

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

-Costas Spiliadis

THE RAW BAR

OYSTERS (1/2 Dozen) Depending on the market selection *Market Price*

BIG EYE TUNA

Sashimi – Yuzu kosho, dill, yuzu juice, dill pollen, extra virgin olive oil

Tartar – chili peppers, yuzu juice, micro red basil, white wine reduction with orange, olive oil, orange supreme, micro greens, sesame lavash flat bread

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Sashimi – chili peppers, lemon zest, lime zest, olive oil & micro arugula

Tartar – chili peppers, micro coriander, shallots, lime zest, olive oil, micro greens, sesame Lavash flat bread

GREEK CEVICHE

Loup de Mer paired with fresh & wild herbs, gigantes beans & feta cheese

WHOLE FISH SASHIMI

Today’s selection of fish to offer raw *Market Price/lb.*

MILOS CLASSICS

MILOS SPECIAL

Paper thin zucchinis & eggplants, lightly fried, Saganaki cheese & tzatziki

THE GREEK SPREADS

Taramosalata, Hummus, Htipiti, Toasted pita and raw vegetables

HOLLAND PEPPERS

Grilled red, yellow and orange peppers, olive oil and aged Balsamic

GRILLED MUSHROOMS

King trumpet, Shiitake, Oyster, Portobello, Hen of the woods

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

FRIED CALAMARI

Rings of fresh & tender calamari, lightly fried

GRILLED STUFFED CALAMARI

Stuffed with Mizithra, feta, Kefalograviera and fresh mint with raw vegetable

GRILLED MADAGASCAR SHRIMP

Radicchio salad

CRAB CAKE

Crab cake made with the freshest crabmeat from Maryland’s Blue crabs served with Santorini Piazzi style beans

SALADS AND VEGETABLES

TOMATO SALAD The authentic salad prepared with vine-ripened tomatoes

GREEN SALAD Hearts of romaine, dill, spring onions, Mizithra cheese & our house dressing

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt and Akawi cheese

ORGANIC HEIRLOOM BEETS Boiled heirloom leafy beets served

with red-wine vinegar & extra-virgin olive oil

FROM THE SEA

Today’s selection, among a large variety of Mediterranean and North-American fish, including: Lavraki, Balada, St-Pierre, Fagri, Dover Sole, Solettes, Lithrini, Red Snapper, Black Sea Bass and Tsipoura are available at the Milos market.

GRILLED FISH

With olive oil & lemon sauce *Market Price/lb.*

FISH IN SEA SALT

Wrapped in sea salt and baked in the oven *Market Price/lb.*

LOBSTER - DEEP SEA OF NOVA SCOTIA

- Simply grilled & served with olive oil & lemon sauce
- Warm lobster salad with Metaxa brandy
- Lobster Athenian pasta in a light house-made tomato sauce

CARABINIEROS

Spain’s Crevette Royale served with a shot of sherry to shoot the head *Market Price/lb.*

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Grilled & served with Santorini Piazzi style beans

SWORDFISH

Exclusively from American seas, simply grilled

HALIBUT

Fresh Atlantic halibut Mediterranean style with fresh herbs, tomatoes & olive oil

“BIG EYE” TUNA

Sashimi quality, served only blue rare in sesame crust

FROM THE LAND

LAMB CHOPS

Fresh spring lamb rib chops, broiled & served with oven roasted Greek-style potatoes & vegetables

FILET MIGNON

Served with hand cut Greek fried potatoes

USDA BLACK ANGUS RIB EYE STEAK

Served with hand cut Greek fried potatoes

SIDE DISHES

SANTORINI (PDO) FAVA

From the volcanic earth of Santorini, Lathouri (yellow split peas), prepared from a traditional island recipe, slow cooked with extra virgin olive oil and lemon, topped with caramelized shallots and fresh herbs

FINGERLING POTATOES

Steamed with mint, dill, cilantro, extra virgin olive oil

OVEN ROASTED GREEK POTATOES

STEAMED VEGETABLE OF THE DAY

Lightly steamed & served with extra virgin olive oil