

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece NV	18.
Brut Rosé, Amalia Rosé, Tselepos, Arcadia, Greece NV	19.
Extra Brut, Elegance, Vincent Couche, Côte des Bar, France NV	22.
Brut Rosé, Billecart-Salmon, Mareuil-sur-Ay, France NV	45.

WHITE WINES

Sideritis, Parparoussis, Achaia 2017	11.
Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016	12.
Assyrtiko, Areti, Biblia Chora, Pangeon 2017	13.
Vidiano/Plyto, Skipper, Rhous, Crete 2015	14.
Malagousia, Gerovassiliou, Epanomi 2016	15.
Assyrtiko, Santorini, Old Vines, Canava Chrissou, Santorini 2017	17.
Chardonnay, Gerovassiliou, Epanomi 2016	18.
Friul/Sauv/Ries, Borgo Del Tiglio, Friuli-Venezia Giulia 2014	19.
Chanin, Los Alamos Vineyard, Santa Barbara County 2016	21.
Bourgogne, Maison Leroy, Burgundy 2012	35.
Auxey-Duresses, Domaine Leflaive, Burgundy 2016	45.

ROSÉ

Agiorgitiko, Rosé, Driopi, Nemea 2017	10.
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RED WINES

Kotsifali, Estate Red, Rhous, Crete 2016	12.
Xinomavro, Valos, Katsaros, Krania 2014	14.
Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2016	16.
Cabernet/Merlot, Estate Red, Biblia Chora, Pangeon 2014	17.
Unkown Varietal, Biblinos Oenos, Biblia Chora, Pangeon 2012	19.
Mandilaria, Venetsanos, Santorini 2016	22.
Grgich, Napa Valley 2011	23.
Chianti Classico Riserva, Conti Capponi, Tuscany 2013	24.
Agiorgitiko, Nemea Reserve, Driopi, Nemea 2013	25.
Antica Terra, Coriolis, Willamette Valley 2015	28.
Auxey-Duresses, Domaine Prunier Bohnneur, Burgundy 2016	29.
Limnio/Mavroudi/Mavro, Avaton, Gerovassiliou, Epanomi 2013	30.
Chanin, Santa Barbara 2016	31.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece (500 ml) 2012	15/80
Moschato, Parparoussis, Greece (500 ml) 2013	16/85
Mavrodaphne, Parparoussis, Greece (500 ml) 2004	21/120
Assyrtiko/Aidani, Vinsanto, Venetsanos, Greece (375 ml) 2003	195
Sauternes, Chateau d'Yquem, France (375ml) 2007	700

WEEKEND FAMILY LUNCH AT MILOS IN HUDSON YARDS

(Saturday and Sunday 11:30am-4:00)

57.00 per person

FIRST COURSE (choice of)

½ DOZEN OF BLUE POINT OYSTERS

SALMON TARTARE

Fresno chili, shallot, cilantro

GREEK SPREADS

Taramosalata, Hummus, Tzatsiki
Toasted pita, olives and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality, Mediterranean Octopus
Santorini yellow split pea fava

GRILLED VEGETABLES

Holland red and yellow peppers, fennel
Haloumi cheese and mint yogurt

SECOND COURSE (choice of)

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions,
Extra virgin olive oil and barrel-aged feta cheese.

CALAMARI

Lightly fried squid, lemon and parsley.

TWO JUMBO MADAGASCAR PRAWNS

Endive salad

THIRD COURSE (choice of)

MEDITERRANEAN DORADE ROYAL

Grilled Sea Bream with steamed crown broccoli

GRILLED SALMON

Simply grilled with Santorini Piazzi style beans

LAMB CHOPS

Two double-bone lamb chops with French fries

LOBSTER PASTA (\$20.00 supplement)

Athenian pasta with Deep Sea Bay of Fundy lobster

16oz. RIB EYE (\$20.00 supplement)

Brandt Beef Prime Dry Aged 4-6 Weeks

FOURTH COURSE (choice of)

GREEK WALNUT PIE (KARYDOPITA)

served with lavender Ice Cream

YOGURT MARTINI

FRESH SEASONAL FRUITS

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.