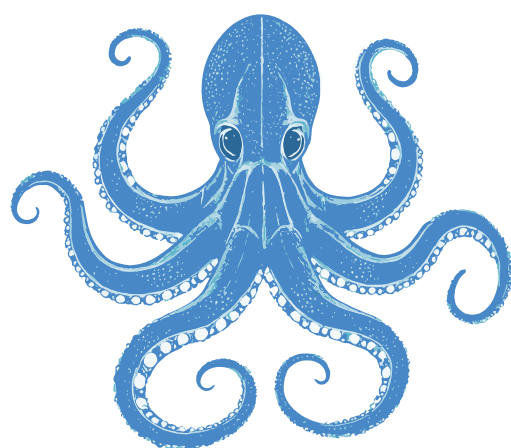




MILOS
RESTAURANT



MEZEDES

OLIVE OIL CHIPS & SERRANO HAM (D, GF, P) olive oil chips, serrano ham, feta cheese, pickles	\$18
SESAME CRUSTED HALLOUMI (N, VG, D) fried sesame crusted halloumi, romesco sauce, organic honey, lemon	\$14
TZATZIKI (VG, D) greek yoghurt, cucumber, lemon, garlic, fresh pita bread	\$12
TYROKAFTERI (VG, D) roasted bell pepper, feta cheese, chili, fresh pita bread	\$12
MELITZANOSALATA (VG, D) smoky eggplant, feta cheese, fresh pita bread	\$12
TARAMASALATA (D) smoked cod roe, dill oil, fresh pita bread	\$12



SMALL PLATES

CRETAN DAKOS (VG, D) toast rusk, tomato, garlic, kalamata olives, feta cheese	\$16
HORTOPITA (VG, D) greek wild greens, phyllo, feta cheese	\$16
GREEN GAZPACHO (VG, D) cucumber, avocado, crumbled feta, dill oil, crispy bread	\$14
OVEN BAKED FETA (VG, D) marinated feta, tomatoes, chimichurri, sourdough bread	\$18
GREEK SALAD (VG, D, GF) cucumber, tomato, onion, bell pepper, kalamata olives, feta cheese, oregano	\$22
LOCAL TUNA TARTARE (GF, D) maldivian yellowfin tuna, grapefruit, lemon, cilantro mayonnaise	\$18
BURATTA SALAD (N, VG, D) heirloom cherry tomatoes, basil pesto, whole wheat toast, olive oil	\$24
CALAMARI (SF, D) herb crusted squid, zucchini tempura, lemon zest, tzatziki & aioli dip	\$26
GRILLED OCTOPUS (SF, D) marinated octopus, parsnip potato puree, fried shallots, chimichurri	\$22
CARPACCIO (D, GF) A5 wagyu beef, parmesan, rocket leaves, capers, olive oil	\$28



FLATBREADS

HARVEST (VG, D)	\$24
fried zucchini, green asparagus, burrata cheese, greek yoghurt	
POSEIDON (D)	\$28
seared yellowfin tuna, avocado, jalapeno, crème fraiche, oregano	
ROOTS (N, VG, D)	\$22
mix sauteed mushrooms, roasted garlic, cashew cheese sauce, gremolata	
SPARTAN (D)	\$30
charcoal beef, onion, pickles, feta cheese, spicy tomato sauce, herbs	

MILO'S SKEWERS

MUSHROOMS (VG, V)	\$20
miso marinated mushrooms, fried shallots, herbs, avocado cream	
PRAWNS (N, SF)	\$28
tiger prawns, crispy ginger, romesco sauce	
CHICKEN SOUVLAKI (D)	\$26
yoghurt marinated chicken thighs, garlic dill sauce	
BEEF SOUVLAKI (D)	\$28
beef tenderloin cubes, fermented chili, herbs mayonnaise	



LARGE PLATES

PRAWNS SAGANAKI (SF, GF, D)	\$42
grilled jumbo prawns, aged graviera cheese, herbs tomato sauce	
LOCAL TUNA (GF, D)	\$32
yellowfin tuna, lettuce, lemon butter sauce	
CATCH OF THE DAY (GF, D)	\$34
greek style baked fish filet, lemon, cherry tomato, herbs	
LOBSTER (SF, D) *	\$110
orzo pasta, tomato, lemon, basil	
CHICKEN BREAST (GF, D)	\$40
mixed vegetables, herbs, garlic lemon cream sauce	
STRIPLOIN (GF, D)	\$48
pan-fried angus beef, fried potato crunch, charred romaine lettuce, tomatoes, tzatziki, chimichurri	
RACK OF LAMB (GF)	\$43
beef chorizo, greek spetsofai bell pepper, herbs	
A5 WAGYU TENDERLOIN (GF) *	\$85
a5 wagyu beef tenderloin, chanterelle mushrooms, braised shallots	

SIDE DISHES

Choose One Side Dish with Your Main

MANIATAKI SALAD (V, VG, GF)	\$12	PATATAS TIGANITES (VG, GF, D)	\$12
potato, orange, onion, kalamata olives, oregano		baked potatoes, feta cheese, oregano, parsley	
MAROULOSALATA SALAD (VG, GF, D)	\$12	CHICKEN STOCK RICE (VG, GF, D)	\$12
lettuce baby cos, spinach, cucumber, mint, dill, feta cheese		long grain rice, golden raisins, pomegranate	
FRENCH FRIES (GF)	\$10	MILOS GARDEN SALAD (GF)	\$12
truffle's/ greek (d)/ plain		cucumber, tomato, onion, dried herbs	



DESSERTS

KUNAFI CHEESE CAKE (N, D) kunafa dough, cream cheese, pistachio, honey syrup	\$14
SOKOLATOPITA (D) dark chocolate sponge cake, vanilla bean ice cream, cocoa tuile	\$16
GREEK BAKLAVA (N, D) vanilla ice cream, pistachio, honey	\$18
PORTOKALOPITA (D) phyllo, orange pie, karak	\$16
RISOGALO (D) risotto rice pudding, cinnamon, orange zest	\$12
FRUITS (VG, V, GF) mix of daily fruits	\$18
ICE CREAM (D) & SORBET (VG, V, GF) daily flavours	\$10