



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

MILOS FRESH FISH AND SEAFOOD

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 and seafood.

OYSTERS

Seasonal Selection \$6.00/each

CAVIAR

Royal Belgian Osetra, blinis and condiments* \$160/30 gr \$250/50 gr

RAW FISH

TASTING OF RAW FISH* \$115.00

Chef's selection of raw fish, sashimi style

MAGIATIKO, Mediterranean Hunter Fish* \$28.00/\$33.00

Sashimi or Tartare

TUNA, Bigeye AAA quality* \$28.00/\$33.00

Selected for Milos by our fishmonger at Hawaii's auctions

Sashimi or Tartare

SALMON, Faroe Islands, Organic* \$28.00/\$33.00

Sashimi or Tartare

LOUP DE MER/LAVRAKI, Ionian Sea, Greece* \$36.00

Sashimi or Ceviche

TSIPOURA, Ionian Sea, Greece* \$34.00

Sashimi

LETHRINI, Nazare, Portugal* \$36.00

Sashimi

FAGRI, Kythira, Greece* \$36.00

Sashimi

CURED FISH

SALMON* Tsar Nicolai cut smoked salmon, Balik style, Scotland \$42.00

AVGOTARAHO* Ferran Adrià's choice of Greek bottarga, Trikalinos, Messolonghi \$28.00

Curing fish first appeared in Ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste

WHOLE FISH AND SEAFOOD

Priced per pound

GRILLED Fagri, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass,

St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira

BAKED IN SEA SALT Loup de Mer, Milokopi, Rofos +\$20 supp.

SMALL FRIED FISH Barbouni, Anchovies, Sardines, Maridaki, Lithrini, Soletettes

LOBSTER Deep Sea Bay of Fundy, Nova Scotia

Grilled and served with hand-cut fried potatoes

Astakomakaronada, Athenian-style lobster pasta +\$20 supp.

CREVETTES ROYALES, Morocco

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

FISH FILETS

BIGEYE TUNA* Sashimi quality, organic beets and scordalia \$61.00

FAROE ISLAND SALMON* Santorini piazzì-style beans \$54.00

HALIBUT Fresh Atlantic halibut, oven baked Mediterranean style \$54.00

MILOS CLASSICS

MILOS SPECIAL small \$21.00 / large \$37.00

Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki

THE GREEK SPREADS \$38.00

Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables

ZUCCHINI FLOWERS \$18.00

Stuffed with three different cheeses

HOLLAND PEPPERS \$29.00

Grilled red, yellow and orange peppers, olive oil and aged balsamic

MUSHROOMS \$33.00

King trumpet, shiitake, oyster, portobello

OCTOPUS \$38.00

Sashimi quality Mediterranean octopus, charcoal broiled

CRAB CAKE \$38.00

Made with the freshest crabmeat from Maryland's blue crabs

and served with Santorini piazzì-style bean puree

FRIED CALAMARI \$37.00

Rings of fresh and tender calamari, lightly fried

LOBSTER SALAD market price per lb + \$15.00

Made to order with endives, radicchio, fennel Metaxa

SHRIMP \$66.00

Blue shrimp from New Caledonia, grilled and served on a bed of radicchio

SALADS, VEGETABLES, LEGUMES

TOMATO SALAD \$33.00

The authentic salad prepared with organic tomatoes

GREEN SALAD \$27.00

Hearts of romaine, dill, spring onions, Manoura cheese and our

Milos house dressing

GRILLED VEGETABLES \$36.00

Eggplant, zucchini, fennel, peppers, mint yogurt and Halloumi cheese

ORGANIC HEIRLOOM BEETS \$18.00

Boiled heirloom leafy beets with red-wine vinegar and extra-virgin olive oil

FAVE SANTORINI (AOP) \$16.00

Known on the island as Lathouri (yellow split peas), slow cooked with extra virgin

olive oil and lemon, topped with French shallots and herbs

GIGANTES \$16.00

White beans baked in tomato sauce

MEAT*

LAMB CHOPS \$66.00

Authentic Colorado prime lamb chops charbroiled

FILET MIGNON \$72.00

served with hand-cut fried potatoes

USDA BLACK ANGUS RIB EYE STEAK \$82.00

16oz Served with hand-cut fried potatoes

PRIME DRY AGED CÔTE DE BOEUF \$183.00

34oz, served with roasted vegetables and potatoes

SIDE DISHES

Fingerling potatoes \$17.00

steamed with mint, dill, cilantro, extra-virgin olive oil

Hand-cut fried potatoes \$11.00

Steamed broccoli \$17.00

Steamed Swiss chard \$17.00

Grilled asparagus \$17.00

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

MILOS SEASONAL COCKTAILS

\$21

CHERRY ON TOP*

Patron Reposado, Luxardo Maraschino, Luxardo Cherry, Lemon Agave, Egg White

RELAX & REWINE

Ketel One Citroen, Vouini Panayia Plakota Red Wine, St. George Spiced Pear, Lemon, Demerara

