



estiatorio **Milos**

## Milos Classics

<b>Oysters*</b> Daily selection	5 each
<b>Bigeye Tuna Sashimi*</b> Yuzu kosho, dill, Extra Virgin Olive Oil	35
<b>Milos Special</b> Lightly fried zucchini, eggplant, tzatziki & Kefalograviera cheese	33
<b>Calamari</b> Fresh, lightly fried squid	30



## Wines by the Glass

<b>Sparkling</b> Ktima Tselepos, "Amalia", Brut, Arcadia	18
<b>White Wines</b> Domaine Biblia Chora, <i>Assyrtiko</i> , Pangee	16
Ktima Tselepos, <i>Moschofilero</i> , Arcadia	17
Domaine Katsaros, <i>Chardonnay</i> , Krania	19
<b>Rose</b> Driopi, <i>Agiorgikiko</i> , Rose, Nemea	15
<b>Red Wines</b> Domaine Biblia Chora, <i>Pinot Noir</i> , Pangee	18
Domaine Biblia Chora, <i>Cabernet-Merlot</i> , Pangee	19
Domaine Gerovassiliou, <i>Estate Red</i> , Epanomi	18



## Wine Pairing

Sommelier pairing of wines from mainland and northern Greece	19
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\*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.

A la carte menu also available

Prices subject to change.

## Lunch Menu

\$29.00

### Appetizer

your choice of

#### Greek Spreads

taramosalata, tzatziki & htipiti

served with toasted pita and raw vegetables



#### Shetland Island Organic Salmon Tartare\*

Fresno chili, shallot, cilantro



#### Tomato Salad

vine ripened tomatoes, Extra Virgin Olive Oil & barrel-aged feta



#### Grilled Octopus

sashimi quality Mediterranean octopus, char-broiled,

Santorini fava

(\$10 supplementary)



#### Fresh Maryland Lump Crab Cake\*

hand-picked fresh jumbo lump crab with mustard emulsion

(\$10 supplementary)



## Main Course

your choice of

#### Dorade Royale

grilled Mediterranean Sea Bream



#### Shetland Island Organic Salmon\*

with Santorini piazz beans



#### Grain-Fed Chicken Breast Skewer

with grilled mushrooms, served over pita



#### Shrimp Saganaki

cous cous, tomato & feta



#### Colorado Prime Lamb Chop\*

Greek fried potatoes

(\$10 supplementary)



#### Nova Scotia Deep Sea Lobster Pasta

light tomato sauce

(\$15 supplementary)



## Dessert

your choice of

#### The Real Greek Yogurt



#### Fresh Fruits of the Season



#### Karydopita

with kaimaki ice cream



#### Baklava

(\$2 supplementary)

Absolutely no substitutions. Minimum \$29.00 per person.