

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

FROM THE RAW BAR

OYSTERS AND CLAMS

East and West Coast Selection 4.

BIGEYE TUNA

SASHIMI - Yuzu Kosho, dill, extra virgin olive oil 39.

TARTARE - Orange, micro basil, Serrano chili 39.

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

SASHIMI or TARTARE- Fresno chili, shallot, cilantro 33.

MILOS CRUDO TASTING

Whole Dorade Royal sashimi, smoked salmon, tartare, sashimi and Bottarga 120.

GREEK CEVICHE

Loup de Mer, Mediterranean fresh herbs,

Gigantes beans and feta cheese 45.

AVGOTARAO

Greek Bottarga

Gently cured roe of the renowned Messologgi Gray Mullet 24.

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini and eggplant tower, Kefalograviera cheese and Tzatziki

Small 22. Large 36.

THE GREEK SPREADS

Taramosalata, Hummus, Htipiti,

Toasted pita and marinated raw vegetables 39.

HOLLAND PEPPERS

Grilled red, yellow, and orange peppers, olive oil and aged Balsamic 22.

GRILLED MUSHROOMS

King Trumpet, Shiitake, Oyster, Blue Foot, Hen of the Woods 29.

GRILLED OCTOPUS

Sashimi quality Mediterranean Octopus, Santorini yellow split pea fava 32.

CALAMARI

Lightly fried squid, lemon and parsley.

Small 18. Large 28.

GRILLED STUFFED CALAMARI

Stuffed with Cretan Anthotiro, feta, manouri cheese and fresh mint

With a raw baby vegetable salad 30.

GRILLED MADAGASCAR SHRIMP

Endive salad 42.

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab, Piazzi bean purée 34.

SALADS AND VEGETABLES

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions,

Extra virgin olive oil and barrel-aged feta cheese.

Small 18. Large 33.

ROMAINE SALAD

Dill, Spring onions, Manouri cheese and Milos dressing 22.

ORGANIC HEIRLOOM BEETS

Roasted with mint yogurt and roasted garlic 19.

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt and Haloumi cheese 32.

FROM THE SEA

Tour our daily fish market of fresh Mediterranean fish flown in from Greece, Spain and Portugal, sold at market price by the pound and prepared simply grilled.

Fagri, Loup de Mer, Lethrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni,

Sfyrida, Rofos, Stira, Raska, Langustines, Blue Lobster, Langusto

Additional American varieties include Black Sea Bass, Red Snapper and Pompano.

GRILLED FISH MP/lb.

Olive oil and lemon sauce

FISH IN SEA SALT (supp. 15.)

Wrapped in sea salt and baked in the oven with herbs MP/lb. (Minimum 3lbs)

LOBSTER - DEEP SEA BAY OF FUNDY MP/lb.

Grilled lobster with Ladolemono

Lobster Athenian pasta (supp. 25.)

Warm lobster salad with Metaxa brandy (supp. 20.)

CARABINIEROS

Spain's Crevette Royal, served with a shot of Sherry to pair with the head 118./lb

BIG EYE TUNA

Sashimi quality, served only blue or rare 55.

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Simply grilled with Santorini Piazzi style beans 50.

FROM THE LAND

Our beef from Brandt Beef family farm, located in Brawley, California, is

corn, Sudan and Bermuda grass fed, all-natural and antibiotic free.

All dishes served with Greek fried potatoes.

16 oz. RIB EYE

Brandt Beef Prime Dry Aged 4-6 Weeks 68.

8 oz. FILET MIGNON

Brandt Beef All Natural Beef Tenderloin 55.

LAMB

Grilled lamb chops 55.

SIDE DISHES

Horta, steamed wild seasonal greens 13.

Santorini Fava 17.50.

Fingerling potatoes, steamed with mint, dill, cilantro, extra virgin olive oil 15.

Hand cut Greek fried potatoes 9.

Asparagus, grilled 16.50

Broccoli, steamed 13.

Sweet Vidalia onions, grilled with olive oil 13.

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.