

FROM THE RAW BAR

BIGEYE TUNA*

(choice of)

Sashimi - yuzu kosho, dill, extra virgin olive oil \$18

Tartare- orange, micro basil, serrano chili \$29

SHETLAND ISLAND ORGANIC SALMON*

(choice of)

Sashimi - Fresno chili, shallot, micro cilantro, lemon zest \$18

Tartare - Fresno chili, shallot, micro cilantro, lemon zest \$29

GREEK CEVICHE*

Loup de Mer paired with fresh and wild herbs,
navy beans, feta cheese \$42

MILOS CLASSICS

GRILLED OCTOPUS

Capers, onions, Santorini fava \$33

HOLLAND PEPPERS

Red, yellow and orange peppers grilled with olive oil,
aged balsamic vinegar, roasted garlic \$23

CHEF'S SELECTION OF LOCAL, SEASONAL GRILLED VEGETABLES

Mint yogurt, halloumi cheese \$28

CALAMARI

Lightly fried squid, lemon and parsley \$33

GRILLED MADAGASCAR SHRIMP

Endive salad \$42

MARYLAND CRAB CAKE*

Hand-picked fresh jumbo lump crab \$30

THE GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions, peppers,
Greek barrel-aged feta and extra virgin olive oil \$29

ROMAINE SALAD*

Dill, spring onions, manouri cheese \$25



**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

Tour our daily fish market of fresh seafood,
with selections from local waters and from the Mediterranean,
sold at market price by the pound and simply grilled.

GRILLED WHOLE FISH

Market price per lb.
with Santorini capers, and ladolemono sauce

FISH IN SEA SALT

Market price per lb. (add \$15)
3 lb. minimum

Baked in the oven and served with horta

LOBSTER - DEEP SEA BAY OF FUNDY

Market price per lb.
Grilled with ladolemono sauce

ASTAKO-MAKARONADA

Market price per lb. (add \$20)
Lobster Athenian-style with linguine

BIGEYE TUNA*

Sashimi quality, served blue or rare,
with baby beets and almond skordalia \$53

SHETLAND ISLAND ORGANIC SALMON*

Simply grilled with Santorini piazzis style beans \$43

FROM THE LAND

Our beef comes from Brandt Beef family farm in Brawley,
California. It is certified all-natural and antibiotic free.

Corn, Sudan and Bermuda grass fed.

All dishes are served with Greek Fried Potatoes.

RIB EYE

Prime dry aged 4-6 weeks – 16 oz. \$74

FILET MIGNON

Beef tenderloin – 8 oz. \$64

LAMB CHOPS

Colorado prime \$58

SIDE DISHES

TARAMOSALATA fish roe, olive oil, lemon \$7

TZATZIKI Greek yogurt, cucumber and garlic \$7

HTIPITI roasted red pepper and barrel-aged feta \$7

CHEF'S SELECTION OF VEGETABLES \$15

GREEK FRIED POTATOES \$12

BABY BEETS mint yogurt and roasted garlic \$16

WINES BY THE GLASS

COCKTAILS

\$19 each

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum,
Lime, Fever-Tree Ginger Beer

IN THE KNOW

Ketel One Cucumber Botanical Vodka, Green Chartreuse,
Taylor's Falernum, Mint, Lime Sour

MEDITERRANEAN GIN & TONIC

Empress 1908 Indigo Gin, Lavender Bitters,
Peppercorn, Fever-Tree Mediterranean Tonic

MONKS IN MEXICO

Patrón Reposado Tequila, Green Chartreuse,
St. Germain Elderflower Liqueur, Grapefruit

THE GARDENER

Hendricks Gin, Lemon Sour, Basil, Cucumber

WHISKEY BUSINESS

Bulleit Rye, Peppercorn Lemon Sour,
Mint, Fever-Tree Ginger Beer

COLD-BREW CARAJILLO

Jameson Cold Brew, Liquor 43, Starbucks Espresso

SIPPIN' PRETTY

Lanson Champagne Rosé, St. Germain Elderflower,
Aperol, Lemon Sour, Grapefruit

SPARKLING WINES

Brut, Ktima Tselepos, Amalia, Arcadia NV \$18

WHITE WINES

Moschofilero, Tselepos, Mantinia Classic, 2017 \$16

Malagousia, Gerovassiliou, Epanomi, 2017 \$18

Assyrtiko, Biblia Chora, Areti, Pangeon, 2017 \$19

Chardonnay, Gerovassiliou, Epanomi, 2017 \$21

ROSÉ

Agiorgitiko, Driopi, Nemea, Greece 2018 \$15

RED WINES

Agiorgitiko, Driopi, Nemea, 2016 \$16

Xinomavro, Katsaros, Valos, Krania, 2015 \$18

Pinot Noir, Biblia Chora, Sole, Pangeon, 2017 \$20

Cabernet/Merlot, Biblia Chora, Panegon, 2015 \$23

DESSERT WINES

Muscat de Rio Patras, Parparoussis, Achaia, 2013 \$15

Mavrodaphne, Parparoussis, Greece, 2004 \$18



wines by the bottle selections
available here