

*“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

### **BIGEYE TUNA**

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

### **HONJAKE SALMON**

Sashimi or tartar – fresno chili, shallot, cilantro

### **GREEK CEVICHE**

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

## STARTERS

### **MILOS SPECIAL**

Paper thin zucchinis & eggplants, lightly fried, Saganaki cheese & tzatziki  
For two to four

### **OCTOPUS**

Sashimi quality Mediterranean octopus, charcoal broiled

### **FRIED CALAMARI**

Rings of fresh & tender calamari, lightly fried

### **GRILLED VEGETABLES**

Fresh pleurotes imported from Poland & Holland peppers,  
served with our special vinaigrette

### **CRAB CAKE**

Crab cake made with the freshest crabmeat from Maryland's Blue crabs,  
served with “Piazi” beans

### **SARDINES**

Portugal's best sardines, simply grilled

### **GRILLED SHRIMPS**

Three premium quality white Gulf shrimps, grilled & infused with Takrai

## SIDE DISHES

**TOMATO SALAD** The authentic salad prepared with vine-ripened tomatoes

**GREEN SALAD** Hearts of romaine, scallions, dill & our house dressing

**ORGANIC HEIRLOOM BEETS** Boiled heirloom leafy beets served  
with red-wine vinegar & extra-virgin olive oil

**VEGETABLES OF THE DAY** Today's selection of a green vegetable,  
lightly steamed & served with extra virgin olive oil & lemon

**GRILLED VEGETABLES** Assorted mushrooms, eggplant,  
zucchini & Akawi cheese

## FROM THE SEA

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

### **GRILLED FISH**

With olive oil & lemon sauce.

### **FISH IN SEA SALT**

Cooked in the oven with herbs.

### **HONJAKE SALMON BY “FREEDOM FOOD”**

Grilled & served with steamed seasonal vegetables

### **SWORDFISH**

Exclusively from American seas, simply grilled

### **HALIBUT**

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

### **SHRIMP PLATE**

Premium quality white Gulf shrimps, grilled & served with  
green salad & our house dressing

### **“BIG EYE” TUNA**

Sashimi quality, served only blue rare

### **PASTA WITH LOBSTER**

In a light house-made tomato sauce

### **LOBSTER**

Simply grilled & served with olive oil & lemon sauce

### **WARM LOBSTER SALAD**

With fennel, radicchio, endives, dill, green onions & brandy

### **CARABINIEROS**

Spain's Crevette Royale served with a shot of sherry to shoot the head

## FROM THE LAND

### **LAMB CHOPS**

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

### **FILET MIGNON**

Served with oven roasted Greek-style potatoes & vegetables

### **USDA BLACK ANGUS RIB EYE STEAK**

Served with oven roasted Greek-style potatoes & vegetables