



# MILOS WINE BAR

ALL OF OUR DISHES ARE MEANT TO BE SHARED

Sharing food, an essential part of Greek culinary tradition, brings people together and enriches the dining experience.

## RAW BAR

<b>Faroe Island Salmon Tartare</b>	10.00
Greek yogurt, Spanish caviar. Or The classic with truffle oil.	
<b>Faroe Island Salmon Sashimi</b>	10.00
Faroe Island salmon, fresno chili, lime zest, micro cilantro.	
<b>Smoked Salmon</b>	10.00
Char Nicholas cut.	
<b>Big Eye Tuna Tartare</b>	10.00
Big Eye tuna, serrano chili, micro basil.	
<b>Big Eye Tuna Sashimi</b>	10.00
Big Eye tuna, yuzu, yuzu kosho, dill pollen, sea salt, dill.	
<b>Greek Ceviche</b>	10.00
Loup de mer, Mediterranean fresh herbs, gigantes beans and feta.	
<b>Avgotaraho</b>	12.00
On crostini with a taste of eggplant salad.	

## GREEK PIES

MADE WITH HANDMADE PHYLLO CRUST

<b>Athenian Tyropita</b>	6.00
Feta, manouri.	
<b>Spanakopita</b>	6.00
Spinach, leek, feta.	

## SPREADS

TRADITIONAL GREEK SPREADS

<b>Tzatziki</b>	5.00
Greek yogurt, cucumber, garlic.	
<b>Chtipiti</b>	5.00
Whipped feta, manouri, Florina pepper.	
<b>Taramosalata</b>	5.00
Superior cod roe, extra virgin olive oil.	
<b>Hummus</b>	5.00
Chickpeas, tahini, lemon juice, with smoked sweet paprika.	

## COLD MEZE

<b>Selection of Artisanal Olives</b>	5.00
<b>Manouri Olive Spread</b>	5.00
Manouri, kalamata and green olive spread, cherry tomato.	
<b>Cretan Salad</b>	8.00
Whole wheat Cretan dakos, tomato, onion, cucumber, feta, extra virgin olive oil.	
<b>Gigante Beans Plaki</b>	5.00
In tomato sauce.	
<b>Beluga Lentils</b>	12.00
With smoked salmon.	
<b>Milos Wine Bar Cheese Plate</b>	10.00
Selection of Greek cheeses.	

## HOT MEZE

<b>Gyros</b>	6.00
Gyros, tomato, red onion, tzatziki over pita.	
<b>Keftedakia</b>	5.00
Lamb and veal traditional Greek meatballs.	
<b>Loukaniko</b>	5.00
Greek traditional sausage.	
<b>Octopus</b>	8.00
Sashimi quality grilled octopus.	
<b>Grilled Shrimp</b>	16.00
Madagascar jumbo grilled prawns.	
<b>Fresh Sea Scallops on a Skewer</b>	10.00
<b>Bouyiourdi</b>	8.00
Baked feta, fresno chili, extra virgin olive oil.	
<b>Grilled Peppers</b>	6.00
Red and yellow peppers, extra virgin olive oil, aged balsamic.	
<b>Homemade Flatbread</b>	10.00
Zucchini, eggplant, crumbled feta, mint yogurt.	
<b>THE REAL GREEK YOGURT</b>	6.00
Flown in from Cyprus with your choice of thyme honey from Chios or spoon sweets.	

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