



*estiatorio* **Milos** Las Vegas

**estiatorio Milos** was founded in Montreal, Canada in 1979. It has since then expanded to New York City, Athens (Greece) and Las Vegas. A fifth location is currently under construction in South Beach, Miami, and is due to open in November of 2011.

My mission is to present the flavors of my native Greece to North Americans and share with them the passion I have for my homeland's culinary traditions. By doing so, I hope to change the perception of Greece's food in America and claim its place among the healthiest and tastiest cuisines of the world.

The driving principles at **estiatorio Milos** are simple. We strive for collecting impeccable ingredients selected very carefully through numerous relationships that I have nourished over the years with small producers, fishermen and farmers in Greece, the Mediterranean and North America.

These ingredients are then simply prepared. Our recipes are uncomplicated yet rely on precise and disciplined methods of execution. At **estiatorio Milos**, we encourage the customers to participate in the organization of their menu through an interactive process where customers, waiters and chefs are all involved. We have always believed that food brings people together, and it is for this reason that we encourage sharing in a family style.

We try our very best to provide you, our valued guest, a holistic and unique dining experience.

Enjoy!

Costas Spiliadis

**estiatorio Milos** would not be able to deliver on its mission if it was not for the devoted support of all the fishermen, farmers and producers that provide us with their wonderful products.

We would like to extend our sincere thanks to some of the many such collaborators.

**David Samuels** at Fulton Market

**Apostiolis** in the Island of Kefalonia

**Manolis Sklavos** in the Island of Kythira

**Andreas** from Preveza

**Zafiris Trikalinos** for his amazing Avgotaraho

**Lino Birri** for his pristine vegetables

**Four Brothers Farm** for their wonderful goat's milk yogurt

**Father Serafim** for his Thyme Honey

**Dimitra** for her Spoon Sweets

**Gerovassiliou, Katsaros and Parparoussis** for their amazing commitment to Green Wine

Sharing food is a nice way to savour the unique tastes of all the sea treasures we offer. It makes a lot of culinary sense. It also brings people together, an important element of a happy dining experience. Our wait staff are most willing to help you put together your menu.

## Our Classic Appetizers

**Milos Special** - Lightly fried zucchini & eggplant with tzatziki & kefalograviera cheese. *Serves two to four.* 29

**Mediterranean Spreads** - *Serves two to four.* 24

Skordalia - Almond, garlic & olive oil emulsion  
Taramosalata - Whitefish caviar, olive oil & sweet onion  
Htypiti - Roasted Holland peppers, feta cheese & olive oil  
Tzatziki - Greek yogurt, cucumber & garlic

**Hortopites** - House made phyllo stuffed with wild greens, sweet herbs & barrel aged feta, with Greek yogurt & artisanal salumi. *Serves two to four.* 26

**Grilled Mushrooms** - oyster, royal trumpet and organic shiitake mushrooms with olive oil & thyme. *Serves two to four.* 21

**Marinated Peppers** - Assorted sweet peppers grilled with olive oil, roasted garlic, aged balsamic & sea salt. *Serves two to four* 18

**Charred Octopus** - Mediterranean octopus with oregano, wild Santorini capers, red wine vinegar & olive oil. *Serves two to four.* 26

**Maya White Prawns** - Grilled wild jumbo prawns with Metaxa brandy & ladolemono. 12 each

**Kalamari** - Fresh calamari lightly fried with lemon. *Serves two to four.* 24

**Maryland Blue Crab Cake** - Jumbo lump crab with marinated gigantes beans & mustard emulsion. 32

**Soft Shell Crab** - Maryland blue crab lightly fried with fava & endive salad. 29 each

## Salads

**Big Beef Tomato** - English cucumber, red onion, green peppers, olive oil, oregano, Santorini capers & Barrel aged feta cheese. 27

**Romaine** - Heirloom lettuce with sweet herbs, thyme flower honey & golden balsamic. 18

Today's selection, among a large variety of Mediterranean and North-American fish, including: Dover Sole, Fagri, Skorpena, Lavraki, Tsipoura, Balada, Barbouni, Red Snapper and Black Sea Bass, are available at the Milos market.

## From The Sea

**Grilled Fish** - with olive oil & lemon sauce. Market Price by the Pound

**Fish in Sea Salt** - (*Minimum 3-lb. whole fish.*) Cooked in the oven. (*Additional \$15 per order.*) Market Price by the Pound

**Salmon** - From the Isle of Skye. Served with grilled asparagus. Pink, flaky & buttery. 39

**Bigeye Tuna** - From the Hawaiian waters. Red, firm & meaty. Served with roasted beets, horta & skordalia 41

**Shrimp a la Spetsiota** - Braised with tomato, feta & oregano. Served with orzo pasta. 39

**Canadian Lobster** - From Nova Scotia. Firm & Sweet. 39/lb

**Astako - Salata** - Nova Scotia lobster salad with fennel, dill, Belgian endive & Metaxa brandy. 40/lb

## From The Land

**\*Creekstone Natural Prime Ribeye** - 15 oz. 59  
Served with french fries & roasted asparagus

**\*Creekstone Natural Prime Filet** - 8 oz. 55  
Served with french fries & roasted asparagus

**\*Lamb Chops** - 14 oz. Colorado prime. 58  
Dressed with lemon & wild oregano.  
Served with Greek roasted potatoes & rapini

**\*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.**

**18% gratuity for parties of 8 or more**

## Sides

**Horta** - Rainbow Swiss chard and Bloomsdale spinach with lemon, olive oil & sea salt. 15

**Rapini** - Tender broccoli rabe steamed with olive oil & lemon. 15

**Broccoli** - Long stem broccoli with lemon juice, olive oil & sea salt. 16

**Cauliflower** - Steamed cauliflower with lemon juice, olive oil & sea salt. 16

**Grilled Vegetables** - Eggplant, zucchini & sweet peppers with olive oil & aged balsamic vinegar. 18

**Steamed Potatoes** - Yukon gold potatoes with cherry tomatoes, kalamata olives and red onions. 18

**Fried Potatoes** - Idaho Russet potatoes seasoned with oregano & sea salt 12

**Roasted Beets** - Weiser Farms' baby beets with Greek yogurt, basil boiled greens, olive oil & aged red wine vinegar 16

## Our Marinated Fish and Seafood Selection

**\*Avgotaraho Aikieroto** 32

The roe of the Mediterranean grey mullet is gently cured in the hand picked sea salt of Aitoliko. Our friends at Trikalinos sell us this delicacy directly. We proudly offer you this Thisavros with vivid memories of coffee, rainy boat rides, fishermen and fried eels.

**\*Salmon Tartare** - Smoked dried tomatoes, red onion & shiso. 18

**\*Bigeye Tuna Tartare** - Tangerine, young ginger, wild fennel & serrano chili. 20

**\*Tasting of Raw Fish** 29/58

Tsipoura with chili, cilantro and lime  
Fagri with golden balsamic and rosemary  
Diver scallops with watermelon radish and meyer lemon  
Lavraki with thyme leaves and lemon  
Tuna with bergamot, dill and chili

## Shellfish

**\*Kumamoto Oysters** - Willapa Bay, WA 26/46

**\*Kushi Oysters** - Deep Bay, WA 26/46

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