

Estiatorio Milos

3708 Las Vegas Blvd S Level 3, Boulevard Tower 89109-4309 · +18667252990 · Updated: Jan 14, 2026

[View online menu](#)



MILOS FRESH FISH AND SEAFOOD 2

OYSTERS*

Seasonal selection

CAVIAR

Royal Belgian Ossetra, blinis and condiments*

RAW FISH 8

TASTING OF RAW FISH*

Chef's selection of fresh fish, sashimi style

MAGIATIKO, Mediterranean Hunter Fish*

Sashimi or Tartare

TUNA, Bigeye AAA quality*

Selected for Milos by our fishmonger at Hawaii's auctions Sashimi or Tartare

SALMON, Faroe Islands, Organic*

Sashimi or Tartare

LOUP DE MER/LAVRAKI, Ionian Sea, Greece*

Sashimi or Ceviche

TSIPOURA, Ionian Sea, Greece*

Sashimi

LETHRINI, Nazare, Portugal*

Sashimi

FAGRI, Kythira, Greece*

Sashimi

CURED FISH 2

Salmon*

Tsar Nicolai Cut smoked salmon, Balik style, Scotland

Avgotaraho*

Ferran Adrià's choice of Greek bottarga, Trikalinos, Messolonghi

WHOLE FISH AND SEAFOOD 5

GRILLED

Fagri, Balada, Loup de Mer, Tsipoura, Red Snapper, Black Sea Bass, St. Pierre, Dover Sole, Pompano, Turbot, Cherna, Synagrida, Steira

BAKED IN SEA SALT

Loup de Mer, Milokopi, Rofos (\$20 supp.)

SMALL FRIED FISH

Barbouni, Anchovy, Sardine, Maridaki, Lethrini, Solette

LOBSTER Deep Sea Bay of Fundy, Nova Scotia

Grilled and served with hand-cut fried potatoes OR Astakomakaronada, lobster pasta Athenian-style (\$20 supp.)

CREVETTES ROYALES, Morocco

Grilled royal shrimps served with a shot of sherry to shoot the head

FISH FILETS 3

BIGEYE TUNA*

Sashimi quality, sesame crusted, organic beets and skordalia

FAROE ISLANDS SALMON*

Santorini piazzzi-style beans

HALIBUT

Grilled and served with roasted peppers and onion

MILOS CLASSICS 10

MILOS SPECIAL

Paper thin zucchini and eggplant, lightly fried, Saganaki cheese, tzatziki

THE GREEK SPREADS

Taramosalata*, tzatziki, htipiti, grilled pita, raw vegetables

ZUCCHINI FLOWERS

Stuffed with three different cheeses

HOLLAND PEPPERS

Grilled red, yellow and orange peppers, olive oil, aged balsamic

MUSHROOMS

King trumpet, shiitake, oyster, portobello

OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

CRAB CAKE

Made with the freshest crabmeat from Maryland's blue crabs and served with Santorini piazzzi-style beans purée

FRIED CALAMARI

Rings of fresh and tender calamari, lightly fried

LOBSTER SALAD

Made to order with endive, radicchio, fennel, Metaxa spirit

SHRIMP

Blue Shrimp from New Caledonia, grilled and served on a bed of radicchio

SALADS, VEGETABLES, LEGUMES 6

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

GREEN SALAD

Hearts of romaine, dill, spring onions, Manouri cheese and our Milos house dressing

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt, Halloumi cheese

ORGANIC HEIRLOOM BEETS

Boiled heirloom leafy beets with red wine vinegar and extra-virgin olive oil, served with mint yogurt

FAVA Santorini (PDO)

Known on the island as lathouri (yellow split peas), slow cooked with extra virgin olive oil and lemon, topped with French shallots and herbs

GIGANTES

White beans baked in tomato sauce

MEAT 4

LAMB CHOPS*

Authentic Colorado prime lamb chops charbroiled

FILET MIGNON*

Served with hand-cut fried potatoes

USDA BLACK ANGUS RIB EYE STEAK*

16 oz, served with hand-cut fried potatoes

PRIME DRY AGED CÔTE DE BOEUF*

34 oz, served with roasted vegetables and potatoes

SIDE DISHES 5

Fingerling potatoes

Steamed with mint, dill, cilantro, and extra virgin olive oil

Hand-cut fried potatoes

Steamed broccoli

Steamed Swiss chard

Grilled asparagus

FIRST 6

3+1 OYSTERS*

Daily selection of seasonal oysters

TUNA TARTARE*

Bigeye tuna, micro basil, Serrano chili, orange (\$10 supp.)

