



MILOS WINE BAR

MILOS WINE BAR MEZE MENU

FROM OUR RAW BAR

GREEK GOLD BOTTARGA

Thin slices of cured Greek mullet, raw on crostini, with eggplant salad

SALMON TARTARE

Faroe Islands salmon, Fresno chili, shallots, cilantro, on crostini

TUNA SASHIMI

Bigeye tuna, fresh thyme, olive oil, afra

GREEK CEVICHE

Loup de mer, fresh herbs, piazzi beans and feta

GREEK COLD MEZE

TARAMA

Taramosalata served with Santorini capers, pita bread, cucumber sticks and cherry tomatoes

CHTIPITI

Whipped feta with sweet bell peppers, crudités and pita bread

TZATZIKI

Made with Greek yogurt
and served with organic diced beets and pita bread

DAKOS

Cretan whole wheat rusks, tomatoes, parsley,
feta, extra virgin olive oil

GREEK CHEESE PLATE

Naxos graviera, kasseri, feta, Kalamata olives

GREEK HOT MEZE

SAGANAKI

Lightly fried kefalograviera cheese, sesame seeds,
served with cucumber sticks and cherry tomatoes

CHICKEN GYRO PLATE

Free range chicken gyro served with tzatziki and pita

CHICKEN GYRO CLASSIC

Free range chicken gyro wrapped in pita, with tomatoes, onions,
parsley, tzatziki and hand-cut fried potatoes

EXTRA PITA

GREEK FRIES