FRESH FISH. RAW CEVICHE SMOKED*

MILOS CLASSICS

THE GREEK SPREADS*, PITA, AND CRUDITÉ (serves two to four)

GREEK SALAD, VINE-RIPE HEIRLOOM TOMATOES (serves two to four)

LINE-CAUGHT MEDITERRANEAN GRILLED CALAMARI (see market avail.)

PORTUGUESE FRESH GRILLED SARDINES (in season)

LOBSTER SALAD, FRESH WARM LOBSTER (serves two)

ROMAINE SALAD, HOUSE SAUCE OR GREEK EASTER STYLE

GRILLED VEGETABLES, HALOUMI AND MINT YOGURT (serves two)

SEPIA, FRESH MEDITERRANEAN CUTTLEFISH, BLACK INK RISOTTO

MP

41

45

95

45

33

39

40

45

3.5

37

37

40

33

22

52

MP

MP

32

90

28

37

38

33

49/lb

30g 207 / 50g 344

OYSTERS*

SASHIMI*

TARTARE*

CEVICHE*

CAVIAR*

SMOKED FISH*

Classic Ossetra Caviar

East/West Coast season's best oysters

Bigeye Tuna, Hiddenfjord Salmon

Greek-style Lavraki Ceviche

RAW FISH PLATTER (serves two to four)*

Tsar Nikolaj Cut Balik Style Smoked Salmon

MILOS SPECIAL (serves two to four)

CHARGRILLED OCTOPUS, SANTORINI FAVA

HOLLAND PEPPERS, AGED BALSAMIC

GRILLED MUSHROOMS, HALOUMI

FRIED RHODE ISLAND CALAMARI

GABARI GARIDAKI (see market avail.)

SAGANAKI KASSERI NAXOS

GRILLED JUMBO PRAWNS

SOFT SHELL CRAB (in season)

DIVER FRESH SCALLOPS, SAUTÉED

MARYLAND-STYLE CRAB CAKE

Bigeye Tuna, Hiddenfjord Salmon, Lavraki, Hamachi

FRESH FISH. GRILLED FRIED

market priced per pound

Our fishermen and fishmongers select the best, freshest and most sustainable fish for us every morning. We thank them.

Please take a moment to choose your fish from our market for today's meal.

MARKET SELECTION - LINE CAUGHT ONLY, TRAPS

Deep Sea Bay of Fundy (NS) Lobster, Carabineros, Dover Sole, Fagri, Tsipoura, Red Snapper, Balada, Lavraki, Pompano, Lethrini, Black Sea Bass, Rofos, Barbouni, Scorpena, Kaponi, Saint Pierre, Emperor and more.

Sourced by: Kyriakos, Andreas, Noah, Pedro, Orlando, Kostas, David, and Stergios.

S	SALT BAKED FISH	MP
F	HALIBUT SPETSIOTA Onions and Tomatoes	68
E	BIGEYE TUNA* Scordalia and baby beets	78
I	HIDDENFJORD SALMON* Piazzi beans	64
E	3AY OF FUNDY (NS) LOBSTER PASTA Athenian-style Astakomakaronada	MP
F	FLORIDA STONE CRABS (in season)	MP

MILOS MEATS

COLORADO PRIME LAMB RACK*

GREEK ARTISAN OLIVES

Greek style charbroiled lamb chops served with hand-cut fried potatoes	89
Herb coated, oven roasted whole rack, 8 bones, roasted potatoes, endive salad	230
BRANDT FARMS CALIFORNIAN PRIME BEEF	
Rib Eye 16oz* served with hand-cut fried potatoes	90
Côte de Bœuf 36oz* served with fingerling potatoes and roasted vegetables	225
Filet Mignon 8oz* served with hand-cut fried potatoes	72
SIDES	16

SANTORINI FAVA
PIAZZI BEANS
SLOW-COOKED GIGANTES
STEAMED BABY BEETS
FINGERLING POTATOES
MIXED BROCCOLI, ROMANESCO, CAULIFLOWER
STEAMED HORTA
GRILLED SWEET ONIONS
HAND-CUT FRIED POTATOES

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





LUNCH LIBATIONS

21

LUNCH 45

MILOS MIMOSA

Amalia Brut, house-squeezed orange juice

BELLINI

Amalia Brut, peach puree

APEROL SPRITZ

Aperol, Amalia Brut, Fever-Tree club soda

BREAKFAST MARTINI

Rosemary macerated gin, Cointreau, English orange marmalade, lemon

MILOS BLOODY MARY

Parparoussis Tsipouro, Milos bloody mary mix

ESPRESSO MARTINI

Stoli Vanil, Kahlua, Lavazza espresso

MOCKTAILS

9

HAZELNUT ICED LATTE

Lavazza espresso, almond milk, honey, hazelnut

RONALD PALMER

Freshly brewed iced tea, house-squeezed lemonade, grapefruit juice, basil

SPARKLING EARL GREY LEMONADE

House-squeezed lemonade, orange juice, Earl Grey syrup, Fever-Tree club soda

FIRST

(Kindly select one)

3+1 OYSTERS*

Daily selection of seasonal oysters

TUNA TARTARE* (add 10)

Bigeye tuna, micro basil, Serrano chili, orange

CANADIAN CLASSIC*

Nova Scotia smoked salmon and cream cheese served on a fresh toasted bagel

THE GREEK SPREADS

Tzatziki, taramosalata*, htipiti, pita, and crudité

OCTOPUS (add 10)

Sashimi quality Mediterranean octopus, chargrilled

GREEK SALAD

The authentic salad prepared with vine-ripe heirloom tomatoes

SECOND

(Kindly select one)

DORADE ROYALE

Whole grilled Mediterranean sea bream

HIDDENFJORD SALMON*

Piazzi beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini fries

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt, herbs

LAMB CHOPS* (add 15)

Greek style charbroiled lamb chops with hand-cut fried potatoes

ASTAKOMAKARONADA (add 20)

Bay of Fundy lobster pasta Athenian-style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek spiced walnut cake with daily selection of ice cream

BAKLAVA (add 5)

Traditional Greek pastry with pistachios, almonds, walnuts, and honey-walnut ice cream

GREEK YOGURT

With daily spoon sweets

FRUITS OF THE SEASON

WINE PAIRING

Sommelier pairing of two wines from mainland and northern Greece