CANADIAN CLASSIC*

Nova Scotia smoked salmon and cream cheese, served on a fresh toasted bagel

THE GREEK SPREADS

Tzatziki, taramosalata* and htipiti, grilled pita, raw vegetables

OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled (\$10 supp.)

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

SECOND 6

DORADE ROYALE

Whole grilled Mediterranean sea bream

FAROE ISLANDS SALMON*

Simply grilled with Santorini piazzzi style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini fries

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt and herbs

COLORADO LAMB CHOPS

Two grilled lamb chops with hand-cut fried potatoes (\$15 supp.)

ASTAKOMAKARONADA

Deep Sea Bay of Fundy lobster pasta Athenian Style (\$20 supp.)

DESSERT 4

KARYDOPITA

Traditional Greek spiced walnut cake with daily selection of ice cream

BAKLAVA

Traditional Greek pastry with pistachios, almonds, walnuts, and honey-walnut ice cream (\$5 supp.)

GREEK YOGURT

with daily spoon sweets

FRUITS OF THE SEASON

DESSERTS 7

YIAOURTI-MELI

Local, natural Greek yogurt served with thyme-honey and walnuts

BAKLAVA

Traditional Greek pastry with pistachios, almonds, walnuts and honey walnut ice cream

BAKLAVA CHEESECAKE

Crispy phyllo envelopes traditional cheesecake filling, topped with pistachios

GALAKTOBOUREKO

Semolina custard wrapped in crispy phyllo

CHOCOLATE SIN

The famous Milos dessert from Athens

DAILY SELECTION OF ICE CREAM

SEASON'S PERFECT FRUIT PLATE

FROM THE RAW BAR 2

OYSTERS*

Seasonal selection

CAVIAR

Royal Belgian Ossetra, blinis and condiments*

MILOS COCKTAILS 6

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever Tree Ginger Beer

SIPPIN' PRETTY

Lucien Albrecht Brut Rosé, St. Germain Elderflower Liqueur, Lemon, Grapefruit

IN THE KNOW

Ketel One Cucumber & Mint Botanical Vodka, Green Chartreuse, Taylor's Falernum, Mint, Lime

LADY VIOLETTE*

Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey Syrup, Lemon, Egg White

MONKS IN MEXICO

Partida Reposado, Green Chartreuse, St. Germain Elderflower Liqueur, Grapefruit, Lime

WHISKEY BUSINESS

Bulleit Rye, Peppercorn Syrup, Lemon, Mint, Fever-Tree Ginger Beer

SEASONAL COCKTAILS 7

PEACH FIZZ

Ketel One Botanical Peach & Orange Blossom Vodka, Taylor's Velvet Falernum, Peach Purée, Lemon, Fever-Tree Soda Water

HEAT FROM CHIOS

Skinos Mastiha, St. Germain Elderflower, Basil, Lemon, Fresno Chili

DOBEL TROUBLE

Maestro Dobel Diamante Reposado, Chateau Aloe Vera Liquor, Aperol, Strawberry, Lime, Agave

REV. STIGGINS' DAQUIRI

Plantation Stiggins' Fancy Pineapple Rum, Luxardo Maraschino, Grapefruit, Lime, Fennel Extract

PINK BUFFALO

Buffalo Trace Bourbon, Briottet Pamplemousse Grapefruit Liquor, Fever-Tree Grapefruit, Lemon, Grapefruit Bitters

BESPOKE NEGRONI SOUR*

Tanqueray Seville Orange Gin, Aperol, Amaro Nonino, Orange Juice, Lemon, Egg White

SMOKIN' PINEAPPLE

El Silencio Mezcal, Chacho Jalapeño Aguardiente, Dolin Blanc, Amaro Nonino, Pineapple, Lemon
