



*estiatorio* **Milos**

**WEEKDAY LUNCH**  
available Monday-Friday

\$39

**FIRST**

**3+1 OYSTERS**

Daily selection of seasonal oysters

**GREEK MEZE PLATE**

Taramosalata, tzatziki, htipiti,  
served with raw vegetables and grilled pita

**GRILLED OCTOPUS (add \$10)**

Capers, onions, Santorini fava

**CALAMARI**

Lightly fried squid, lemon and parsley

**THE GREEK SALAD**

Vine ripened tomatoes, cucumbers, olives, onions,  
peppers, Greek barrel-aged feta, extra virgin olive oil

**ROMAINE SALAD**

Dill, spring onions, manouri cheese and Milos dressing

**SECOND**

**WHOLE GRILLED FISH OF THE DAY**

Ladolemono and steamed crown broccoli

**ICELANDIC ARCTIC CHAR**

Simply grilled with Santorini piazzi-style beans

**TUNA BURGER**

Daikon radish salad and lightly fried zucchini sticks

**SALMON TARTARE**

Spanish caviar, yogurt, Greek fried potatoes

**COLORADO LAMB CHOPS (add \$10)**

Two grilled lamb chops with Greek fried potatoes

**ROASTED ORGANIC CHICKEN BREAST**

Roasted eggplant, peppers, mint yogurt and herbs

**GRILLED VEGETABLE AND MUSHROOM PLATTER**

Mint yogurt and haloumi cheese

**ASTAKO-MAKARONADA (add \$20)**

Deep Sea Bay of Fundy lobster Athenian-style with spaghetti

**DESSERT**

**KARYDOPITA**

**GREEK YOGURT**

Topped with crumbled baklava

**FRUITS OF THE SEASON**