

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



FROM OUR RAW BAR

Oysters* Daily Selection	5 each
Greek Bottarga (Ferran Adria's choice) Gently cured roe of the renowned Messologgi Gray Mullet	26
Bigeye Tuna* (choice of) Sashimi - yuzu kosho, dill, Extra Virgin Olive Oil Tartare- orange, micro basil, serrano chili	35
Shetland Island Organic Salmon* (choice of) Sashimi - fresno chili, shallot, micro cilantro, lemon zest Tartare - fresno chili, shallot, micro cilantro, lemon zest	32
Greek Ceviche* Loup de Mer paired with fresh & wild herbs of the Mediterranean, gigantes beans, feta cheese	43
Tasting of Raw Fish* Our chef's daily selection	86
Whole Fish Sashimi*	MP



MILOS CLASSICS

Milos Special Lightly fried zucchini, eggplant, tzatziki & Kefalograviera cheese	33
Octopus Sashimi-quality Mediterranean octopus, grilled, Santorini fava	33
The Greek Spreads Taramosalata, Hummus, Htipiti served with toasted pita & raw vegetables	35
Holland Peppers Red, yellow & orange grilled peppers Extra Virgin Olive Oil, roasted garlic & aged balsamic	22
Grilled Mushrooms Chef's daily selection due to seasonality	27
Calamari Fresh, lightly fried squid	30
Shrimp Jumbo prawns grilled, served with endive salad	40
Maryland Crab Cake* Hand-picked, fresh jumbo lump crab	33
Grilled Vegetables Eggplant, zucchini, peppers, fennel, “The Real Greek Mint Yogurt” & Haloumi cheese	32
The Greek Salad Vine ripe tomatoes, Extra Virgin Olive Oil & barrel-aged feta	29
Romaine* Baby romaine, Manouri cheese, capers, dill	22



*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.

FROM THE SEA

A selection of fresh Mediterranean fish flown in from Greece, Spain & Portugal. Grilled and sold at market price by the pound. <i>Fagri, Loup de Mer, Lithrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni Langustines, Blue Lobster, Langusto</i> Also American varieties such as <i>Black Sea Bass, Red Snapper, Pompano.</i>	
Please see us at our fish market to select your fish for today.	
Grilled Fish With olive oil & lemon juice	MP/lb
Fish in Sea Salt 3 lb. minimum Baked in the oven and served tableside with horta	MP+ 15 supplement
Lobster Deep Sea Bay of Fundy Grilled with Ladolemono Athenian Pasta Warm Salad with Metaxa brandy	MP+ 20 supplement 15 supplement
The Carabinieros Spain's Crevette Royal Served with a shot of Sherry to shoot the head	MP+
Bigeye Tuna* Sashimi quality, served with baby beets & almond skordalia	53



FROM THE LAND

All dishes served with Greek Fried Potatoes Our beef comes from Brandt Beef Family Farm in Brawley, California. It is certified all-natural and antibiotic free. Corn, Sudan & Bermuda grass fed.	
Lamb* Colorado Prime Lamb Chops	54
Rib Eye* Brandt Beef Prime Dry Aged 4-6 Weeks - 16 oz.	75
Filet Mignon* Brandt Beef All Natural Beef Tenderloin - 8 oz.	63
Cote de Boeuf* Brandt Beef Prime Dry Aged 4 - 6 Weeks - 32 oz.	141



SIDE DISHES

Steamed Vegetables Horta, Broccoli, or Asparagus	15
Greek Style Fingerling Potatoes Served with mint, dill, micro cilantro, lemon & Extra Virgin Olive Oil	15
Greek Fried Potatoes Topped with Greek Spices	12
Baby Beets Roasted baby yellow & red beets served with mint yogurt Seasoned with olive oil, sea salt, lemon juice	17
Fresh Herb Cous Cous Cucumber, lemon, green & red bell peppers	12

18% gratuity for parties of 8 or more

Prices subject to change