



Estiatorio Milos

Menu Prices — October 18, 2026

Estiatorio Milos menu with prices in United States, updated March 2022: 51 items across 8 categories, prices from \$9.00 to \$218.00.

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Estiatorio Milos Menu with Prices (United States)

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Menu categories: Raw Fish · Milos Classics · Salads, Vegetables, Legumes · Whole Fish and Seafood · Fish Filets · Meat · Side Dishes · Desserts

Raw Fish

ITEM	PRICE
Faroe Islands Wild Salmon Tartare Fresno chili, shallots, cilantro	\$33.00
Bigeye Tuna Tartare Serrano chile, micro basil, orange	\$33.00
Greek Ceviche Loup de mer, fresh Mediterranean herbs, barrel-aged Greek feta, gigantes beans	\$36.00
Faroe Islands Wild Salmon Sashimi Fresno chili, shallots, cilantro	\$28.00
Bigeye Tuna Sashimi Yuzu kosho, dill, extra virgin olive oil	\$28.00
Whole Fish Sashimi Today's selection of fish, offered raw, carved masterfully by our chefs	\$47.00

Milos Classics

ITEM	PRICE
The Greek Spreads Taramosalata, tzatziki, htipiti, served with raw vegetables, grilled pita	\$36.00
Crab Cake Made with the freshest crabmeat from Maryland's blue crabs and served with Santorini piazzì-style beans	\$38.00
Octopus Sashimi quality Mediterranean octopus, charcoal broiled	\$38.00
Tuna Burger Fresh yellowfin tuna, daikon radish, hand-cut Greek fried potatoes	\$36.00
Milos Special Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki	\$33.00
Fried Calamari Rings of fresh and tender calamari, lightly fried	\$32.00
Madagascar Shrimp Grilled and served on a bed of radicchio salad	\$66.00
Lobster Salad Made to order with endives, radicchio, fennel, Metaxa	\$65.00
Holland Peppers Grilled red, yellow and orange peppers, olive oil and aged balsamic	\$29.00
Mushrooms King trumpet, shiitake, oyster, portobello, hen of the woods	\$33.00

Salads, Vegetables, Legumes

ITEM	PRICE
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Tomato Salad	\$32.00
The authentic salad prepared with vine-ripened tomatoes	
Grilled Vegetables	\$36.00
Eggplant, zucchini, fennel, peppers, mint yogurt and halloumi cheese	
Green Salad	\$25.00
Hearts of romaine, dill, spring onions, manouri cheese and our Milos house dressing	
Organic Heirloom Beets	\$18.00
Boiled heirloom leafy beets with red-wine vinegar and extra-virgin olive oil	
Traditional Greek Lentil Soup	\$14.00
FAVA Santorini (PDO)	\$16.00
Known on the island as lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with Fren...	
Gigantes	\$16.00
White beans baked in tomato sauce	

Whole Fish and Seafood

ITEM	PRICE
Loup de Mer - For 2	\$134.00
Grilled whole, served with Santorini capers, ladolemono, crown broccoli. Serves 2.	
Astako-Makaronada	\$79.00
Lobster pasta Athenian-style	
Dorade Royale	\$47.00
Santorini capers, ladolemono, crown broccoli *Serves 1	
Loup de Mer - For 3	\$203.00
Grilled whole with olive oil, lemon and Santorini capers, served with crown broccoli. Serves 3-4. **If baked in sea sa...	
Dover Sole	\$68.00
Lightly pan fried, whole, served with organic baby beets, Swiss chard	
Whole Grilled Lobster	\$72.00
Served with hand-cut Greek fried potatoes, drawn butter	
Loup de Mer Baked in Sea Salt for 3	\$218.00
Whole Loup de Mer wrapped in sea salt and baked in the oven. Served with a side of horta. Serves 3-4 persons.	

Fish Filets

ITEM	PRICE
Faroe Islands Wild Salmon	\$53.00
Simply grilled, served with Santorini piazzzi-style beans	
Bigeye Tuna	\$60.00
Sashimi quality, organic beets and scordalia	
Halibut	\$54.00
Fresh grilled Atlantic halibut, Mediterranean-style	

Meat

ITEM	PRICE
Lamb Chops	\$65.00
Colorado prime lamb chops, with Greek fried potatoes	
Filet Mignon on a skewer	\$61.00
Black Angus filet shish kebab served with hand-cut Greek fried potatoes and grilled vegetables	

ITEM	PRICE
USDA Black Angus Rib Eye Steak Served with Greek fried potatoes	\$70.00
Side Dishes	
Fingerling Potato Salad Steamed with mint, dill, cilantro, extra virgin olive oil	\$17.00
Steamed Crown Broccoli	\$16.00
Tzatziki Greek yogurt with cucumber, garlic, lemon. Served with pita.	\$15.00
Grilled Asparagus	\$16.00
Hand-cut Greek Fried Potatoes With grated Kefalograviera	\$11.00
Halloumi	\$16.00
Skordalia *contains nuts	\$15.00
Taramosalata Whipped cured roe, lemon, bread, and extra virgin olive oil. Served with pita.	\$15.00
Crudit� Assorted raw vegetables	\$9.00
Htipiti Whipped barrel-aged Greek feta with red bell pepper. Served with pita.	\$15.00
Steamed Swiss chard	\$16.00
Desserts	
Baklava Traditional layered pastry with pistachios, almonds, walnuts.	\$16.00
Yiaourti - Meli Local, natural yogurt Greek style served with thyme honey from Kythira	\$19.50
Chocolate Mousse Cake Creamy dark chocolate	\$16.00
Cheesecake	\$16.00