

LATE NIGHT MENU

42.00 prix fixe  
Served after 10:00 pm

FIRST

(Kindly select one)

MILOS SEAFOOD PLATTER

Daily selection of oysters, Little Neck clams, tuna sashimi  
Salmon tartare and Greek Bottarga

GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti  
Warm pita and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus,  
Grilled Holland peppers, oyster mushrooms

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions  
Feta cheese, extra virgin olive oil and sea salt

SECOND

(Kindly select one)

DORADE ROYAL

Grilled Mediterranean sea bream with steamed vegetables

ICELANDIC ARCTIC CHAR

Simply grilled with Piazzi style beans

GRILLED MADAGASCAR SHRIMP (supp. 5.)

Endive salad

LAMB CHOPS (supp. 5.)

Two grilled lamb chops with Greek fried potatoes

GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,  
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms,  
Mint yogurt and Haloumi cheese

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek walnut cake, vanilla ice cream

GREEK YOGURT

Topped with crumbled Baklava

FRUITS OF THE SEASON

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece nv 18.  
Brut, Pierre Paillard, Les Parcelles Bouzy Grand Cru, France nv 25.

WHITE WINES

Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016 11.  
Assyrtiko, Parparoussis, Achaia 2015 12.  
Malagousia, Gerovassiliou, Epanomi 2016 15.  
Assyrtiko/Sauvignon, Estate White, Biblia Chora, Pangeon 2015 16.  
Assyrtiko, Santorini, Old Vines, Tselepos, Santorini 2016 16.  
Chardonnay, Katsaros, Krania 2016 18.

ROSÉ

Agiorgitiko, Rosé, Driopi, Nemea, Greece 2016 12,

RED WINES

Agiorgitiko, Nemea, Driopi, Nemea 2015 14.  
Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2014 15.  
Cabernet/Merlot, Biblia Chora, Pangeon 2012 15.  
Kotsifali/Mandilaria, Skipper, Rhous, Crete 2015 16.  
Pinot Noir, Monticello Vineyards, Estate, Napa Valley 2013 17.  
Cabernet Sauvignon, Katsaros, Krania 2010 25.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece 500 ml 2009 15/80.  
Moschato, Parparoussis, Greece 500 ml 2013 16/85.  
Mavrodaphne, Parparoussis, Greece 500 ml 2003 21/120.  
Sauternes, Chateau d'Yquem, France 375ml 2007 700.

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.