

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



estiatorio **Milos** Las Vegas

FROM OUR RAW BAR

Oysters*

Daily Selection

Greek Bottarga (Ferran Adria's choice)

Gently cured roe of the renowned Messologgi Gray Mullet

Big Eye Tuna*

Sashimi - yuzu kosho, dill, Extra Virgin Olive Oil
Tartar - orange, micro basil, serrano chili

Shetland Island Organic Salmon*

Sashimi or Tartar - fresno chili, shallot, cilantro

Tasting of Raw Fish*

Our chef's daily selection

Whole Fish Sashimi*



MILOS CLASSICS

Milos Special

Lightly fried zucchini, eggplant, tzatziki & Kefalograviera cheese

Octopus

Sushi-quality Mediterranean octopus, grilled, Satorini fava

The Greek Spreads

Tzatiki
Taramosalata
Htipiti
Skordalia
Hummus

Holland Peppers

Red, Yellow & Orange grilled peppers
Extra Virgin Olive Oil & aged balsamic

Grilled Mushrooms

Shiitake, Royal Trumpet & Abalone

Calamari

Fresh, lightly fried squid

Shrimp

Jumbo prawns grilled, served with endive salad

Maryland Crab Cake*

Hand-picked, fresh jumbo lump crab

Grilled Vegetables

Eggplant, zucchini, yellow squash, fennel, cipolini onion,
“The Real Greek Mint Yogurt” & Haloumi cheese

The Greek Salad

Vine ripe tomatoes, Extra Virgin Olive Oil &
barrel-aged feta

Romaine* Baby romaine, Kefalograviera,
white anchovy, capers, dill



*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.

FROM THE SEA

A selection of fresh Mediterranean fish, sold at market price
by the pound.

Fagri, Sea Bass, Lithrini, Dorado Royale, Rofos, Balada,
John Dory, Turbot, Dover Sole

Your Captain will help you select fish from the market and
recommend the best preparation for that particular fish
(grilled, pan-fried, or in a salt crust).

Fish in Sea Salt

3 lb. minimum

Baked in the oven and served tableside with horta

Lobster Deep Sea Bay of Fundy

Grilled with Ladolemono

Athenian Pasta

Warm Salad with Metzxa brandy

The Carabinieros

Spain's Crevette Royal

Served with a shot of Sherry to shoot the head

Ahnisto

Fish stew made to order with tomato, olive oil, white wine, basil



FROM THE LAND

All dishes served with Greek Fried Potatoes

Lamb*

Colorado Prime Lamb Chops

Ribeye*

Black Angus Ribeye Steak - 16 oz.

Filet Mignon*

All natural Premium Beef Tenderloin - 10 oz.



SIDE DISHES

Steamed Vegetables

Horta, Broccoli, or Asparagus

Greek Style Fingerling Potatoes

Served warm with mint, dill, cilantro, lemon
& Extra Virgin Olive Oil

Greek Fried Potatoes Topped with Greek Spices

Baby Beets

Steamed with “The Real Greek Mint Yogurt”

18% gratuity for parties of 8 or more