



The original Milos was founded in 1979 in Montreal. It is Canada's most acclaimed fish and seafood restaurant and now boasts locations in New York, Athens, London, Miami and, of course, Las Vegas. Our goal is to share with you our passion for the highest quality of ingredients, no matter where you dine.

Our suppliers, who range from small, family owned fishing companies in the Greek Islands and the shores of Morocco, Tunisia and Portugal, to independent North American fishermen in Pensacola, Florida, and the Bay of Fundy in Nova Scotia, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and sound environmental considerations. It is for these reasons that prices and selection vary from day to day.

In addition to our superior fish and seafood, our cuisine consists of just as carefully selected vegetables, legumes, olive oil and fruits - all elements that form the basis of the Mediterranean diet - complemented by our selection of appropriate and delicious wines.

Our simple preparation tries to preserve the distinct flavors and nutritional values of superior and fresh ingredients, and our presentation expresses our philosophy of harmony with nature.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the pride with which we always provide a delicious and healthy meal.

Costas Spiliadis
Chef/Owner



Lunch Menu

Appetizer

your choice of

Greek Spreads

taramosalata, tzatziki, htipiti

served with toasted pita and raw vegetables



Shetland Island Organic Salmon Tartare*

Fresno chili, shallot, cilantro



Greek Salad

vine ripened tomatoes, Extra Virgin Olive Oil, barrel-aged feta



Octopus

sashimi quality Mediterranean grilled octopus,

Santorini fava puree

(supplementary)



Fresh Maryland Lump Crab Cake*

hand-picked fresh jumbo lump crab with mustard emulsion

(supplementary)



Main Course

your choice of

Dorade Royale

grilled Mediterranean Sea Bream



Shetland Island Organic Salmon*

with navy beans



Grain-Fed Chicken Breast Skewer

with grilled mushrooms, served over pita



Shrimp Saganaki

cous cous, tomato, feta



Colorado Prime Lamb Chop*

Greek fried potatoes

(supplementary)



Astako-Makaronada (Lobster Pasta)

Bay of Fundy deep sea lobster served Athenian style,

Metaxa brandy based tomato sauce, served with linguine

(supplementary)



Dessert

your choice of

Real Greek Yogurt



Fresh Fruits of the Season



Karydopita

with kaimaki ice cream



Baklava

(supplementary)



Wine Pairing

Sommelier pairing of wines

from Greece

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Absolutely no substitutions.

Wines by the Glass

Sparkling

Brut, Amalia, Ktima Tselepos, Arcadia, Greece	nv
Brut Rosé, Lanson, Champagne, France	nv



White Wines

Vidiano/Muscat of Spina, Rhous, Crete, Greece	2016
Moschofilero, Mantinia Classic, Ktima Tselepos, Arcadia, Greece	2016
Riesling, Memorista, Ovum, Oregon, USA	2016
Malagousia, Ktima Gerovassiliou, Epanomi, Greece	2016
Chardonna, Ktima Gerovassiliou, Epanomi, Greece	2016
Assyrtiko, Vieilles Vignes, , Ktima Tselepos, Santorini	2016
Chardonnay/Assyrtiko, Plagios, Ktima Biblia Chora, Pangeon, Greece	2016
Viognier, Ktima Gerovassiliou, Epanomi, Greece	2016



Rosé

Agiorgitiko, Driopi, Nemea, Greece	2017
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Red Wines

Kotsifali, Rhous, Crete, Greece	2015
Agiorgitiko, Ktima Driopi, Nemea, Greece	2016
Syrah/Merlot, Estate Red, Ktima Gerovassiliou Epanomi, Greece	2016
Xinomavro, Valos, Ktima Katsaros, Krania, Greece	2014
Pinot Noir, Sole, Ktima Biblia Chora, Pangeon, Greece	2016
Cabernet/Merlot, Ktima Biblia Chora, Pangeon, Greece	2013
Cabernet Sauvignon, Ktima Katsaros, Krania, Greece	2011
Pinot Nor, Reserve, The Four Graces, Dundee Hills, Oregon, USA	2015



