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* $174/30 gr $268/50 gr

**RAW FISH**

TASTING OF RAW FISH* $115.00
Chef’s selection of raw fish, sashimi style

MAGIATIKO, Mediterranean Hunter Fish* $31.00/$36.00
Sashimi or Tartare

TUNA, Bigeye AAA quality* $31.00/$36.00
Selected for Milos by our fishmonger at Hawai’i’s auctions

Sashimi or Tartare

SALMON, Faroe Islands, Organic* $31.00/$36.00
Sashimi or Tartare

LOUP DE MER/LAVRAKI, Ionian Sea, Greece* $38.00
Sashimi or Geviche

TSIPOURA, Ionian Sea, Greece* $37.00
Sashimi

LETHRINI, Nazare, Portugal* $39.00
Sashimi

FAGRI, Kythira, Greece* $39.00
Sashimi

**CURED FISH**

SALMON* You Nicolai cut smoked salmon, Balk style, Scotland $42.00

AVGOTARAI* Ferron Adrià’s choice of Greek bottarga, Trikalines, 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 Fagi, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass, St, Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira

BAKED IN SEA SALT Loup de Mer, Milokopis, Roños $22 suppl.

SMALL FRIED FISH Barbouani, Anchovy, Sardine, Maridaki, Lethrini, Solette

LOBSTER, Deep sea Bay of Fundy, Nova Scotia $22 suppl.

Grilled and served with hand-cut fried potatoes

Astakomakaronada, Athenian-style lobster pasta $22 suppl.

CREVETTES ROYALES, Morocco

Grilled royal shrimp served with a shot of sherry to shoot the head

**FISH FILETS**

BIGEYETUNA* Sashimi quality, sesame crusted, organic beets, skordalia $66.00

FAROE ISLAND SALMON* Santorini pizzai-style beans $58.00

HALIBUT Grilled and served with roasted peppers and onion $79.00

**MILOS CLASSICS**

MILOS SPECIAL small $18.00 / large $36.00
Paper thin zucchini and eggplant, lightly fried. Saganaki cheese, tzatziki

THE GREEK SPREADS $29.00
Taramosalata*, tzatziki, htipiti, grilled pita, raw vegetables

ZUCCHINI FLOWERS $29.00
Stuffed with three different cheeses

Holland Peppers $32.00
Grilled red, yellow and orange peppers, extra virgin olive oil, aged balsamic

MUSHROOMS $36.00
King trumpet, shiitake, oyster, portobello

OCTOPUS $41.00
Sashimi quality Mediterranean octopus, charcoal broiled

CRAB CAKE $48.00
Made with the freshest crabmeat from Maryland’s blue crabs and served with Santorini pizzai-style bean puree

FRIED CALAMARI $36.00
Rings of fresh and tender calamari, lightly fried

LOBSTER SALAD market price per lb + $15.00
Made to order with endive, radicchio, fennel, Metaxa spirit

SHRIMP $50.00
Blue shrimp from New Caledonia, grilled and served on a bed of radicchio

**SALADS, VEGETABLES, LEGUMES**

TOMATO SALAD $34.00
The authentic salad prepared with vine-ripened tomatoes

GREEN SALAD $30.00
Hearts of romaine, dill, spring onions, Manouri cheese and our Milos house dressing

GRAILLED VEGETABLES $38.00
Eggplant, zucchini, fennel, peppers, mint yogurt, Halloumi cheese

ORGANIC HEIRLOOM BEETS $20.00
Boiled heirloom leafy beets with red wine vinegar and extravirgin olive oil, served with mint yogurt

FAVA SANTORINI (PDO) $18.00
Known on the island as lathouri (yellow split peas), slow cooked with extravirgin olive oil and lemon, topped with French shallots and herbs

GIGANTES $18.00
White beans baked in tomato sauce

**MEAT**

LAMB CHOPS* $80.00
Authentic Colorado prime lamb chops charbroiled

FILET MIGNON* $69.00
Served with hand-cut fried potatoes

USDA BLACK ANGUS RIB EYE STEAK* $76.00
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 $19.00
Steamed with mint, dill, cilantro, extravirgin olive oil

Hand-cut fried potatoes $16.00
Steamed broccoli $16.00
Steamed Swiss chard $16.00
Grilled asparagus $16.00

*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

PEACH FIZZ
Ketel One Botanical Peach & Orange Blossom Vodka, Taylor’s Velvet Falernum, Peach Purée, Lemon, Fever-Tree Soda Water

HEAT FROM CHIOS
Skinos Mastiha, St-Germain Elderflower, Basil, Lemon, Fresno Chili

DOBEL TROUBLE
Maestro Dobel Diamante Reposado, Chareau Aloe Liquor, Aperol, Strawberry, Lime, Agave

REV. STIGGINS’ DAIQUIRI
Plantation Stiggins’ Fancy Pineapple Rum, Luxardo Maraschino, Grapefruit, Lime, Fennel Extract

PINK BUFFALO
Buffalo Trace Bourbon, Briottet Pamplemousse Grapefruit Liquor, Fever-Tree Grapefruit, Lemon, Grapefruit Bitters

BESPOKE NEGRONI SOUR
Tanqueray Seville Orange Gin, Aperol, Amaro Nonino, Orange Juice, Egg White

SMOKIN’ PINEAPPLE
El Silencio Mezcal, Chacho Jalapeño Aguadiente, Dolin Blanc, Amaro Nonino, Pineapple, Lemon

MILOS CLASSIC COCKTAILS

$21

THE GREEK MULE
Kastra Elion Vodka, Parparoussis Tsipouro, Taylor’s Velvet Falernum, Lime, Fever-Tree Ginger Beer

SIPPIN’ PRETTY
Pierre Sparr Brut Rosé, Aperol, St-Germain Elderflower, Lemon, Grapefruit

IN THE KNOW
Ketel One Cucumber & Mint Botanical Vodka, Cointreau, 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 Tequila, Cointreau, St-Germain Elderflower, Grapefruit, Lime

WHISKEY BUSINESS
Sazerac 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 Rouge $17
Strongbow Cider $12  Deschutes Black Butte Porter $13
                        Clausthaler Non-Alcoholic $12

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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 domains 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