



estiatorio **Milos**

Milos Classics

Oysters* Daily selection	5 each
Bigeye Tuna Sashimi* Yuzu kosho, dill, Extra Virgin Olive Oil	35
Milos Special Lightly fried zucchini, eggplant, tzatziki & Kefalograviera cheese	33
Calamari Fresh, lightly fried squid	30



Wines by the Glass

Sparkling Ktima Tselepos, "Amalia", Brut, Arcadia	18
White Wines Domaine Biblia Chora, <i>Assyrtiko</i> , Pangee	16
Ktima Tselepos, <i>Moschofilero</i> , Arcadia	17
Domaine Katsaros, <i>Chardonnay</i> , Krania	19
Rose Driopi, <i>Agiorgikiko</i> , Rose, Nemea	15
Red Wines Domaine Biblia Chora, <i>Pinot Noir</i> , Pangee	18
Domaine Biblia Chora, <i>Cabernet-Merlot</i> , Pangee	19
Domaine Gerovassiliou, <i>Estate Red</i> , Epanomi	18



Wine Pairing

Sommelier pairing of wines from mainland and northern Greece	19
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*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A la carte menu also available

Prices subject to change.

Lunch Menu

\$29.00

Appetizer

your choice of

Greek Spreads

taramosalata, tzatziki & htipiti

served with toasted pita and raw vegetables



Shetland Island Organic Salmon Tartare*

Fresno chili, shallot, cilantro



Tomato Salad

vine ripened tomatoes, Extra Virgin Olive Oil & barrel-aged feta



Grilled Octopus

sashimi quality Mediterranean octopus, char-broiled,

Santorini fava

(\$10 supplementary)



Fresh Maryland Lump Crab Cake*

hand-picked fresh jumbo lump crab with mustard emulsion

(\$10 supplementary)



Main Course

your choice of

Dorade Royale

grilled Mediterranean Sea Bream



Shetland Island Organic Salmon*

with Santorini piazz beans



Grain-Fed Chicken Breast Skewer

with grilled mushrooms, served over pita



Shrimp Saganaki

cous cous, tomato & feta



Colorado Prime Lamb Chop*

Greek fried potatoes

(\$10 supplementary)



Nova Scotia Deep Sea Lobster Pasta

light tomato sauce

(\$15 supplementary)



Dessert

your choice of

The Real Greek Yogurt



Fresh Fruits of the Season



Karydopita

with kaimaki ice cream



Baklava

(\$2 supplementary)

Absolutely no substitutions. Minimum \$29.00 per person.