

*estiatorio* **Milos**

London

## About Estiatorio Milos

Recognised as one of the finest Mediterranean seafood restaurants in the world, Estiatorio Milos was founded in 1979 by acclaimed chef and restaurateur Costas Spiliadis

Milos is celebrated for serving the freshest, most pristine fish flown in daily from Greece, the Mediterranean and British Isles and for sourcing the highest-quality ingredients.

Our consistently impeccable service and welcoming spirit has made Milos an unparalleled Greek-inspired culinary destination since our inception in Montreal (1979), followed by New York (1997), Athens (2004), Las Vegas (2010), Miami (2012), London (2015) And Dubai (2023). Soon in Los Angeles, Singapore, Toronto

## Milos London

Milos is located at No 1 Regent Street St James's in the Grade II-listed building that was previously British Columbia House.

The 190-cover restaurant has been designed jointly by Costas Spiliadis and architect Alain Carle, and mirrors Estiatorio Milos's philosophy of simplicity in its design.

1 Regent street St. James's Street SW1Y 4NR

For further information, please contact our reservation team.

No: 0207 839 2080

E-mail: [London@estiatoriomilos.com](mailto:London@estiatoriomilos.com)

Instagram: [estiatoriomiloslondon](https://www.instagram.com/estiatoriomiloslondon)



### **Private Dining, Special Events And Menus**

MILOS London offers a selection of ambiances on the mezzanine floor to accommodate special occasions – be they for business or leisure.

Overlooking the ground floor dining room, the mezzanine is framed by our raw seafood bar, desserts, and cheese counter – which showcases a large display of the best artisan cheese that Greece produces. Boasting a more intimate atmosphere, with a separate bar, the mezzanine is a flexible space which can be adapted according to the occasion and the size of event.

### **Private Dining Room**

Seated capacity: 20 guests

Set against the backdrop of the Greek island of Symi, the Private Dining Room also features a wine cellar and sliding doors which can be shut for further privacy.

### **Balcony**

Seated capacity: 30 guests

Semi-private area overlooking the ground floor dining room

### **Mezzanine**

Seated capacity: 70 guests

Exclusive hire of the entire floor, including balcony, private dining room and raw bar



## Private Room

· **Space size:** Please note that we can accommodate up to 20 guests maximum in the room.

We kindly require information of the final number of guests 24 hours prior to your party.

· **Minimum Spend & Deposit:**

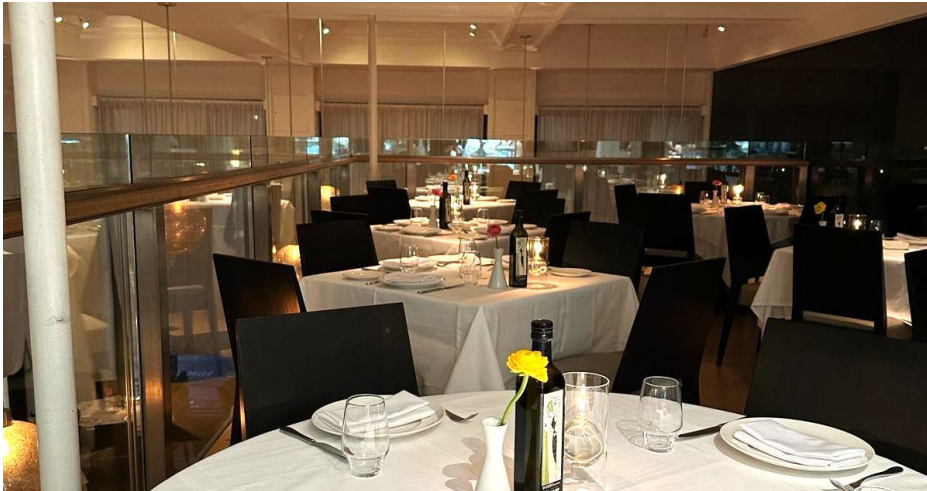
The minimum spend is;

£1,250 – Lunch

£1,750 – Dinner

If minimum spend is not reached, we will charge the remaining amount as a room hire.

Deposit: N/A



## Balcony semi-private

· **Space size:** Please note that we can accommodate up to 30 guests maximum in the area.

We kindly require information of the final number of guests 24 hours prior to your party.

· **Minimum Spend & Deposit:**

The minimum spend is;

£2,000 – Lunch

£2,500 – Dinner

If minimum spend is not reached, we will charge the remaining amount as a room hire.

· **Deposit:** N/A

### Half of the mezzanine level (semi-private inc. the Private Room)

- Space size: Please note that we can accommodate up to 70 guests maximum in the area.  
We kindly require you to confirm the final number of guests 48 hours prior to your party.

