

## A P P E T I Z E R S

### OYSTERS

Six per order, local selection,  
lime and shallots vinaigrette

### GREEK CEVICHE

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

### GREEK SPREADS

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

### GREEK SALAD

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

### MILOS ESPECIAL

Lightly fried zucchini and eggplant tower  
kefalograviera cheese and tzatziki

### GRILLED OCTOPUS

Sashimi quality local octopus,  
Santorini yellow split pea fava

### BLUE FIN TUNA

Sashimi – yuzu kosho, dill, extra virgin olive oil  
Tartare – orange, micro basil, serrano chili

## C O C K T A I L S   W I T H   A   T W I S T

### MEZCAL NEGRONI

Montelobos Espadin, Antica Carpano, Campari

### MEZCARITA

Mezcal Unión, Ancho Reyes, orange  
lemon, simple syrup

### AZTEC MULE

Cazadores Blanco, lime, homemade ginger beer

### LYCHEE MARTINI

Absolut Citron, Licor 43, Lychee Liqueur

### TEQUILA SURVIVOR

Pineapple, ginger, lavender, pink peppercorn

### XOCOLATL WHISKY SOUR

Johnnie Walker red, lime, tabasco chocolate

### ANICA

Zubrowka, mango, orange, cucumber, aloe vera, tonic

### LOBO FEROZ

Montelobos Espadin, lemongrass, fernet

### COSTA 75

Tanqueray, passion fruit, pineapple, basil, sparkling wine