



The original Milos was founded in 1979 in Montreal. It is Canada's most acclaimed fish and seafood restaurant and now boasts locations in New York, Athens, London, Miami and, of course, Las Vegas. Our goal is to share with you our passion for the highest quality of ingredients, no matter where you dine.

Our suppliers, who range from small, family owned fishing companies in the Greek islands and the shores of Morocco, Tunisia and Portugal, to independent North American fishermen in Pensacola, Florida, and the Bay of Fundy in Nova Scotia, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and with sound environmental considerations. It is for these reasons that prices and selection vary from day to day.

In addition to our superior fish and seafood, our cuisine consists of just as carefully selected vegetables, legumes, olive oil and fruits - all elements that form the basis of Mediterranean diet - complemented by our selection of appropriate and delicious wines.

Our simple preparation tries to preserve the distinct flavors and nutritional values of superior and fresh ingredients, and our presentation expresses our philosophy of harmony with nature.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the pride with which we always provide a delicious and healthy meal.

Costas Spiliadis
Chef/Owner

Santorini Menu

\$49.00 per guest

Served from 5:00pm - 6:30pm

Amuse

Tiropita

Phyllo stuffed with barrel-aged feta

Course 1

(Your choice of)

Four Oysters

Chef's daily selection

Whole Dorade Royale Sashimi for Two

Fresno chili, lime zest, shallots, cilantro

Octopus

Sashimi-quality Mediterranean grilled octopus,
Santorini fava puree

Calamari

Fresh lightly fried squid

Course 2

(Served family style)

Greek Salad

Vine ripe tomatoes, Extra Virgin Olive Oil, barrel-aged feta

Main Course

(Your choice of)

Lavraki

Grilled Mediterranean Sea bass served with steamed broccoli

Bigeye Tuna

Sashimi quality, served with baby beets & almond skordalia

Colorado Prime Lamb Chops

Served with fried potatoes

Astako-Makaronada (Lobster Pasta for Two)

Bay of Fundy lobster served Athenian style, Metaxa brandy based tomato sauce, served with linguine

Grilled Vegetables

Eggplant, zucchini, peppers, fennel, "Real Greek Mint Yogurt", Halloumi cheese

Dessert

Chef's Daily Selection