



*"Sharing food at the table brings people together and enriches the culinary experience."
- Costas Spiliadis*

OYSTERS/CAVIAR*

Seasonal Selection	6/each
Royal Belgian Osetra, blinis and condiments*	174/30 gr 268/50 gr

RAW FISH

TASTING OF RAW FISH*	115
<i>Chef's selection of raw fish, sashimi style</i>	
MAGIATIKO, Mediterranean Hunter Fish*	31/36
<i>Sashimi or Tartare</i>	
TUNA, Bigeye AAA quality*	31/36
<i>Selected for Milos by our fishmonger at Hawaii's auctions</i>	
<i>Sashimi or Tartare</i>	
SALMON, Faroe Islands, Organic*	31/36
<i>Sashimi or Tartare</i>	
LOUP DE MER/LAVRAKI, Ionian Sea, Greece*	38
<i>Sashimi or Ceviche</i>	
TSIPOURA, Ionian Sea, Greece*	37
<i>Sashimi</i>	
LETHRINI, Nazare, Portugal*	39
<i>Sashimi</i>	
FAGRI, Kythira, Greece*	39
<i>Sashimi</i>	
SALMON* Tsar Nicolai cut smoked salmon, Balik style, Scotland	42
AVGOTARAHO* Greek bottarga, Trikalinos, Messolonghi	28

Curing fish first appeared in ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste.

MILOS CLASSICS

MILOS SPECIAL	small 18 / large 36
<i>Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki</i>	
THE GREEK SPREADS	29
<i>Taramosalata*, tzatziki, htipiti, grilled pita, raw vegetables</i>	
TOMATO SALAD	34
<i>The authentic salad prepared with vine-ripened tomatoes</i>	
GREEN SALAD	30
<i>Hearts of romaine, dill, spring onions, Manouri cheese, Milos house dressing</i>	
HOLLAND PEPPERS	32
<i>Grilled red, yellow and orange peppers, extra virgin olive oil, aged balsamic</i>	
MUSHROOMS	36
<i>King trumpet, shiitake, oyster, portobello</i>	
OCTOPUS	41
<i>Sashimi quality Mediterranean octopus, charcoal broiled</i>	
CRAB CAKE	48
<i>Made with the freshest crabmeat from Maryland's blue crabs and served with Santorini piazz beans</i>	

FRIED CALAMARI	36
<i>Rings of fresh and tender calamari, lightly fried</i>	
SHRIMP	50
<i>Blue shrimp from New Caledonia, grilled and served on a bed of radicchio</i>	



Your Captain will be happy to guide you through our fish market explaining the varieties, origin, and taste of today's selection of fresh fish and seafood.

WHOLE FISH AND SEAFOOD

Priced per pound

GRILLED <i>Fagri, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass, St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira</i>	
BAKED IN SEA SALT <i>Loup de Mer, Milokopi, Rofos</i>	+20 supp.
SMALL FRIED FISH <i>Barbouni, Anchovy, Sardine, Maridaki, Lethrini, Solette</i>	
LOBSTER, Deep sea Bay of Fundy, Nova Scotia	
<i>Grilled and served with hand-cut fried potatoes</i>	
Astakomakaronada, Athenian-style lobster pasta	+20 supp.
Salad, made to order with endive, radicchio, fennel, Metaxa spirit	+15
<i>supp.</i>	
CREVETTES ROYALES, Morocco	
<i>Grilled royal shrimp served with a shot of sherry to shoot the head</i>	

FISH FILETS

BIGEYE TUNA* <i>Sashimi quality, sesame crusted, organic beets, skordalia</i>	66
FAROE ISLAND SALMON* <i>Santorini piazz-style beans</i>	58
HALIBUT <i>Grilled and served with roasted peppers and onion</i>	59

MEAT

LAMB CHOPS*	78
<i>Fresh charbroiled lamb with hand-cut fried potatoes</i>	
FILET MIGNON*	68
<i>Served with hand-cut fried potatoes</i>	
USDA BLACK ANGUS RIB EYE STEAK*	76
<i>16oz, served with hand-cut fried potatoes</i>	
PRIME DRY AGED CÔTE DE BOEUF*	185
<i>34oz, served with roasted vegetables and potatoes</i>	

VEGETABLES

GRILLED VEGETABLES	38
<i>Eggplant, zucchini, fennel, peppers, mint yogurt, Halloumi cheese</i>	
FAVA SANTORINI (PDO)	18
<i>Known on the island as lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs</i>	
ORGANIC HEIRLOOM BEETS	20
<i>Boiled heirloom leafy beets with red wine vinegar and extra virgin olive oil, served with mint yogurt</i>	
GIGANTES	18
<i>White beans baked in tomato sauce</i>	

FINGERLING POTATOES	19
<i>Steamed with mint, dill, cilantro, and extra virgin olive oil</i>	
HAND-CUT FRIED POTATOES	16
STEAMED BROCCOLI OR SWISS CHARD	16
GRILLED ASPARAGUS	16

**Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*

MOCKTAILS

9

HAZELNUT ICED LATTE

Lavazza espresso, almond milk, honey, hazelnut

RONALD PALMER

Freshly brewed iced tea, house-squeezed lemonade, grapefruit juice, basil

SPARKLING EARL GREY LEMONADE

House-squeezed lemonade, orange juice, Earl Grey syrup, Fever-Tree club soda

LUNCH LIBATIONS

21

MILOS MIMOSA

Amalia Brut, house-squeezed orange juice

BELLINI

Amalia Brut, peach puree

APEROL SPRITZ

Aperol, Amalia Brut, Fever-Tree club soda

BREAKFAST MARTINI

Rosemary macerated gin, Cointreau, English orange marmalade, lemon

MILOS BLOODY MARY

Parparoussis Tsipouro, Milos bloody mary mix

ESPRESSO MARTINI

Stoli Vanil, Kahlua, Lavazza espresso

LUNCH

45

FIRST

(Kindly select one)

3+1 OYSTERS*

Daily selection of seasonal oysters

TUNA TARTARE* (add 10)

Bigeye tuna, micro basil, Serrano chili, orange

CANADIAN CLASSIC*

Nova Scotia smoked salmon and cream cheese served on a fresh toasted bagel

THE GREEK SPREADS

Tzatziki, taramosalata and htipiti, grilled pita, raw vegetables*

OCTOPUS (add 10)

Sashimi quality Mediterranean octopus, charcoal broiled

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

SECOND

(Kindly select one)

DORADE ROYALE

Whole grilled Mediterranean sea bream

FAROE ISLANDS SALMON*

Santorini piazza-style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini fries

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt, herbs

LAMB CHOPS* (add 15)

Fresh charbroiled lamb with hand-cut fried potatoes

ASTAKOMAKARONADA (add 20)

Deep sea Bay of Fundy lobster pasta Athenian-style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek spiced walnut cake with daily selection of ice cream

BAKLAVA (add 5)

Traditional Greek pastry with pistachios, almonds, walnuts, and honey-walnut ice cream

GREEK YOGURT

With daily spoon sweets

FRUITS OF THE SEASON

WINE PAIRING

Sommelier pairing of two wines from mainland and northern Greece **21**

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