JAVA MONKEY

Espresso, Almond Milk Ron Zacapa No. 23 Rum, Giffard Banane du Brésil, Kahlua, Lavazza

THEM APPLES

Tito's Vodka, Fuji Apple Puree, St. George Spiced Pear, Cinnamon, Lemon

GIN-GIN SMASH

Beefeater Gin, St. George Spiced Pear, Ginger, Lemon

NOTORIOUS F.I.G.

Maker's Mark, Lemon, Cinnamon, Fig Preserve, Greek Sea Salt, Angostura Bitters

BACK IN BLACK

Johnnie Walker Black Label Scotch, Lemon, Hot Honey, Angostura Bitters

MILOS CLASSIC COCKTAILS

\$21

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever-Tree Ginger Beer

SIPPIN' PRETTY

Pierre Sparr Brut Rosé, St. Germain Elderflower, Lemon, Grapefruit

IN THE KNOW

Ketel One Cucumber & Mint Botanical Vodka, Green Chartreuse Taylor's Falernum, Mint, Lime

LADY VIOLETTE*

Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey, Lemon, Egg White

MONKS IN MEXICO

Lobos 1707 Reposado, Green Chartreuse, St. Germain Elderflower Grapefruit, Lime

WHISKEY BUSINESS

Jim Beam Rye, Peppercorn Syrup, Lemon, Mint, Fever Tree Ginger Beer

BEER

Fix Lager	\$12	Weihenstephaner Hefeweizen	\$15
Mythos Lager	\$12	Dogfish Head 60 Min IPA	\$14
Stella Artois	\$12	Chimay Grand Reserve	\$17
Stella Artois Cidre	\$12	Deschutes Black Butte Porter	\$13
White Claw Grapefruit	\$12	White Claw Black Cherry	\$12
Clausthaler Non-Alcoholic	\$12		



A pioneer of food, wine and hospitality from Greece for the past 40 years, estiatorio Milos has a long-standing commitment to serving the freshest, most pristine seafood available. The original Milos was founded in 1979 in Montreal. It became Canada's most acclaimed fish and seafood restaurant and grew to have locations in New York, Athens, London, Miami Los Cabos and, of course, Las Vegas.

Our suppliers, who range from small, family owned fishing companies in the Greek Islands and the shores of Morocco, Tunisia and Portugal, to independent North American fishermen in Pensacola, Florida, and the Bay of Fundy in Nova Scotia, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and sound environmental considerations.

In addition, our cuisine features carefully selected vegetables, legumes, olive oil, yogurt, sea salt and fruits - all elements that form the basis of the Mediterranean diet - complemented by our selection of delicious wines. We are committed to sharing the best wines from Greece and around the world, from small family-run domaines to larger estates

Our simple preparation tries to preserve the subtle, distinct flavors and healthful values of excellent, fresh ingredients, and our presentation expresses our philosophy of harmony with nature. Dishes are meant to be enjoyed family-style, encouraging sharing and conversation at the table.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the pride with which we always provide a delicious and healthy meal.

Costas Spiliadis
Chef/Owner



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HOLLAND PEPPERS \$29.00

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The authentic salad prepared with organic tomatoes

GREEN SALAD \$27.00

Hearts of romaine, dill, spring onions, Mizithra cheese and our Milos house dressing

GRILLED VEGETABLES \$36.00

Eggplant, zucchini, fennel, peppers, mint yogurt and Haloumi cheese

ORGANIC HEIRLOOM BEETS \$18.00

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and lemon, topped with French shallots and herbs

GIGANTES \$16.00

White beans baked in tomato sauce

MEAT*

LAMB CHOPS \$66.00

Authentic Colorado prime lamb chops charbroiled

FILET MIGNON \$72.00

served with hand-cut fried potatoes

USDA BLACK ANGUS RIB EYE STEAK \$82.00

16oz Served with hand-cut fried potatoes

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SIDE DISHES

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steamed with mint, dill, cilantro, extra-virgin olive oil

