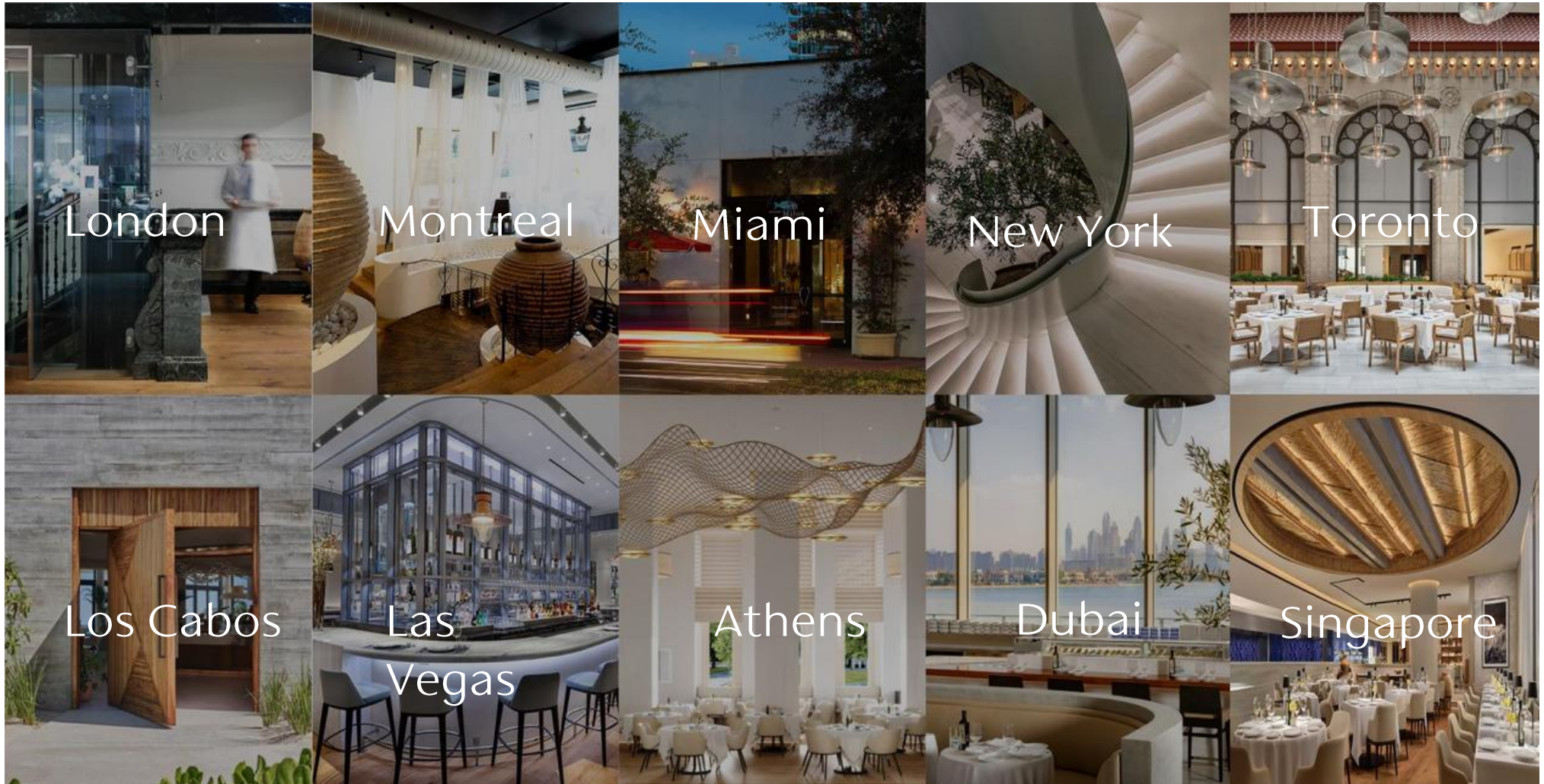




estiatorio Milos

ACROSS THE WORLD

Since the first estiatorio Milos was founded in Montreal in 1979, our refined gastronomy has transcended the globe and acquired passionate fans in all of our locations.





