



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

OYSTERS/CAVIAR*

Seasonal Selection	6/each
Royal Belgian Osetra, blinis and condiments*	174/30 gr 268/50 gr

RAW FISH

TASTING OF RAW FISH*	115
<i>Chef’s selection of raw fish, sashimi style</i>	
MAGIATIKO , Mediterranean Hunter Fish*	31/36
<i>Sashimi or Tartare</i>	
TUNA , Bigeye AAA quality*	31/36
<i>Selected for Milos by our fishmonger at Hawaii’s auctions</i>	
<i>Sashimi or Tartare</i>	
SALMON , Faroe Islands, Organic*	31/36
<i>Sashimi or Tartare</i>	
LOUP DE MER/LAVRAKI , Ionian Sea, Greece*	38
<i>Sashimi or Ceviche</i>	
TSIPOURA , Ionian Sea, Greece*	37
<i>Sashimi</i>	
LETHRINI , Nazare, Portugal*	39
<i>Sashimi</i>	
FAGRI , Kythira, Greece*	39
<i>Sashimi</i>	
SALMON* Tsar Nicolai cut smoked salmon, Balik style, Scotland	42
AVGOTARAHO* Greek bottarga, Trikalinos, Messolonghi	28

Curing fish first appeared in ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste.

MILOS CLASSICS

MILOS SPECIAL	small 18 / large 36
<i>Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki</i>	
THE GREEK SPREADS	29
<i>Taramosalata*, tzatziki, htipiti, grilled pita, raw vegetables</i>	
TOMATO SALAD	34
<i>The authentic salad prepared with vine-ripened tomatoes</i>	
GREEN SALAD	30
<i>Hearts of romaine, dill, spring onions, Manouri cheese and our Milos house dressing</i>	
ZUCCHINI FLOWERS	29
<i>Stuffed with three different cheeses</i>	
HOLLAND PEPPERS	32
<i>Grilled red, yellow and orange peppers, extra virgin olive oil, aged balsamic</i>	
MUSHROOMS	36
<i>King trumpet, shiitake, oyster, portobello</i>	
OCTOPUS	41
<i>Sashimi quality Mediterranean octopus, charcoal broiled</i>	
CRAB CAKE	48
<i>Made with the freshest crabmeat from Maryland’s blue crabs and served with Santorini piazzì beans</i>	
FRIED CALAMARI	36
<i>Rings of fresh and tender calamari, lightly fried</i>	
LOBSTER SALAD	market price per lb. + 15

Made to order with endive, radicchio, fennel, Metaxa spirit

SHRIMP	50
<i>Blue shrimp from New Caledonia, grilled and served on a bed of radicchio</i>	



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.

WHOLE FISH AND SEAFOOD

Priced per pound

GRILLED Fagri, 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, Milokopi, Rofos	+20 supp.
SMALL FRIED FISH Barbouni, Anchovy, Sardine, Maridaki, Lethrini, Solette	
LOBSTER , Deep sea Bay of Fundy, Nova Scotia	
<i>Grilled and served with hand-cut fried potatoes</i>	
Astakomakaronada , Athenian-style lobster pasta	+20 supp.
CREVETTES ROYALES , Morocco	
<i>Grilled royal shrimp served with a shot of sherry to shoot the head</i>	

FISH FILETS

BIGEYE TUNA* Sashimi quality, sesame crusted, organic beets, skordalia	66
FAROE ISLAND SALMON* Santorini piazzì-style beans	58
HALIBUT Grilled and served with roasted peppers and onion	59

MEAT

LAMB CHOPS*	78
<i>Fresh charbroiled lamb with hand-cut fried potatoes</i>	
FILET MIGNON*	68
<i>Served with hand-cut fried potatoes</i>	
USDA BLACK ANGUS RIB EYE STEAK*	76
<i>16oz, served with hand-cut fried potatoes</i>	
PRIME DRY AGED CÔTE DE BOEUF*	185
<i>34oz, served with roasted vegetables and potatoes</i>	

VEGETABLES

GRILLED VEGETABLES	38
<i>Eggplant, zucchini, fennel, peppers, mint yogurt, Halloumi cheese</i>	
FAVA SANTORINI (PDO)	18
<i>Known on the island as lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs</i>	
ORGANIC HEIRLOOM BEETS	20
<i>Boiled heirloom leafy beets with red wine vinegar and extra virgin olive oil, served with mint yogurt</i>	
GIGANTES	18
<i>White beans baked in tomato sauce</i>	
FINGERLING POTATOES	19
<i>Steamed with mint, dill, cilantro, and extra virgin olive oil</i>	
HAND-CUT FRIED POTATOES	16
STEAMED BROCCOLI OR SWISS CHARD	16
GRILLED ASPARAGUS	16

**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

HEAT FROM CHIOS

Skinos Mastiha, St-Germain Elderflower, Basil, Lemon, Fresno Chili

PEARADISE CITY

Casamigos Reposado Tequila, St. George Spiced Pear, Lime, Agave

NOTORIOUS F.I.G.

Buffalo Trace Bourbon, Lemon, Cinnamon, Fig Preserve, Greek Sea Salt, Angostura Bitters

WHISKEY BUSINESS

Sazerac Rye, Peppercorn Syrup, Lemon, Mint, Fever Tree Ginger Beer

BACK IN BLACK

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

SMOKIN' PINEAPPLE

El Silencio Mezcal, Chacho Jalapeño Aguardiente, Dolin Blanc, Amaro Nonino, Pineapple, Lemon

MILOS CLASSIC COCKTAILS

21

THE GREEK MULE

Kastra Elion Vodka, Taylor's Velvet Falernum, Lime, Fever-Tree Ginger Beer

PEACH FIZZ

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

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*

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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 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