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Steamed Swiss chard \$17.00

Grilled asparagus \$17.00

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MOCKTAILS

\$9

SPARKLING EARL GREY LEMONADE

House-squeezed lemonade and orange juice, Earl Grey Syrup, Fever Tree club soda

RONALD PALMER

Freshly brewed iced tea, house-squeezed lemonade and grapefruit juice, basil

HARVEST ICED LATTE

Lavazza espresso, almond milk, honey, hazelnut

LUNCH LIBATIONS

\$18

MILOS MIMOSA

Amalia Brut, house-squeezed orange juice

BELLINI

Amalia Brut, Peach Puree

APEROL SPRITZ

Aperol, Amalia Brut, Fever Tree club soda

BREAKFAST MARTINI

Rosemary macerated gin, Cointreau, English orange Marmalade, lemon

MILOS BLOODY MARY

Paparusis Tsipouro, Milos Bloody Mary mix

ESPRESSO MARTINI

Stoli vanilla, Kahlua, Lavazza espresso

JAVA MONKEY

Ron Zacapa No 23 Rum, Giffard Banane de Bresil, Kahlua, Lavazza espresso, almond milk

BEER

Fix Lager	\$12	Weihenstephaner Hefeweizen	\$15
Mythos Lager	\$12	Dogfish Head 60 Min IPA	\$14
Stella Artois	\$12	Chimay Grand Reserve	\$17
Stella Artois Cidre	\$12	Deschutes Black Butte Porter	\$13
White Claw Grapefruit	\$12	White Claw Black Cherry	\$12
	Clausthaler Non-Alcoholic	\$12	

LUNCH

\$38

FIRST

(Kindly select one)

3+1 OYSTERS

Daily selection of seasonal oysters

TUNA TARTARE* (add \$10)

Bigeye Tuna, micro basil, Serrano chili, orange

CANADIAN CLASSIC

Nova Scotia Smoked Salmon, cream cheese & red onions served on a fresh toasted bagel

GREEK MEZZE PLATE

Tzatziki, taramosalata and htipiti, grilled pita and raw vegetables

OCTOPUS (add \$10)

Sashimi quality Mediterranean octopus, charcoal broiled

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

SECOND

(Kindly select one)

DORADE ROYALE

Whole grilled Mediterranean sea bream

FAROE ISLANDS WILD SALMON

Simply grilled with Santorini piazza-style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini fries

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt and herbs

COLORADO LAMB CHOPS (add \$15)

Two grilled lamb chops with Greek fried potatoes

ASTAKO-MAKARONADA (add \$20)

Deep Sea Bay of Fundy lobster pasta Athenian-style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek spiced walnut cake with daily selection of ice cream

BAKLAVA (add \$5.00)

Traditional Greek pastry with pistachios, almonds, walnuts and honey walnut ice cream

GREEK YOGURT

With daily spoon sweets

FRUITS OF THE SEASON

WINE PAIRING

\$19

Sommelier pairing of two wines from mainland and northern Greece

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

MIDDAY MENU

Available 3:00 PM – 5:00 PM daily
(Exclusively at the bar)

OYSTERS

Seasonal selection

\$6.00/each

CAVIAR

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\$160/30 gr \$250/50 gr

RAW FISH

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\$115.00

Chef's selection of fresh fish, sashimi style

MAGIATIKO, Mediterranean Hunter Fish*

\$28.00/\$33.00

Sashimi or Tartare

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Sashimi or Tartare

SALMON, Faroe Islands, Organic*

\$28.00/\$33.00

Sashimi or Tartare

LOUP DE MER, Ionian Sea, Greece*

\$36.00

Sashimi or Ceviche

TSIPOURA, Ionian Sea, Greece*

\$34.00

Sashimi

LETHRINI, Nazare, Portugal*

\$36.00

Sashimi

FAGRI, Kythira, Greece*

\$36.00

Sashimi

CANADIAN CLASSIC

\$16.00

Nova Scotia Smoked Salmon, cream cheese & red onions served on a fresh toasted bagel

CURED FISH

Salmon* Tsar Nicolai Cut smoked salmon, Balik style, Scotland

\$42.00

Avgotaraho*

\$28.00

Ferran Adrià's choice of Greek bottarga, Trikalinos, Messolonghi

Curing fish first appeared in Ancient Greece and has been since, in many cultures, a method of preserving it or enhancing its taste.

SEASONAL COCKTAILS

\$21

GARDEN PARTY

Casamigos Reposado, Peppercorn Syrup, Lemon Juice, Basil, Balsamic, Ginger Ale

SUMMER PASSION

Leblon Cachaça, Chinola Passion Fruit Liqueur, Lime

DUSK TIL DAWN

Patron Reposado, Amaro Montenegro, Ancho Reyes Verde Liqueur, Crème De Cassis, Chocolate Bitters

PEACH FIZZ

Grey Goose White Peach & Rosemary, Taylor's Velvet Falernum, Peach Purée, Lemon, Fever-Tree Soda Water

SAZERAC SMASH

Sazerac Rye, Pineapple Gomme, Ginger, Lemon, Mint

THIS ONE TIME...

