

AUTHENTIC, AND HEALTHY GREEK FOOD AT ITS BEST

MEZE PLATES TO SHARE

RAW FISH & OYSTERS

OYSTERS *half dozen 23, full dozen 46*
Today's market fresh East Coast oysters

SASHIMI 24
Lavraki

TARTARE 24
Salmon

CEVICHE 24
Lavraki

OUR SPREADS

GRILLED PITA BREAD 4
With olive oil and fresh rosemary

TARAMOSALATA 8
Cured fish roe, bread, lemon, olive oil

TZATZIKI 8
Greek yogurt, garlic, cucumber, Extra Virgin Olive Oil

TYROKAFTERI 8
Feta and Manouri cheese, Fresno pepper, bell pepper, garlic, olive oil

THE GREEK LEGUMES

BEANS PIAZZI 10
Prespes PDO white beans, olive oil, fresh lemon juice, dill and spring onions

BELUGA LENTIL SALAD 14
With Tsar Nicolas cut Balik style smoked salmon

GIGANTES PLAKI 10
Giant Beans, Prespes PDO, slow baked in tomato sauce

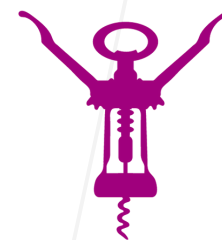
WARM SANTORINI FAVA 12
The Authentic, served with capers

SALADS

TOMATO DAKOS 24
A staple of the Cretan diet, with cherry tomatoes, grated vine ripe tomatoes, capers, purslane, oregano, olive oil, dakos and fresh Anthotyros

LITTLE GEMS 15
With house vinaigrette, baguette croutons and fresh Mizithra

GREEK SALAD 16
Tomatoes, cucumbers, green peppers, Vidalia onions, olive oil, and Real Greek Feta



MILOS WINE BAR

ISLAND PIES

SPANAKOPITAKIA 12
Spinach-Feta triangles with organic spinach, dill, spring onions, and Real Greek Feta

TYROPITAKIA 12
Cheese triangles with Real Greek Feta, organic eggs, and fresh thyme

THE GREEK CHEESES

KEFALOTYRI SAGANAKI 14
With toasted sesame seeds

GRILLED HALLOUMI 14
With cabbage salad

THE GREEK CHEESE PLATTER 16
An assortment of Greek cheeses accompanied with toasted bread

SMALL FOODS

FRESH RHODE ISLAND CALAMARI 16
Lightly fried

GRILLED MEDITERRANEAN OCTOPUS 21
Octopus, Vidalia onions, capers, chickpeas

MARINATED OCTOPUS 16
Octopus marinated in seasoned vinegar with oregano and parsley on a bed of beans piazzis

FRESH PORTUGUESE SARDINES 12
Grilled served on baguette and tarama, fresh oregano

LOBSTER SALAD 26
Fresh lobster, endives, radicchio, fennel, dill, lemon juice, olive oil, and Metaxa brandy

THE CHARCUTERIE 16
An assortment of cured meats accompanied with toasted bread

KEFTEDAKIA 14
Veal meatballs, fried, oregano and fresh mint, served with hand-cut french fries

SOUTZOUKAKIA 14
Veal meatballs baked in tomato sauce with cumin, served over pilaf rice

GRILLED OYSTER MUSHROOMS 16
Local oyster mushrooms grilled with ladolemono and fresh thyme

MELITZANA IMAM BALDI 12
Eggplant with tomatoes, onions, garlic, parsley, Real Greek Feta and olive oil

FRENCH FRIES 6
With grated Kefalograviera cheese