

ELLADA

Inspired by the foundation and philosophy of estiatorio Milos, translated in a modern sophisticated style complemented by earth's raw materials: olives, honey, salt, lemon.

TOMATA & RIGANI (D)

Ketel One, bell pepper shrub, lemon juice, tomato water, feta cheese oregano tincture 75

MELI (D)

Mathusalem 23 Years, Metaxa 12 years, almond & lime liqueur, fig leaf anise shrub, phyllo whey 95

LEMONIA

Chamomile Tsipouro, fresh lime leaf & cucumber, St. Germain liqueur, capri lemon oleo, fresh lemon, foamee 85

NE'LIA

Gin Mare, olive mountain vermouth, Suze gentian liqueur 85

TAXIDI

A journey through flavors, scents and seasons; including fruits and vegetables from around the world, coming together in sophisticated blend.

NYMPH (SU)

Moet Brut Champagne, lacto blueberry & rhubarb, elderflower liqueur, orange blossom, peach & jasmine soda 165

DEEP SEA (N)

Ketel One Vodka, Skinos mastiha, curacao liqueur, avocado oleo, grapefruit soda 70

EUPHORIA (D,G)

Tequila 818 blanco, Pimento liqueur, fresh melon, capers & marjoram, mezcal, zesty galaktoboureko 95

ORCHARD

Tanqueray 10, Oloroso sherry, apple fennel, green grape, soda 85

VIRGO

Our take on zero ABV cocktails, crafted with the finest and freshest ingredients from around the world.

HARMONY

Lemon verbena, chamomile, anise, pineapple soda 45

MEADOW (D,G)

Fresh melon juice, coconut dill cordial, verjus, lemon galaktoboureko 45

NIGHT SKY

Mandarin Crossip, lavender honey, fresh mint, soda 45

BLUSH

Lyre's orange, fresh basil, watermelon tomato base, grapefruit soda 55

WINES BY THE GLASS

WHITE 15cl

Ktima Biblia Chora White, Sauvignon Blanc - Assyrtiko, Pangeon 130

Ktima Biblia Chora, Areti White, Assyrtiko, Pangeon 135

Ktima Gerovassiliou, Malagousia, Epanomi 130

Ktima Gerovassiliou, Chardonnay, Epanomi 130

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 115

ROSÉ 15cl

Parparoussis Winery, Petite Fleur, Peloponnese 80

RED 15cl

Vouni Panayia, Plakota, Mavro & Marathefriko, Cyprus 100

Vouni Panayia, Barba Yiannis, Marathefriko, Cyprus 170

Ktima Biblia Chora, Areti Red, Agiorgitiko, Pangeon 155

Ktima Gerovassiliou Red, Syrah- Merlot- Limnio, Epanomi 120

Ktima Gerovassiliou, Syrah, Epanomi 130

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian, ♻️ - Responsibly Sourced.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Please notify your server if you have any known food allergies or intolerances.
Our food is prepared in an environment where other allergen ingredients are handled.



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

MILOS FRESH FISH AND SEAFOOD

Your Chef / Captain will be happy to guide you through our fish market explaining the varieties, origin and taste of today's selection of fresh fish and seafood.

OYSTERS (R,S)

Today's selection of Oysters Half Dozen 215

CAVIAR

Caviar Premium Selection (G,R,F, D)

Beluga 30gr 2,600
50gr 4,500
125gr 9,500

Premium Selection (G,D,R,F)

Ossetra 50gr 1,750

AVGOTARAHO (G,R,F)

Bottarga, Cured BAFA Fish Roe, Mesologgi 135

RAW FISH

MAGIATIKO, Mediterranean Hunter Fish (R,F)
Sashimi 120

TUNA, Fresh Blue Fin Tuna (R, G, F)
Sashimi or Tartare 150

SALMON, Label Rouge, Scotland (R, G, F)
Sashimi or Tartare 120

LITHRINI, Nazaré, Portugal (R, F)
Sashimi 140

FAGRI, Greece (R,F)
Sashimi 180

LAVRAKI, Corfu Island, Greece (R, D, G,F)
Sashimi or Ceviche 140

TSIPOURA, Ionian Sea, Greece (R,F)
Sashimi 130

WHOLE FISH AND SEAFOOD

Market Price Per Kg

GRILLED (F)