Dessert Wine

Muscat de Rio Patras, Parparoussis, Achaia, Greece	2013
Malagousia, Late Harvest, Ktima Gerovassiliou, Greece	2012
Mavrodaphne, Parparoussis, Greece	2003

“Sharing food at the table
brings people together and
enriches the culinary experience”
-Costas Spiliadis



FROM OUR RAW BAR

Oysters*
Daily Selection

Greek Bottarga
Gently cured roe of the renowned Messologgi Gray Mullet

Bigeye Tuna* (choice of)
Sashimi - yuzu kosho, dill, Extra Virgin Olive Oil
Tartare- orange, micro basil, serrano chili

Shetland Island Organic Salmon* (choice of)
Sashimi - fresno chili, shallot, micro cilantro, lemon zest
Tartare - fresno chili, shallot, micro cilantro, lemon zest

Greek Ceviche*
Loup de Mer paired with fresh and wild herbs,
navy beans, feta cheese

Tasting of Raw Fish*
Our chef's daily selection

Whole Fish Sashimi*



MILOS CLASSICS

Milos Special
Lightly fried zucchini, eggplant, tzatziki, Kefalograviera cheese

Octopus
Sashimi-quality Mediterranean grilled octopus, Santorini fava puree

Greek Spreads
Taramosalata, Hummus, Htipiti
served with toasted pita and raw vegetables

Holland Peppers
Red, yellow & orange grilled peppers
Extra Virgin Olive Oil, roasted garlic, aged balsamic

Grilled Mushrooms
Chef's daily selection due to seasonality

Calamari
Fresh lightly fried squid

Madagascar Shrimp
Grilled, served with endive salad

Maryland Crab Cake*
Hand-picked fresh jumbo lump crab

Grilled Vegetables
Eggplant, zucchini, peppers, fennel,
“Real Greek Mint Yogurt”, Haloumi cheese

Greek Salad
Vine ripe tomatoes, Extra Virgin Olive Oil, barrel-aged feta

Romaine*
Baby romaine, Manouri cheese, capers, dill



*Consuming raw and undercooked meats, poultry, seafood shellfish or eggs
may increase your risk of food borne illness,
especially if you have certain medical conditions.

FROM THE SEA

A selection of fresh Mediterranean fish flown in from Greece, Spain & Portugal - grilled and sold at market price by the pound.
Fagri, Loup de Mer, Lithrini, Dorado Royale, Dover Sole,
St. Pierre, Balada, Barbouni, Langoustines, Blue Lobster, Langouste
Also offering American varieties such as Black Sea Bass,
Red Snapper and Pompano.

Please see us at our fish market to select your fish for today.

Grilled Fish
With olive oil and lemon juice

Fish in Sea Salt
3 lb. minimum
Baked in the oven and served tableside with horta

Lobster Deep Sea Bay of Fundy
Grilled with Ladolemono
Athenian Pasta
Warm Salad with Metaxa brandy

The Carabinieros
Spain's Crevette Royal
Served with a shot of Sherry to shoot the head

Bigeye Tuna*
Sashimi quality, served only blue or rare
Accompanied by baby beets and almond Skordalia



FROM THE LAND

All dishes served with Greek Fried Potatoes
Our beef comes from Brandt Beef Family Farm in Brawley, California.
It is certified all-natural and antibiotic free.
Corn, Sudan & Bermuda grass fed.

Lamb*
Colorado Prime Lamb Chops

Rib Eye*
Brandt Beef Prime Dry Aged 4-6 Weeks - 16 oz.

Filet Mignon*
Brandt Beef All Natural Beef Tenderloin - 8 oz.

Cote de Boeuf*
Brandt Beef Prime Dry Aged 4 - 6 Weeks - 32 oz.
Served with roasted vegetables



SIDE DISHES

Steamed Vegetables
Horta, Broccoli, or Asparagus

Greek Style Fingerling Potatoes
Served with mint, dill, micro cilantro, lemon,
Extra Virgin Olive Oil

Greek Fried Potatoes
Topped with Greek Spices

Baby Beets
Roasted baby yellow and red beets served with mint yogurt
Seasoned with olive oil, sea salt

Fresh Herb Cous Cous
Cucumber, lemon, green and red bell peppers

18% gratuity for parties of 8 or more