

COCKTAILS

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 2.0 (D,SU)	
Ketel One Vodka, Clarified Tomato, Lemon, Bell Pepper, Oregano & Feta Tincture	90
MELI (D,N,G)	
Metaxa 12-Year Brandy, Mathusalem 23-Year Rum, Almond Liqueur, Lime, Fig, Bitters, Phyllo Whey	95
ELIA & TONIC (SU)	
Kalamata Bombay Sapphire Gin, St-Germain Elderflower Liqueur, Cucumber, Lemon, F&S Tonic	85
LEMON SGROPPINO (SU)	
Ketel One Vodka, Cachaça Germana, Burnt Lemon, Lemon Sorbet, Sparkling Wine	90

TAXIDI

Journey through traditions, flavors, scents and simple ingredients.

TASTE OF LUCK (D)	
Cacao Michter's Bourbon, PX Sherry, Pomegranate, Grapefruit, Lime, Rosemary, Foam+	120
SUBMARINE (D)	
Altos Reposado Tequila, Cointreau Liqueur, Guava, Lemon, Greek Yogurt Whey	95
WICKED (D)	
Siete Leguas Blanco Tequila, Verde Mezcal, Coconut, Mountain Tea, Lemon, Citrus Air	95
INDIGO (D,N,SU)	
Bombay Sapphire Gin, Parsley, Tropical Banana, Skinos Mastiha, Sparkling Wine	85

VIRGO

Our take on Zero ABV cocktails. Crafted with the finest and freshest ingredients from around the world.

HARMONY	
Avantcha Lemon Verbena, Chamomile, Anise, Pineapple Soda	55
NEST	
0% Gin, Sugar Snap, Peach Jasmine, Ginger Beer	80
ESSENCE (D)	
0% Caleno Rum, Cherry, Tamarind, Tropical Crossip, Mastiha Foam	70
BLUSH (SU)	
Wilfred's Orange Spritz 0%, Tomato Watermelon, Grapefruit Soda	65

WINES BY THE GLASS

WHITE 15cl	
Ktima Gerovassiliou, White, Malagousia-Assyrtiko, Epanomi	165
Ktima Dio Ipsi, Dialogos, Kydonitsa-Assyrtiko, Ilia	175
Parparoussis Winery, Assyrtiko, Achaea	180
ROSÉ 15cl	
Parparoussis Winery, Petite Fleur, Achaea	125
RED 15cl	
Mikro Ktima Titos, Xinomavro-Negoska, Goumenissa	165
Ktima Gerovassiliou, Red, Syrah-Merlot-Limnio, Epanomi	175
Parparoussis Winery, Taos, Mavrodaphne, Achaea	190

Beverages 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.

All wines contain sulphites and some wines may contain traces of eggs present throughout their wine making process. For more details please contact a staff member.

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.

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



“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,SU)

Today's Selection of Oysters Half Dozen 215

CAVIAR

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

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

Premium Selection (G,R,F,D)

Ossetra	50gr	1,750
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AVGOTARAHO (G,R,F,SU)

Bottarga, Cured BAFA Fish Roe, Mesologgi	160
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RAW FISH

MAGIATIKO, Mediterranean Hunter Fish (R,F,G) Sashimi or Tartare	120
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TUNA, Fresh Blue Fin Tuna (R,G,F) Sashimi or Tartare	150
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SALMON, Label Rouge, Scotland (R,G,F) Sashimi or Tartare	120
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LITHRINI, Nazaré, Portugal (R,F) Sashimi	140
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LAVRAKI, Corfu Island, Greece (R,D,G,F) Sashimi or Ceviche	140
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TSIPOURA, Ionian Sea, Greece (R,F) Sashimi	130
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WHOLE FISH AND SEAFOOD

Market Price per Kg

GRILLED (F)
Fagri, Balada, Lavraki, Tsipoura, 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, Lithrini, Solette

LOBSTER Deep Sea Atlantic Lobster (S)
Grilled and Served with Hand-Cut Greek Fried Potatoes, Ladolemono

LOBSTER Pasta (S,G)
Astakomakaronada Athenian-Style



Atlantis Atlas Project is our commitment to reducing our impact on the environment
and supporting local communities. We work with local farmers and partners to offer dishes
containing organic and certified sustainable produce, across a range of fruits, vegetables,
seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient
highlights a planet-friendly meal.

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

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MILOS CLASSICS

MILOS SPECIAL (G,D,V)

Paper Thin Zucchini and Eggplant, Lightly Fried, Saganaki Cheese, Tzatziki	160
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THE GREEK SPREADS (G,D,F,SU)

Taramosalata, Tzatziki, Htipiti, Grilled Pita and a Selection of Raw Vegetables	165
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OCTOPUS (S,SU)

Limnos Island Grilled Octopus with Santorini Fava	190
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CRAB CAKE (G,D,E,MU,S,SO)

Chesapeake Bay, Maryland Style Greek Lump Crab Meat Cake	225
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TUNA (F,N,SE,G,SO,SU)

Pan Seared Tuna with Soy Sauce, Sesame Seeds, Served with Skordalia	240
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CALAMARI (S)

Line-Caught Fresh Mediterranean Calamari	
Fried (G)	160
Stuffed with Three Cheeses and Chilli Pepper (D)	price per kg
Whole Grilled	price per kg

GRILLED SHRIMPS (S)

New Caledonia Shrimps, Served on a Bed of Radicchio Salad	200
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MUSHROOMS (V)

Selection of Wild Sustainable Mushrooms	125
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HOLLAND PEPPERS (V,SU)

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

LOBSTER SALAD (S)

Made to Order with Endives, Radicchio, Fennel, Olive Oil	price per kg
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TOMATO SALAD (D,V)

The Authentic Greek Salad Prepared with Tomatoes, Cucumber, 12-Month Barrel-Aged Feta and Purslane	150
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GREEN SALAD (D,SO,E,MU)

Hearts of Romaine Lettuce, Dill, Spring Onions, Manouri Cheese, Milos House Dressing	75
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GRILLED VEGETABLES (D,V)

Eggplant, Zucchini, Fennel, Peppers, Mint Yogurt and Halloumi	120
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FAVA SANTORINI (V,G)

Yellow Split Peas Recognized on the Island as Lathouri. Slow-Cooked with Extra Virgin Olive Oil and Lemon, Topped with Shallots and Herbs	55
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GIGANTES (V)

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

LAMB CHOPS

Australian Lamb Chops Grilled, Served with Hand-Cut Greek Fried Potatoes	320
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FILET MIGNON (SU)

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

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

Stamnagathi (V)	65
Steamed Broccolini (V)	65
Fingerling Potatoes (V)	65
Hand-Cut Greek Fried Potatoes (V)	60
Organic Heirloom Beets (V,D)	60

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