Fagri, Balada, Lavraki, Tsipoura, Lithrini, Sargos, St. Pierre, Dover Sole, Turbot, Stira, Sinagrida, Langoustines, Sfyrida

BAKED IN SEA SALT (F)

Lavraki, Stira, Cherna, Rofos, Corvina

SMALL FRIED FISH (G,F)

Barbouni, Anchovies, Sardines, Maridaki, Lithrini, Solette

LOBSTER Deep Sea Atlantic Lobster (CR)

Grilled and served with Hand-Cut Greek Fried Potatoes, Ladolemono

LOBSTER Pasta (G, CR)

Astakomakaronada Athenian-style

The Atlas Project, featuring produce that captures the very best of the UAE's organic, fresh and local produce.

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All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

MILOS CLASSICS

MILOS SPECIAL (G, D, V)

Paper Thin Zucchini and Eggplant, Lightly Fried, Saganaki Cheese, Tzatziki 120

THE GREEK SPREADS (G, D, F)

Taramosalata, Tzatziki, Htipiti, Grilled Pita and a Selection of Raw Vegetables 165

OCTOPUS (MO)

Limnos Island, Grilled Octopus with Santorini Fava 190

CRAB CAKE (G, D, E, MU, CR)

Chesapeake Bay, Maryland Style Lump Crab Meat Cake 225

TUNA (F, N, SE)

Pan Seared Tuna with Soy Sauce, Sesame Seeds, served with Skordalia 240

CALAMARI (MO)

Line Caught Fresh Mediterranean Calamari Fried (G) 145

Stuffed with Three Cheeses and Chilli Pepper (D) 220

Whole Grilled price per kg

SEPIA (MO)

Fresh Grilled, with Black Ink Pilafi 220

GRILLED SHRIMPS (CR)

New Caledonia Shrimps Served on a Bed of Raddicchio Salad 200

ZUCCHINI FLOWERS (G, D, V)

Stuffed with Feta, Manouri and Xinomizithra Cheese 95

MUSHROOMS (V)

Selection of Wild Sustainable Mushrooms 125

HOLLAND PEPPERS (V)

Grilled Red, Yellow and Orange Peppers, Extra Virgin Olive Oil and Aged Balsamic Vinegar 85

SALADS, VEGETABLES, LEGUMES

LOBSTER SALAD (CR)

Made to Order with Endives, Radicchio, Fennel, Olive Oil price per kg

TOMATO SALAD (D, V)

The Authentic Greek Salad Prepared with Tomatoes, Cucumber, 12-Month Barrel-Aged Feta and Purslane 120

GREEN SALAD (D, V, E)

Hearts of Romaine Lettuce, Dill, Spring Onions, Manouri and Milos House Dressing 75

GRILLED VEGETABLES (D, V)

Eggplant, Zucchini, Fennel, Peppers, Mint Yogurt and Halloumi 110

ORGANIC HEIRLOOM BEETS (D, V)

Boiled Heirloom Leafy Beetroots with Red-Wine Vinegar and Extra-Virgin Olive Oil 55

FAVA SANTORINI (PDO) (V,G)

Yellow Split Peas Recognised on the Island As Lathouri. Slow-Cooked with Extra Virgin Olive Oil and Lemon, Topped with Shallots and Herbs 55

GIGANTES (V)

White Beans from Kastoria Greece, Slowly Baked in Tomato Sauce and Extra Virgin Olive Oil 65

MEAT

LAMB CHOPS(D)

Milk Fed Lamb Chops Grilled Served with Hand-Cut Greek Fried Potatoes price per kg

FILET MIGNON

Prime Australian Black Angus Beef Tenderloin Grilled, Served with Hand-Cut Greek Fried Potatoes 390

N.Y. STRIP

350grm Prime Australian Black Angus Striploin, Broiled Served with Hand-Cut Greek Fried Potatoes 350

COTE DE BOEUF

Prime Australian Black Angus Beef Broiled, Served with a Selection of Root Vegetables 950

SIDE DISHES

Almyriki (V) 60

Steamed Broccolini (V) 60

Fingerling Potatoes (V) 60

Hand-Cut Greek Fried Potatoes (V) 50