



estiatorio **Milos**

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)

Astral Blanco Tequila, Verde Mezcal, Coconut,
Mountain Tea, Lemon, Citrus Air 95

INDIGO (D,N,SU)

Bombay Sapphire Gin, Parsley, Tropical Banana,
Skins 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% Tanqueray 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 Gerovassiliou, Sauvignon Blanc, Epanomi 180

Ktima Biblia Chora, Plagios, Chardonnay, Pangeon 220

ROSÉ 15cl

Parparoussis Winery, Petite Fleur, Sideritis Rosé, Achaea 125

RED 15cl

Mikro Ktima Titos, Xinomavro-Negoska, Goumenissa 165

Ktima Biblia Chora, Red, Cabernet Sauvignon-Merlot, Pangeon 165

Ktima Gerovassiliou, Evangelo, Syrah-Viognier, Epanomi 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.

MILOS SUMMER MENU

FIRST (Kindly select one)

SASHIMI PLATTER (R,F)

Freshly Caught Premium Selection from the Mediterranean

TOMATO SALAD (D,V)

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

GREEN SALAD (D,SO,E) ♻️

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

THE GREEK SPREADS (G,D,F)

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

MILOS CLASSICS

MILOS SPECIAL (G,D,V) ♻️

Paper Thin Zucchini and Eggplant, Lightly Fried,
Saganaki Cheese, Tzatziki 160

OCTOPUS (S,SU)

Limnos Island Grilled Octopus with Santorini Fava 190

CALAMARI (S,G)

Line Caught Fresh Fried Mediterranean Calamari 160

SECOND (Kindly select one)

GRILLED FISH OF THE DAY (F)

Served with Almyriki

TUNA (F,N,SE,G,SO)

Pan Seared Tuna with Soy Sauce, Sesame Seeds, Served with Skordalia

LAMB CHOPS (D)

Australian Lamb Chops Grilled, Served with Hand-Cut Greek Fried Potatoes

FILET MIGNON (SU)

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

LAVRAKI - BAKED IN SEA SALT OR GRILLED (F)

Served with Santorini Capers, Olive Oil Dressing
(Serve for 2 persons)

DESSERT (Kindly select one)

EKMEK (G,D,N,V)

Kataifi Pastry, Vanilla Custard, Whipped Cream and Caramelized Walnuts

GREEK YOGURT ICE CREAM (D,N,V)

Served with Thyme Honey from the Island of Kythira and Walnuts

SIDE DISHES

Stamnaghati (V) 65

Steamed Broccolini (V) 65

Fingerling Potatoes (V) 65

Hand-Cut Greek Fried Potatoes (V) 60

Organic Heirloom Beets (V,D) 60

♻️ 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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