



“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

ASTING 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.

SEASONAL COCKTAILS

\$21

GARDEN PARTY

Casamigos Reposado, Peppercorn Syrup, Lemon Juice, Basil, Balsamic, Ginger Ale

SUMMER PASSION

Leblon Cachaça, Chinola Passion Fruit Liqueur, Lime

DUSK TIL DAWN

Patron Reposado, Amaro Montenegro, Ancho Reyes Verde Liqueur, Crème De Cassis, Chocolate Bitters

PEACH FIZZ

Grey Goose White Peach & Rosemary, Taylor's Velvet Falernum, Peach Purée, Lemon, Fever-Tree Soda Water

SAZERAC SMASH

Sazerac Rye, Pineapple Gomme, Ginger, Lemon, Mint

THIS ONE TIME...

Campari, Domaine de Canton Ginger Liqueur, Lemon, Fever-Tree Soda Water

THE PAMPERED MOOSE

Beekeeper Gin, Briottet Pamplermousse Liqueur, Grapefruit, Grapefruit Bitters

MILOS 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 Liqueur, Lemon, Grapefruit

IN THE KNOW

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

LADY VIOLETTE*

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

MONKS IN MEXICO

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

WHISKEY BUSINESS

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