



A pioneer of food, wine and hospitality from Greece around the world for the past 40 years, Estiatorio Milos has a long-standing commitment to serving the freshest, most pristine seafood available. The original Milos was founded in 1979 in Montreal. It became Canada's most acclaimed fish and seafood restaurant and grew to have locations in New York, Athens, London, Miami, Las Vegas, and now, Los Cabos.

Our suppliers, who range from small, family owned fishing companies in the Greek islands and the shores of Morocco, Tunisia and Portugal, to the Bay of Fundy in Nova Scotia and beautiful local products in Mexico, are all dedicated to delivering fish and seafood with a commitment to absolute freshness, exceptional quality and with sound environmental considerations.

In addition, our cuisine features carefully selected vegetables, legumes, olive oil, yogurt, sea salt and fruits - all elements that form the basis of Mediterranean diet - complemented by our selection of delicious wines. We are committed to sharing the best wines from around the world, from small family-run domaines to larger estates.

Our simple preparation is designed to preserve the subtle, distinct flavors and healthful values of excellent, fresh ingredients, and our presentation expresses our philosophy of harmony with nature. Dishes are meant to be enjoyed family-style, encouraging sharing and conversation at the table.

Please ask our staff for today's selection of fresh fish, seafood, fruit and vegetables, and experience the sincerity and simplicity of a meal at Milos. I am delighted to welcome you to a seat at our table.

# FROM THE RAW BAR

## OYSTERS AND CLAMS

Local selection, lime and shallots vinaigrette

## BLUEFIN TUNA

SASHIMI – yuzu kosho, dill, extra virgin olive oil

TARTARE – orange, micro basil, serrano chili

## FAROE ISLANDS ORGANIC SALMON

SASHIMI – yuzu kosho, dill, extra virgin olive oil

TARTARE – orange, micro basil, serrano chili

## MILOS SPECIAL

Lightly fried zucchini and eggplant tower, kefalograviera cheese and tzatziki

## GREEK CEVICHE

Local catch of the day, navy beans, feta cheese and Mediterranean fresh herbs

## THE GREEK SPREADS

Skordalia, hummus, htipiti, served with toasted pita and raw vegetables

## GRILLED OCTOPUS

Sashimi quality local octopus served with Santorini yellow split pea fava

# SALADS AND VEGETABLES

## GREEK SALAD

Vine – ripened tomatoes, cucumbers, olives, onions, extra virgin olive oil and barrel – aged feta cheese

## ROMAINE SALAD

Dill, spring onions, Manouri cheese and Milos dressing

## GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt and Halloumi cheese

## GRILLED MUSHROOMS

Local variety, marinated with lemon, served with fresh thyme

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

# FROM THE SEA

## GRILLED FISH

Extra virgin olive oil and lemon sauce

## FISH IN SALT

Wrapped in sea salt and baked in the oven served table side with horta

## CARABINEROS

Spain crevette royal, served with a shot of mezcal to pair with the head

## BLUE FIN TUNA

Sashimi quality, blue or rare served with swiss chard, baby beets and almond skordalia

## FAROE ISLAND ORGANIC SALMON

Grilled and served with piazzi beans

## GRILLED WILD SHRIMP

Served with endive salad

## SEAFOOD PASTA

Wild shrimp, calamari, octopus, mussels, cherry tomatoes in white wine sauce

## SOFT SHELL CRAB

Fresh baby crab, fava purée, lemon, Greek oregano, and parsley

## LOBSTER DEEP SEA BAY OF FUNDY

Grilled lobster with ladolemono

*Add lobster Athenian style pasta*

*Add warm lobster salad with brandy*

Tour our daily fish market of fresh fish priced by the pound.

All fish are fresh daily and subject to availability.

Ask your server about preparations for the fish available today,  
which include GRILLED, BAKED IN SALT, RAW,  
AND LIGHTLY FRIED.

# FROM THE LAND

*Our beef is from Creekstone Farms, a family farm located in Arkansas.  
It is humanely raised, high-quality, corn-fed, black angus cattle.*

## 16 OZ . R I B E Y E

Creekstone Farms prime dry aged 4-6 weeks served with Greek fried potatoes

## 8 O Z . F I L E T M I G N O N

Creekstone Farms all-natural beef tenderloin served with Greek fried potatoes

## L A M B

Colorado prime fresh grilled lamb chops served with Greek fried potatoes

## R O A S T E D O R G A N I C C H I C K E N

Chicken breast served with roasted eggplant, peppers, mint yogurt and herbs

# S I D E S

## H O R T A

Steamed wild seasonal greens

## G R I L L E D O N I O N S

## G R E E K S T Y L E F I N G E R L I N G P O T A T O E S

steamed with mint, dill, cilantro extra virgin olive oil

## S T E A M E D V E G E T A B L E S

Broccoli, asparagus or cauliflower

## G R E E K F R I E D P O T A T O E S