

"Sharing food at the table brings people together and enriches the culinary experience" - Costas Spiliadis

Your Captain will be happy to guide you through our fish market explaining the varieties, origin and taste of today's selection of fresh fish

OYSTERS/CAVIAR

| Seasonal Oysters | Market Price 6pcs /12 pcs | |
|------------------|---------------------------|----------|
| Ossietra Caviar | 148/30gr | 255/50gr |
| Beluga Caviar | 350/30gr | 575/50gr |

RAW FISH

| | |
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| SASHIMI | 36 |
| Magiatiko, Salmon, Loup de Mer, Tsipoura | |
| TARTARE | 42 |
| Magiatiko, Tuna, Salmon | |
| CEVICHE | 42 |
| Loup de Mer | |

MILOS CLASSICS

| | |
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| THE GREEK SPREADS | 42 |
| Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables | |
| MILOS SPECIAL | 45 |
| Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki | |
| HOLLAND PEPPERS | 34 |
| Grilled red, yellow and orange peppers, extra virgin olive oil aged balsamic | |
| MUSHROOMS | 38 |
| King trumpet, baby shiitake, oyster, hen of the woods | |
| ZUCCHINI FLOWERS | 42 |
| Stuffed with feta, Manouri and Kefalograviera cheese | |
| OCTOPUS | 48 |
| Sashimi quality Mediterranean octopus, charcoal broiled | |
| CRAB CAKE | 45 |
| Chesapeake Bay, Maryland Style Lump Crab Meat Cake | |
| FRIED CALAMARI | 42 |
| Rings of fresh and tender calamari, lightly fried | |
| SEPIA | 42 |
| Served with black ink risotto | |
| GRILLED SHRIMP | 45 |
| Premium New Caledonia blue shrimp | |
| TOMATO SALAD | 44 |
| The authentic salad prepared with vine-ripened tomatoes | |
| GREEN SALAD | 32 |
| Hearts of romaine, dill, spring onions, manouri cheese and Milos dressing | |

WHOLE FISH AND SEAFOOD

priced per kg

GRILLED

Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira

BAKED IN SEA SALT

Loup de Mer, Milokopi, Rofos

Supp 20

AHNISTO (minimum 2 ppl) (Poached with Vegetables)

Skorpena, Rofos, Caponi

Supp 20

WHOLE FISH SASHIMI

Emperor, Loup de Mer, Tsipoura, Barbouni

SMALL FRIED FISH

Barbouni, Anchovies, Sardines, Maridaki, Lethrini

LOBSTER Deep Sea Bay of Fundy, Nova Scotia

Grilled and served with Greek fried potatoes

Astakomakaronada, lobster pasta Athenian-style

Lobster salad endives, radicchio, fennel, Metaxa

Supp 20

CREVETTES ROYALES, Morocco

Grilled royal shrimp served with a shot of sherry to shoot the head

KAKAVIA (Greek Fishermans Soup, minimum 2 ppl)

Today's chef choice of fish

Supp 20

FISH FILETS

BIGEYE TUNA

Sashimi quality, sesame crusted, organic beets and skordalia

68

ROUGE LABEL SALMON

Santorini Piazzis-style white beans

62

MEAT

LAMB CHOPS

Milk-fed baby lamb chops prepared Greek style served with Greek fries and tzatziki

88

FILET MIGNON

USDA black angus fillet served with Greek fries

88

RIB EYE STEAK

Black Angus 21 days dry aged served with Greek fried potatoes

108

SIDE DISHES

HORTA, wild greens from Crete, Greece

GRILLED VEGETABLES with MINT YOGURT

ASPARAGUS

ORGANIC HEIRLOOM BEETS

FAVA

GIGANTES

YUKON GOLD POTATO SALAD

GREEK FRIED POTATOES

SEASONAL STEAMED VEGETABLES