



estiatorio **Milos**

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

MIDDAY MENU

Available 3:00 PM – 5:00 PM daily
(Exclusively at the bar)

OYSTERS

Seasonal selection \$6.00/each

CAVIAR

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

RAW FISH

TASTING OF RAW FISH* \$115.00

Chef's selection of fresh 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, 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

CANADIAN CLASSIC \$16.00

Nova Scotia Smoked Salmon, cream cheese & red onions served on a fresh toasted bagel

CURED FISH

Salmon* Tsar Nicolai Cut smoked salmon, Balik style, Scotland \$42.00

Avgotaraho* \$28.00

Ferran Adrià's choice of Greek bottarga, Trikalinos, Messolonghi

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

*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 COCKTAILS

\$21

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

SIPPIN' PRETTY Lucien Albrecht Brut Rosé, St. Germain Elderflower Liqueur, 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 Syrup, Lemon, Egg White

MONKS IN MEXICO Partida Reposado, Green Chartreuse, St. Germain Elderflower Liqueur, Grapefruit, Lime

BACK IN BLACK

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

SEASONAL COCKTAILS

\$21

PLT (PRETTY LITTLE THING) Ketel One Citroen, Aperol, Plomari Ouzo, Lemon, Pineapple Gomme, Rhubarb Bitters

KISS FROM A ROSÉ* Hendrick's Gin, Driopi Rosé, St. Germain Elderflower, Egg White, Lemon, Lavender Bitters

LA FRESA Patron Silver Tequila, St. Germain Elderflower, Strawberry, Basil, Lemon, Agave Nectar

HUMMINGBIRD Sazerac Rye, Black Tea, Orange Marmalade, Hot Honey, Firewater Bitters

KENTUCKY GINGER Elijah Craig Bourbon, Lime, Rosemary, Ginger

SMOKIN' PINEAPPLE El Silencio Mezcal, Chacho Jalapeno Aguardiente, Dolin Blanc, Amaro Nonino, Pineapple, Lemon