



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

## MILOS FRESH FISH AND SEAFOOD

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

Seasonal Selection \$6.00/each

### CAVIAR

Royal Belgian Osetra, blinis and condiments\* \$160/30 gr \$250/50 gr

### RAW FISH

**TASTING OF RAW FISH\*** \$115.00  
 Chef's selection of raw fish, sashimi style  
**MAGIATIKO, Mediterranean Hunter Fish\*** \$28.00/\$33.00  
 Sashimi or Tartare  
**TUNA, Bigeye AAA quality\*** \$28.00/\$33.00  
 Selected for Milos by our fishmonger at Hawaii's auctions  
 Sashimi or Tartare  
**SALMON, Faroe Islands, Organic\*** \$28.00/\$33.00  
 Sashimi or Tartare  
**LOUP DE MER/LAVRAKI, Ionian Sea, Greece\*** \$36.00  
 Sashimi or Ceviche  
**TSIPOURA, Ionian Sea, Greece\*** \$34.00  
 Sashimi  
**LETHRINI, Nazare, Portugal\*** \$36.00  
 Sashimi  
**FAGRI, Kythira, Greece\*** \$36.00  
 Sashimi

### CURED FISH

**SALMON\*** Tsar Nicolai cut smoked salmon, Balik style, Scotland \$42.00  
**AVGOTARAHO\*** Ferran Adrià's choice of Greek bottarga, Trikalinos, Messolonghi \$28.00  
 Curing fish first appeared in Ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste

## WHOLE FISH AND SEAFOOD

Priced per pound

**GRILLED** Fagri, Balada, Loup de Mer, Tshipoura, Red Snapper, Black Sea Bass, St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira  
**BAKED IN SEA SALT** Loup de Mer, Milokopi, Rofos +\$20 supp.  
**SMALL FRIED FISH** Barbouni, Anchovies, Sardines, Maridaki, Lithrini, Soletettes  
**LOBSTER Deep Sea Bay of Fundy, Nova Scotia**  
 Grilled and served with hand-cut fried potatoes  
**Astakomakaronada, Athenian-style lobster pasta** +\$20 supp.  
**CREVETTES ROYALES, Morocco**  
 Grilled royal shrimps served with a shot of sherry to shoot the head

### FISH FILETS

**BIGEYE TUNA\*** Sashimi quality, organic beets and scordalia \$61.00  
**FAROE ISLAND SALMON\*** Santorini piazzì-styled beans \$54.00  
**HALIBUT** Fresh Atlantic halibut, oven baked Mediterranean style \$54.00

## MILOS CLASSICS

**MILOS SPECIAL** small \$21.00 / large \$37.00  
 Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki  
**THE GREEK SPREADS** \$38.00  
 Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables  
**ZUCCHINI FLOWERS** \$18.00  
 Stuffed with three different cheeses  
**HOLLAND PEPPERS** \$29.00  
 Grilled red, yellow and orange peppers, olive oil and aged balsamic  
**MUSHROOMS** \$33.00  
 King trumpet, shiitake, oyster, portobello  
**OCTOPUS** \$38.00  
 Sashimi quality Mediterranean octopus, charcoal broiled  
**CRAB CAKE** \$38.00  
 Made with the freshest crabmeat from Maryland's blue crabs and served with Santorini piazzì-style bean puree  
**FRIED CALAMARI** \$37.00  
 Rings of fresh and tender calamari, lightly fried  
**LOBSTER SALAD** market price per lb + \$15.00  
 Made to order with endives, radicchio, fennel Metaxa  
**SHRIMP** \$66.00  
 Blue shrimp from New Caledonia, grilled and served on a bed of radicchio

## SALADS, VEGETABLES, LEGUMES

**TOMATO SALAD** \$33.00  
 The authentic salad prepared with organic tomatoes  
**GREEN SALAD** \$27.00  
 Hearts of romaine, dill, spring onions, Manoura cheese and our Milos house dressing  
**GRILLED VEGETABLES** \$36.00  
 Eggplant, zucchini, fennel, peppers, mint yogurt and Halloumi cheese  
**ORGANIC HEIRLOOM BEETS** \$18.00  
 Boiled heirloom leafy beets with red-wine vinegar and extra-virgin olive oil  
**FAVE SANTORINI (AOP)** \$16.00  
 Known on the island as Lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs  
**GIGANTES** \$16.00  
 White beans baked in tomato sauce

