basil, Serrano chili

SALMON

Sashimi or Tartare – Fresno chili, shallot, basil

MILOS CLASSICS

MILOS SPECIAL

Lightly fried courgette, aubergine, tzatziki and Kefalograviera cheese

THE GREEK SPREADS

Hummus, taramasalata, tyrokafteri and raw vegetables

COURGETTE FLOWERS

Courgette flowers, stuffed with cheese - lightly fried

OCTOPUS – CALAMARI – SEPIA

MEDITERRANEAN OCTOPUS - sashimi quality, grilled, Santorini fava

FRESH CALAMARI - lightly fried

CORNISH GRILLED CALAMARI - stuffed with three cheeses and fresh mint

FRESH MEDITERRANEAN CUTTLEFISH – grilled, served with black ink risotto

LANGOUSTINES – SHRIMPS

LANGOUSTINES, extra extra large - simply grilled

WILD RED MADAGASCAN SHRIMPS, served with fennel and radicchio

SALADS

GREEK SALAD with feta

ROMAINE SALAD with fresh dill, spring onions, Milos dressing
and Manouri cheese

HORTA – VEGETABLES

STEAMED WILD GREENS – Stamnagathi, Vlita, Dandelion
with extra virgin olive oil and lemon

STEAMED BEETS, roasted garlic and our own strained yoghurt

MUSHROOMS

Pied bleu, shiitake and king mushrooms, thyme

PEPPERS

Red, yellow and orange peppers grilled, 25year aged balsamic vinegar

GRILLED VEGETABLES

Courgette, aubergine, fennel,
red and yellow peppers, Chios Mastelo cheese

FROM THE SEA

A selection of fresh Cornish and Mediterranean fish

Sold at market price by the kilo

Lavraki, Turbot, Balada, Barbouni, Dorade Royale, Fagri,

Langouste, Lithrini, Milokopi, Rascasse,

Rofos, Sfyrida, Steira, St. Pierre

FISH IN SEA SALT

Cooked in the oven served with seasonal horta MP (supplement)

***Minimum size 2kg**

BAY OF FUNDY LOBSTER

Simply grilled with ladolemono
Astakomakaronada - Athenian lobster pasta

TUNA

Fresh tuna, offered only blue rare,
served with organic beets and skordalia

SALMON

Grilled and served with beans Piazzi

CARABINIEROS

Spain's Crevette Royal served with a shot of
Sherry to shoot the head

FROM THE LAND

All dishes are served with Greek fried potatoes

LAMB
Fresh grilled
lamb chops

FILET
MIGNON
Natural beef
tenderloin

COTE DE
BOEUF
Certified
Black Angus
beef
(for 2)

RIB EYE
Charbroiled
rib-eye

SIDE DISHES

Santorini fava

Almond skordalia

Tzatziki

Yukon Gold Greek potato salad

Greek fried potatoes

Gigantes beans from Prespes

Beluga lentils from Lefkada

Steamed vegetables

MP: Market price

Please inform your waiter if you are allergic to any food items before you order
A discretionary service charge of 12.5% applies to each bill