



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

Served from 5:00pm - 6:30pm

### Amuse

#### Tiropita

Phyllo Stuffed with Barrel-Aged Feta

### First Course

*(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

### Second Course

*(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)

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

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#### Grilled Vegetables

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

### Dessert

Chef's Daily Selection

Management reserves all rights. Blackout dates may apply.