## MEAT\*

**LAMB CHOPS** \$66.00  
 Authentic Colorado prime lamb chops charbroiled  
**FILET MIGNON** \$72.00  
 served with hand-cut fried potatoes  
**USDA BLACK ANGUS RIB EYE STEAK** \$82.00  
 16oz Served with hand-cut fried potatoes  
**PRIME DRY AGED CÔTE DE BOEUF** \$183.00  
 34oz, served with roasted vegetables and potatoes

## SIDE DISHES

**Fingerling potatoes** \$17.00  
 steamed with mint, dill, cilantro, extra-virgin olive oil  
**Hand-cut fried potatoes** \$11.00  
**Steamed broccoli** \$17.00  
**Steamed Swiss chard** \$17.00  
**Grilled asparagus** \$17.00

\*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

## MILOS SEASONAL COCKTAILS

\$21

### CHERRY ON TOP\*

Patron Reposado, Luxardo Maraschino, Luxardo Cherry, Lemon Agave, Egg White

### RELAX & REWINE

Ketel One Citroen, Vouini Panayia Plakota Red Wine, St. George Spiced Pear, Lemon, Demerara

### JAVA MONKEY

Espresso, Almond Milk Ron Zacapa No. 23 Rum, Giffard Banane du Brésil, Kahlua, Lavazza

### THEM APPLES

Tito's Vodka, Fuji Apple Puree, St. George Spiced Pear, Cinnamon, Lemon

### GIN-GIN SMASH

Beefeater Gin, St. George Spiced Pear, Ginger, Lemon

### NOTORIOUS F.I.G.

Maker's Mark, Lemon, Cinnamon, Fig Preserve, Greek Sea Salt, Angostura Bitters

### BACK IN BLACK

Johnnie Walker Black Label Scotch, Lemon, Hot Honey, Angostura Bitters

## MILOS CLASSIC COCKTAILS

\$21

### THE GREEK MULE

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

### SIPPIN' PRETTY

Pierre Sparr Brut Rosé, St. Germain Elderflower, Lemon, Grapefruit

### IN THE KNOW

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

### LADY VIOLETTE\*

Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey, Lemon, Egg White

### MONKS IN MEXICO

Lobos 1707 Reposado, Green Chartreuse, St. Germain Elderflower Grapefruit, Lime

### WHISKEY BUSINESS

Jim Beam Rye, Peppercorn Syrup, Lemon, Mint, Fever Tree Ginger Beer

## BEER

Fix Lager	\$12	Weihenstephaner Hefeweizen	\$15
Mythos Lager	\$12	Dogfish Head 60 Min IPA	\$14
Stella Artois	\$12	Chimay Grand Reserve	\$17
Stella Artois Cidre	\$12	Deschutes Black Butte Porter	\$13
White Claw Grapefruit	\$12	White Claw Black Cherry	\$12
Clausthaler Non-Alcoholic	\$12		



A pioneer of food, wine and hospitality from Greece for the past 40 years, estiatorio Milos has a long-standing commitment to serving the freshest, most pristine seafood available. The original Milos was founded in 1979 in Montreal. It became Canada's most acclaimed fish and seafood restaurant and grew to have locations in New York, Athens, London, Miami Los Cabos and, of course, Las Vegas.

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 sound environmental considerations.

In addition, our cuisine features carefully selected vegetables, legumes, olive oil, yogurt, sea salt and fruits - all elements that form the basis of the Mediterranean diet - complemented by our selection of delicious wines. We are committed to sharing the best wines from Greece and around the world, from small family-run domaines to larger estates

Our simple preparation tries to preserve the subtle, distinct flavors and healthful values of excellent, fresh ingredients, and our presentation expresses our philosophy of harmony with nature. Dishes are meant to be enjoyed family-style, encouraging sharing and conversation at the table.

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