Campari, Domaine de Canton Ginger Liqueur, Lemon, Fever-Tree Soda Water

THE PAMPERED MOOSE

Beekeeper Gin, Briottet Pamplermousse Liqueur, Grapefruit, Grapefruit Bitters

MILOS COCKTAILS

\$21

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever-Tree Ginger Beer

SIPPIN' PRETTY

Pierre Sparr Brut Rosé, St. Germain Elderflower Liqueur, Lemon, Grapefruit

IN THE KNOW

Ketel One Cucumber & Mint, Green Chartreuse, Taylor's Velvet Falernum, Mint, Lime

LADY VIOLETTE*

Empress 1908 Indigo Gin, Crème de Violette, Cointreau, Earl Grey, Lemon, Egg White

MONKS IN MEXICO

Lobos 1707 Reposado, Green Chartreuse, St. Germain Elderflower Liqueur, Grapefruit, Lime

WHISKEY BUSINESS

Jim Beam Rye, Peppercorn Syrup, Lemon, Mint, Fever-Tree Ginger Beer



estiatorio **Milos**

TASTING MENU

5:00pm – 6:30pm, 10:00pm – Close

\$85 Per Person

\$40 Wine Pairing

Sommelier selected wines from Mainland and Northern Greece

FIRST COURSE | Choose One

THE GREEK SPREADS

Taramasalata, tzatziki, htipiti, grilled pita and raw vegetables

LOUP DE MER CEVICHE*

Fresh, diced Loup de Mer, cucumber, piazzi beans, feta cheese, Fresno chili, shallot, mint

DORADE ROYALE (For Two)*

Whole fish sashimi

OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

SECOND COURSE | For The Table

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

MAIN COURSE | Choose One

LOUP DE MER*

Whole grilled Mediterranean Sea Bass

BIG EYE TUNA*

Sashimi quality, seared and sesame crusted, organic beets, Skordalia

ASTAKO-MAKARONADA (For Two)

Deep Sea Bay of Fundy lobster pasta Athenian-style

LAMB CHOPS*

Prime lamb chops, served with Greek fried potatoes

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt, and Halloumi cheese

vegan/vegetarian option served individually and available upon request

DESSERT | FOR THE TABLE

CHEF SELECTED GREEK DESSERT

**Consuming raw and undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions*

DESSERT

SEASON'S PERFECT FRUIT PLATE	Small \$16/Large \$26
YIAOURTI-MELI	\$19
<i>Local, natural Greek yogurt served with Thyme honey from Kythira and walnuts</i>	
BAKLAVA	\$18
<i>Traditional Greek pastry with pistachios, almonds, walnuts, and honey walnut ice cream</i>	
GALAKTOBOUREKO	\$18
<i>Semolina custard wrapped in crispy phyllo</i>	
CHOCOLATE SIN	\$19
<i>The famous Milos dessert from Athens</i>	
DAILY SELECTION OF ICE CREAM	\$14

DESSERT WINES

<i>2017 Muscat de Rio Patras, Parparoussis, Achaia (500ml)</i>	\$16/\$115
<i>2015 Late Harvest Malagousia, Gerovassiliou, Epanomi (500ml)</i>	\$130
<i>2017 Semillon, Ktima Biblia Chora, Pangeon (500ml)</i>	\$140
<i>2004 Mavrodaphne de Patras, Parparoussis, Achaia (500ml)</i>	\$19/\$145
<i>2001 Mandilaria, Liastos, Venetsanos, Santorini (375ml)</i>	\$180
<i>2016 Vin Santo, Venetsanos, Santorini (375ml)</i>	\$205
<i>2013 Semillon/Sauv Blanc, Chateau d'Yquem, Sauternes, Bordeaux, Fr.(375ml)</i>	\$895

DESSERT COCKTAILS

ESPRESSO MARTINI

\$21

Stoli Vanilla, Kahlua, Lavazza Espresso

CARAJILLO

\$21

Licor 43, Lavazza Espresso

CHOCOLATE MARTINI

\$21

Ketel One Oranje, Godiva Chocolate Liqueur, Bailey's Irish Cream, Cointreau

BLUEBERRY DREAM

\$21

Stoli Vanilla, Drambuie, Frangelico, Blueberries, Cream

PREMIUM COCKTAILS

BLANTON'S OLD FASHIONED

\$48

Blanton's, Demerara, Angostura and orange bitters

WHISTLEPIG 12-YEAR MANHATTAN

\$54

Whistlepig 12 Year Old-World Rye, Carpano Antica, Mavrodaphne,

Angostura, orange, and chocolate bitters

HENNESSY XO SIDECAR

\$60

Hennessy XO, Cointreau, Lemon