



"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 from the UK, Ireland and France from £6.5 each

CAVIAR

Served with homemade blinis and condiments

IMPERIAL OSIETRA, China £150/ 30 gr £240/ 50 gr
Firm texture, creamy flavor with a fine hazelnut finish

IMPERIAL RESERVE BELUGA, Italy £299/ 30 gr £480/ 50 gr
Large grey roe, an ultimate rare caviar

RAW FISH

MAGIATIKO, Mediterranean hunter fish £40

Sashimi – lime zest and juice, red and green chili, breakfast radish, micro herbs

Tartare – lime zest and juice, red and green chili, cucumber, micro herbs

TUNA, Bigeye AAA quality £44.5

Sashimi – yuzu kosho, dill, extra virgin olive oil

Tartare – orange, micro basil, Serrano chili

SALMON, Faroe Islands £37

Sashimi or Tartare - fresno chili, shallot, basil

LOUP DE MER, Ionian Sea, Greece £44.5

Ceviche - fresh Mediterranean wild herbs, Kastoria beans, feta

TASTING OF RAW FISH £128

Our chefs' selection for today (for 2-4 persons)

CURED FISH

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

SALMON - Tsar Nicolai cut smoked salmon, Balik style, Scotland £28

AVGOTARAOH - world's best, gently cured roe of the renowned Messolongi grey mullet £33

EEL – hot smoked, Netherlands £20

WHOLE FISH AND SEAFOOD

priced per kg

GRILLED Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira

BAKED IN SEA SALT (minimum 2 kg, £15 supplement) Loup de Mer,

Milokopi, Rofos

AHNISTO or KAKAVIA (poached with vegetables) Scorpene, Rofos, Caponi

SMALL FRIED FISH Barbouni, Anchovies, Sardines, Maridaki, Lethrini

LOBSTER - Deep Sea Bay of Fundy, Nova Scotia

Grilled - served with hand-cut fried potatoes

Astakomakaronada (£10 supplement) - lobster pasta Athenian-style

LANGOUSTINE – Scotland, extra extra large, simply grilled

FISH FILETS

BIGEYE TUNA - sashimi quality, beets and scordalia £60

FAROE ISLANDS SALMON - Santorini piazz-style beans £41

MILOS CLASSICS

MILOS SPECIAL small £24 / large £42

Lightly fried courgette and aubergine tower, kefalograviera cheese and tzatziki

THE GREEK SPREADS £33

Taramosalata, tzatziki, tyrokafteri, served with raw vegetables and grilled pita

COURGETTE FLOWERS £27

Stuffed with three cheeses and fresh mint, lightly fried

HOLLAND PEPPERS £22

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

balsamic vinegar

OCTOPUS £45.5

Grilled sashimi quality Mediterranean octopus with Santorini fava

FRESH CALAMARI small £29.5 / large £42

Lightly fried

CORNISH GRILLED CALAMARI £33

Stuffed with three cheeses and fresh mint

FRESH MEDITERRANEAN CUTTLFISH £37

Grilled, served with black ink risotto

WILD RED MADAGASCAR SHRIMP £44

Served with fennel and radicchio

CARABINEIROS £375/ kg

Spanish crevette royale, served with a shot of sherry to shoot the head

SALADS, VEGETABLES, LEGUMES

GREEK SALAD small £31.5 / large £42

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

ROMAINE SALAD £22

Dill, spring onions, manouri cheese and Milos dressing

CHEF'S SELECTION OF GRILLED VEGETABLES £38

Aubergine, zucchini, fennel, peppers, mushrooms, mint yogurt and mastello cheese

STEAMED WILD GREENS £22

Stamnagathi, vlita, dandelion with extra virgin olive oil and lemon

SELECTION OF BEETROOTS £14

Roast beets with white balsamic vinegar and extra virgin olive oil

FAVA Santorini (PDO) £17

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 £15

Slow cooked in a rich tomato sauce until perfectly creamy and tender

MEAT

LAMB CHOPS £49

Grilled spring lamb chops, served with Greek fried potatoes

FILET MIGNON £62

Served with Greek fried potatoes

RIB EYE £72

USDA prime, served with Greek fried potatoes

CÔTE DE BOEUF £160

Certified Black Angus beef, served with roasted vegetables and potatoes

SIDE DISHES

Yukon Gold Greek potato salad £12

Greek fried potatoes £8.5

Tzatziki £12

Mediterranean lentil salad £12

Seasonal steamed vegetables £11

Please inform your waiter if you are allergic to any food items before you order
A discretionary service charge of 12.5% applies to each bill