

“Sharing food at the table enriches the culinary experience
and brings people together”
Costas Spiliadis

FRESH FISH. RAW CEVICHE SMOKED

OYSTERS Seasonal from the UK, Ireland and France	from 4
TUNA, Bluefin Sashimi – yuzu kosho, dill, extra virgin olive oil Tartare – orange, micro basil, Serrano chili	32
SALMON, Hiddenfjord Sashimi or Tartare - fresno chili, shallot, basil	32
LAVRAKI Sashimi – lemon juice, lemon zest, thyme, extra virgin olive oil	32
MAGIATIKO, Mediterranean hunter fish Sashimi – lime zest and juice, red and green chili, breakfast radish, micro herbs Tartare – lime zest and juice, red and green chili, cucumber, micro herbs	32
RAW FISH PLATTER (serves two to four people)	132
CEVICHE Lavraki, Mediterranean wild herbs, Kastoria beans, feta	32
SMOKED FISH Tsar Nicoulai cut Balik style salmon	32
IMPERIAL OSIETRA, China Firm texture, creamy flavour with a fine hazelnut finish	30g 173 / 50g 276

MILOS CLASSICS

MILOS SPECIAL Lightly fried courgette and aubergine tower, kefalograviera cheese and tzatziki	32
THE GREEK SPREADS Hummus, taramosalata, tyrokafteri, served with raw vegetables and grilled pita	33
OCTOPUS Chargrilled sashimi quality Mediterranean octopus with Santorini fava	42
GREEK FLORINA PEPPERS Grilled, dressed with 25 yo balsamic vinegar and Afrala	18
GRILLED MUSHROOMS WITH HALLOUMI CHEESE	18
GREEK SALAD Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil	28
FRESH CALAMARI, local, lightly fried	34
SAGANAKI KASSERI NAXOS	18
MARYLAND STYLE CRAB CAKE	44
PORTUGUESE FRESH GRILLED SARDINES (in season)	18
IPIROTIKI SALAD Thinly sliced cabbage, Manchego cheese, dill, orange segments, dressed with white balsamic vinegar and extra virgin olive oil	21
ROMAINE SALAD Dill, spring onions, manouri cheese and house sauce or Greek Easter style	21
GRILLED VEGETABLES Aubergine, zucchini, fennel, peppers, halloumi cheese and mint yogurt	26
COURGETTE FLOWER Stuffed with three cheeses and fresh mint, lightly fried	12
FRESH MEDITERRANEAN CUTTLFISH Grilled, served with black ink risotto	32

FRESH FISH. GRILLED FRIED POACHED market priced per kg

Our fishermen and fishmongers select the best, freshest
and most sustainable fish for us every morning. We thank them.
Please take a moment to choose your fish
from our market for today's meal.

MARKET SELECTION - LINE CAUGHT ONLY, TRAPS

Deep Sea Bay of Fundy (NS) Lobster, Carabineros, Dover Sole, Fagri, Tsipoura,
Red Snapper, Balada, Lavraki, Pompano, Lethrini, Black Sea Bass, Rofos, Barbouni,
Scorpena, Kaponi, Saint Pierre, Emperor and more

Thank you

Kyriakos, Andreas, Noah, Pedro, Orlando, Kostas, David, and Stergios

SALT BAKED FISH (minimum of 1.5kg)	MP
ACHNISTO Scorpena poached in light tomato sauce, zucchini, fingerlings and fresh herbs (serves two to four people)	MP
KAKAVIA Traditional Island fisherman's soup with Rofos fish, onions, potatoes, olive oil and lemon (serves two to four people)	MP
BLUEFIN TUNA Served with scordalia and baby beets	52
HIDDENFJORD SALMON Served with Piazzi beans	45
BAY OF FUNDY (NS) LOBSTER PASTA Athenian-style Astakomakaronada	MP

MILOS MEATS

LAMB CHOPS Grilled spring lamb chops served with hand-cut fries	62
LAMB RACK Herb coated roast whole rack - 8 bones, roast potatoes, endive salad	160
RIB EYE, 14oz Served with hand-cut fries	83
FILET MIGNON, 10oz USDA prime served with hand-cut fries	72

SIDES

GREEK ARTISAN OLIVES	7
SANTORINI FAVA	12
PIAZZI BEANS	12
SLOW-COOKED GIGANTES	12
STEAMED BABY BEETS	12
FINGERLING POTATOES	12
MIXED BROCCOLI, ROMANESCO, CAULIFLOWER	12
HORTA	12
GRILLED SWEET ONIONS (in season)	12
HAND-CUT FRIES	12
HUMMUS	12
TARAMA	12
TZATZIKI	12

Please inform your waiter if you are allergic to any food items before you order
A discretionary service charge of 15% applies to each bill