

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 4.50 each

WILD ROCK OYSTERS

Diver-caught from Kythnos. Subject to availability 70 / kg

TUNA

Sashimi – yuzu kosho, dill, extra virgin olive oil 29

Tartar – orange, micro basil, Serrano chili 29

SALMON

Sashimi or Tartar – Fresno chili, shallot, basil 27

GREEK CEVICHE

Lavraki, fresh Mediterranean wild herbs, Kastoria beans, feta 32

TASTING OF RAW FISH

Our chefs' selection for today 75
(for 4-6)

AVGOTARAHO

The world's best, gently cured roe of the renowned
Messolongi Grey Mullet 18

MILOS CLASSICS

MILOS SPECIAL

Lightly fried courgette, aubergine, tzatziki and Kefalograviera cheese 29

COURGETTE FLOWERS

Courgette flowers, stuffed with cheese – lightly fried 18

OCTOPUS – CALAMARI – SEPIA

Mediterranean Octopus – sashimi quality, grilled, Santorini fava 32

Fresh Calamari – lightly fried 25

Cornish grilled Calamari – stuffed with three cheeses and fresh mint 26

Fresh Mediterranean Cuttlefish – grilled, served with black ink risotto 29

LANGOUSTINES – SHRIMPS

Langoustines, extra extra large – simply grilled 135 / kg

Wild red Madagascan shrimps,
served with fennel and radicchio 35

MUSHROOMS

Pied bleu, shiitake and king mushrooms, thyme 25

PEPPERS

Red, yellow and orange peppers grilled, 25year aged balsamic vinegar 18

GRILLED VEGETABLES

Courgette, aubergine, fennel,
red and yellow peppers, Chios Mastelo cheese 26

TOMATOES – SALADS – HORTA

Greek salad with feta 18

Romaine salad with fresh dill, spring onions, Milos dressing
and Manouri cheese 16

Steamed wild greens – Stamnagathi, Vlita, Dandelion
with extra virgin olive oil and lemon 15

Beets steamed, roasted garlic and our own strained yoghurt 14

THE GREEK SPREADS

Hummus, taramasalata, tyrokafteri and raw vegetables 27

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 (15 supplement)

***Minimum size 2kg**

BAY OF FUNDY LOBSTER

Simply grilled with ladolemono 85 / kg

Astakomakaronada – Athenian lobster pasta 95 / kg

TUNA

Fresh tuna, offered only blue rare,
served with organic beets and skordalia 49

SALMON

Grilled and served with beans piazzi 32

CARABINIEROS

Spain's Crevette Royal served with a shot of
Sherry to shoot the head 149 / kg

FROM THE LAND

All dishes are served with Greek fried potatoes

LAMB
Fresh grilled
lamb chops
39

FILET
MIGNON
Natural beef
tenderloin
49

COTE DE
BOEUF
Certified
Black Angus
beef
(for 2)
81

RIB EYE
Charbroiled
rib-eye
39

SIDE DISHES 6

Yukon Gold Greek potato salad

Greek fried potatoes

Gigantes beans from Prespes

Beluga lentils 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
A discretionary service charge of 12.5% applies to each bill

All the ingredients we use, from our fish to our vegetables to our Afrala sea salt and seafood, are carefully selected on the basis of responsible, unconventional and sustainable, lawful practices of small, indigenous producers.