



## MILOS WINE BAR MEZE MENU

### OYSTERS

Seasonal selection

### TARAMOSALATA

Taramosalata served with Santorini capers, pita bread, cucumber sticks and cherry tomatoes

### HTIPITI

Whipped feta with sweet bell peppers, crudités and pita bread

### TZATZIKI

Made with Greek yogurt  
and served with organic diced beets and pita bread

### SAGANAKI

Lightly fried kefalograviera cheese, sesame seeds,  
served with cucumber sticks and cherry tomatoes

### AVGOTARAHO

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

### CHICKEN GYRO

**\*available at lunch only\***

Plate – served with tzatziki and pita  
Classic – wrapped in pita, with hand-cut Greek fried potatoes

### TUNA, Bigeye AAA Quality

Selected for Milos by our fishmonger at Hawaii's auctions  
Sashimi or Tartare

### SALMON, Faroe Islands, Organic

Sashimi or Tartare

### EEL

Smoked eel from the legendary Lake of Ioannina

### TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

### LOUP DE MER, Ionian Sea, Greece

Ceviche

### OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

### CRAB CAKE

Made with the freshest crabmeat from Maryland's blue crabs  
and served with Santorini piazza-style beans

### SALMON

Tsar Nicolai Cut smoked salmon, Balik style, Scotland

### LAMB CHOPS

Colorado prime lamb chops, with hand-cut Greek fried potatoes

### FILET MIGNON

USDA Black Angus shish kebab served with hand-cut Greek fried potatoes

### CAVIAR

30 gr. / 50 gr.

Royal Belgian Ossetra, blinis and condiments

### SPOON SWEETS