

## 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 and Greece

#### WILD ROCK OYSTERS

Diver-caught from Kythnos. Subject to availability

#### TUNA

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

#### SALMON

Sashimi or Tartar – fresno chili, shallot, coriander

#### GREEK CEVICHE

Lavraki, fresh Mediterranean wild herbs, Kastoria beans, feta

#### TASTING OF RAW FISH

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

#### AVGOTARAHO

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

### MILOS CLASSICS

#### MILOS SPECIAL

Lightly fried courgette, aubergine, tzatziki and kefalograviera cheese  
For two  
For four

#### COURGETTE FLOWERS

Courgette flowers, stuffed with cheese, lightly fried

#### OCTOPUS – CALAMARI – SEPIA

Mediterranean Octopus - sushi quality, grilled, Santorini fava  
Fresh Calamari - lightly fried  
Cornish grilled Calamari - stuffed with three cheeses and fresh mint  
Fresh Mediterranean Cuttlefish – grilled, with black ink risotto

#### LANGOUSTINES - SHRIMPS

Langoustines, extra extra large, simply grilled  
Wild red Madagascan shrimps

#### MUSHROOMS

Pied blue, shiitake and king mushrooms, thyme, akawi cheese

#### PEPPERS

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

#### GRILLED VEGETABLES

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

### TOMATOES – SALADS – HORTA

Greek salad with Kalavrita feta or galotyri from Ioannina  
Romaine salad with fresh dill, spring onions, Milos dressing  
and manouri cheese

Steamed greens – Stamnagathi, Vlita, Dandelion  
extra virgin olive oil

Beets steamed, roasted garlic and our own strained yoghurt

#### THE GREEK SPREADS

Hummus, taramasalata, tyrokafteri and raw vegetables

### FROM THE SEA

A selection of fresh Cornish and Mediterranean fish  
Sold at market price by the kilo

Sea bass, Turbot, Balada, Barbouni, Dorade Royale,  
Fagri, Langouste, Lithrini, Loup de Mer,  
Milokopi, Rascasse, Rofos, Sfyrida, Steira, St. Pierre

#### FISH IN SEA SALT

Cooked in the oven served with horta

**\*Minimum size 2kg**

#### BAY OF FUNDY LOBSTER

Simply grilled with ladolemono  
Astako-makaronada - Athenian lobster pasta

#### TUNA

Fresh tuna, offered only blue rare,  
served with organic beets with 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	FILET MIGNON	COTE DE BOEUF	RIB EYE
Fresh grilled lamb chops	All natural beef tenderloin	Certified Black Angus beef (for 2)	Charbroiled rib-eye

### SIDE DISHES

Yukon Gold Greek potato salad

Greek fried potatoes

Gigantes beans from Prespes

Lentils Englouvis from Lefkada

Steamed vegetables Santorini fava

Almond skordalia Tzatziki

MP: Market price

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