



estiatorio **Milos**

“Sharing food at the table brings people together and enriches the culinary experience.”

~ Costas Spiliadis

Your Captain will be happy to guide you through our fish market explaining the varieties, origin and taste of today’s selection of fresh fish and seafood.

Oysters/Caviar

	½ dozen	dozen
Irish	36	72
La Lun	48	96
Oscietra Caviar	135/30gr	225/50gr

Raw Fish

SASHIMI Magiatiko, Tuna, Salmon, Loup de Mer	36
TARTARE Magiatiko, Tuna, Salmon	42
CEVICHE Loup de Mer	42

Milos Classics

THE GREEK SPREADS Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables	42
MILOS SPECIAL Lightly fried zucchini and eggplant tower, saganaki cheese and tzatziki	45
HOLLAND PEPPERS Grilled red, yellow and orange peppers, extra virgin olive oil and aged balsamic	34
MUSHROOMS King trumpet, baby shiitake, oyster, hen of the woods	38
ZUCCHINI FLOWERS Stuffed with feta, manouri and xynomyzithra cheese	42
OCTOPUS Sashimi-grade Mediterranean octopus, charcoal-broiled	48
CRAB CAKE Chesapeake Bay, Maryland-style lump crab meat cake	45
FRIED CALAMARI Rings of fresh and tender calamari, lightly fried	42
SEPIA Served with black ink risotto	42
GRILLED SHRIMP Premium New Caledonia blue shrimp	45
TOMATO SALAD The authentic salad prepared with vine-ripened tomatoes	44
GREEN SALAD Romaine hearts, dill, spring onions, manouri cheese and Milos dressing	32

Whole Fish and Seafood

Priced per kg

GRILLED Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira	
BAKED IN SEA SALT Loup de Mer, Milokopi, Rofos	Supp 20
AHNISTO (Poached with vegetables) Skorpena, Rofos, Caponi	Supp 20
WHOLE FISH SASHIMI Emperor, Loup de Mer, Tsipoura, Barbouni	
SMALL FRIED FISH Barbouni, Anchovies, Sardines, Maridaki, Lethrini	
LOBSTER Deep Sea Bay Of Fundy, Nova Scotia Grilled and served with Greek fries	
Astakomakaronada, lobster pasta Athenian-style Lobster salad endives, radicchio, fennel, Metaxa	
CREVETTES ROYALES, Morocco Grilled royal shrimp served with a shot of sherry for a shrimp head shot	
KAKAVIA (Greek Bouillabaisse, min. two persons) Chef’s choice of fish for today	

Fish Fillets

BIGEYE TUNA Sashimi-grade, sesame crusted, organic beets and skordalia	68
ROUGE LABEL SALMON Santorini Piazzì-style white beans	62

Meat

LAMB CHOPS Milk-fed baby lamb chops prepared Greek style, served with Greek fries and tzatziki	78
FILET MIGNON USDA Black Angus fillet served with Greek fries	78
RIB EYE STEAK 21-day dry-aged Black Angus served with Greek fries	98

Side Dishes

<i>Horta, wild greens from Crete, Greece</i>	22
<i>Grilled Vegetables with Mint Yoghurt</i>	28
<i>Asparagus</i>	19
<i>Organic Heirloom Beets</i>	22
<i>Fava</i>	19
<i>Gigantes</i>	19
<i>Yukon Gold Potato Salad</i>	19
<i>Greek Fried Potatoes</i>	19
<i>Seasonal Steamed Vegetables</i>	22

Three-course business lunch menu available from Monday – Friday at \$68

Three-course weekend menu available from Saturday – Sunday & Festivities at \$88

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices are subject to 10% service charge and prevailing goods and services tax. Menu is subject to change and availability of ingredients.