- Minimum Spend & Deposit:

The minimum spend is;

£5,000 – Lunch

£6,500 – Dinner

If minimum spend is not reached, we will charge the remaining amount as a room hire.

Deposit: N/A

### Exclusive hire of the upper floor:

- Space size: Please note that we can accommodate up to 90 guests maximum in the area for seat down dinner or Canape style stand up reception.

We kindly require you to confirm the final number of guests 48 hours prior to your party.

- Minimum Spend & Deposit:

The minimum spend is;

£10,000 - Lunch

£15,000 - Dinner

If minimum spend is not reached, we will charge the remaining amount as a room hire.

- Deposit: In order to proceed with the booking, we require a deposit of £5000, which will be taken from the credit or debit card provided.  
The deposit will be credited to your final bill on the day of your function.



## **Menus**

Tables of 13 guests and above are kindly asked to confirm one of the group set menus as their option. Guests can choose one menu price for the whole group and they are welcome to place any additional orders from the a la carte menu on the night.

## **Beverages**

Guests are welcome to choose any wine pre-orders, in order to secure the availability of the selected wines for the night of the reservation. Otherwise, our Sommelier will of course be present during the function to assist with the order.

## **Additional**

Full flexibility on room decorations: flowers, table decorations, balloons etc

Small bar upstairs on the mezzanine: available for pre-drinks reception up to 90 guests

Bespoke Canape menu can be created by our Head Chef upon a guest's request

## **Payments**

We require the bill to be paid in full at the end of the function as a single payment.  
A discretionary 12.5% service charge will be added to the final bill.

## **Cancellation Policy/No shows and late arrivals**

We require at least 24 hrs notice to cancel your booking otherwise a charge of £50 per person will be incurred. In the event of a no show or reduction of number of guests within the 24hrs period, the same charge will be applied.

For large bookings, 60 guests or more

We require a week notice and your deposit will be refunded back to the credit card on file.

However, we would be happy to reschedule the event to another date to avoid cancellation charges

**FAMILY STYLE SHARING MENU £115 pp**

**FIRST COURSE**

**SALMON TARTARE**

Fresno chili, shallot and basil

**GREEK SALAD**

Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

**SECOND COURSE**

**GREEK SPREADS**

Tzatziki, taramasalata, tyrokafteri, served with raw vegetables and grilled pita

**FRESH CALAMARI**

Lightly fried

**MAIN COURSE**

**GRILLED LOUP DE MER**

With Santorini capers and ladolemono sauce

&

**LAMB**

Grilled spring lamb chops

Or

**FILET MIGNON**

Prime

served with

Horta and Greek fried potatoes

**DESSERT**

Assortment of seasonal fresh fruit and Greek desserts





## **FAMILY STYLE SHARING MENU £150 pp**

### **FIRST COURSE**

#### **SALMON TARTARE**

Fresno chili, shallot and basil

#### **GREEK CEVICHE**

Loup De Mer Ceviche - fresh Mediterranean wild herbs, Kastoria beans, feta

### **SECOND COURSE**

#### **GREEK SALAD**

Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

#### **GREEK SPREADS**

Tzatziki, taramasalata, tyrokafteri, served with raw vegetables and grilled pita

#### **GRILLED OCTOPUS**

Sashimi quality Mediterranean octopus, served over Santorini fava

### **MAIN COURSE**

#### **GRILLED LOUP DE MER**

Or

#### **SEA SALT BAKED FISH**

With Santorini capers and ladolemono sauce served with Horta and Greek fried potatoes

&

#### **LAMB**

Grilled spring lamb chops

Or

#### **FILET MIGNON**

Prime

served with

Horta and Greek fried potatoes

### **DESSERT**

Assortment of seasonal fresh fruit and Greek desserts



**FAMILY STYLE SHARING MENU £190 pp**

**FIRST COURSE**

**TASTING OF RAW FISH**

Our chefs' selection for today

**SECOND COURSE**

**GRILLED OCTOPUS**

Grilled sashimi quality Mediterranean octopus with Santorini fava

**HOLLAND PEPPERS**

Grilled red, yellow and orange peppers, extra virgin olive oil and 25y aged balsamic vinegar

**FRESH CALAMARI**

Lightly fried

**THIRD COURSE**

**GREEK SALAD**

Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

**WILD RED MADAGASCAR SHRIMP**

Served with fennel and radicchio

**MAIN COURSE**

**SEA SALT BAKED FISH**

**LOBSTER PASTA**

**LAMB**

Grilled spring lamb chops

Or

**FILET MIGNON**

Prime

Served with horta and greek fried potatoes

**DESSERT**

Assortment of seasonal fresh fruit and Greek desserts