Estiatorio Milos by Costas Spiliadis

2023 & 2024

Greek Mediterranean

MICHELIN Selected Restaurant

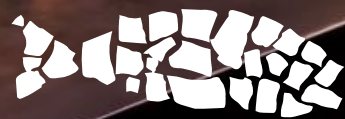
Recognised as one of the finest Mediterranean seafood restaurants in the world, Estiatorio Milos introduces gourmards to unadulterated Hellenic food, perfumed wine and genuine Greek hospitality. Infused with a philosophy of simplicity, Chef Costas Spiliadis's passionately crafted dishes are presented in their purest form, allowing star ingredients to speak for themselves.

- Indoor and outdoor seating available
- Children under 10 years old are welcome for early seatings from 6:00pm to 6:30pm. Children above 10 years old are always welcome
- Dress code: Smart Casual
- Restaurant timings:
Monday to Thursday, 12pm - 4pm | 6pm - 1am
Friday to Sunday, 12pm - 1am
- Business lunch : Monday to Friday , 12pm-4pm



ATLANTIS

DUBAI



estiatorio **Milos**

Terrace area

ATLANTIS
DUBAI



estiatorio **Milos**

Main dining area



Lower private dining room
Capacity : up to 24 guests


estiatorio **Milos**



Upper private dining room
Capacity : up to 24 guests





Lower private dining room 3
Capacity : up to 36 guests


estiatorio **Milos**



Terrace private area
Capacity up to 40 guests

Set menus



MILOS SET MENU A - 690 AED

Served family style

FIRST COURSE

THE GREEK SPREADS (G, D, F)

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

SECOND COURSE

OCTOPUS (S , SU)

Limnos Island, Grilled Octopus with Santorini Fava

CALAMARI (S, G)

Line Caught Fresh Mediterranean Calamari, Lightly Fried

TOMATO SALAD (D, V)

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

THIRD COURSE

SEA BASS - BAKED IN SEA SALT

Served with Santorini Capers, Olive Oil and Lemon Dressing with Vegetables on the side

FILET MIGNON

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

CHEF'S SELECTION OF LOCAL SEASONAL GRILLED VEGETABLES (D, V)

Mint Yogurt and Haloumi

FOURTH COURSE

GREEK YOGURT ICE CREAM (D, N, V)

Served with Thyme Honey from the Island of Kythira and Caramelized Walnuts

EKMEK (G, D, N, V)

Kataifi Pastry, Vanilla Custard, Whipped Cream and Caramelized Pistachios

FRESH FRUITS OF THE SEASON (V)

Dishes 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) .

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

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



MILOS SET MENU B – 890 AED

Served family style

FIRST COURSE

SELECTION OF RAW (R, F)

A curated selection of the finest raw fish

SECOND COURSE

THE GREEK SPREADS (G, D, F)

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

TOMATO SALAD (D, V)

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

THIRD COURSE

CALAMARI (S,G)

Line Caught Fresh Mediterranean Calamari, Lightly Fried

OCTOPUS (S, SU)

Limnos Island, Grilled Octopus with Santorini Fava

FOURTH COURSE

SEA BASS- BAKED IN SEA SALT

Served with Santorini Capers, Olive Oil and Lemon Dressing with Vegetables on the Side

FILET MIGNON

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

CHEF'S SELECTION OF LOCAL SEASONAL GRILLED VEGETABLES (D, V)

Mint Yogurt and Haloumi

FIFTH COURSE

GREEK YOGURT ICE CREAM (D, N, V)

Served with Thyme Honey from the Island of Kythira and Caramelized Walnuts

EKMEK (G, D, N, V)

Kataifi Pastry, Vanilla Custard, Whipped Cream and Caramelized Pistachios

FRESH FRUITS OF THE SEASON (V)

Dishes 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) .

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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BEVERAGE PACKAGES

2 Hours Of Free Flow Beverages

PACKAGE-A AED 160*

Zero ABV Cocktails
Soft Drinks
Juices
Water

*Price per Person
Every extra hour: AED 60/pp

PACKAGE-B AED 375*

House spirits
Wines
Beers
Water
Soft Drinks
Zero ABV Cocktails

*Price per Person
Every extra hour: AED 150 /pp

PACKAGE-C AED 550*

Premium spirits
Premium Wines including Champagne
Beers
Water
Soft Drinks
Signature & Classic Cocktails
Zero ABV Cocktails

*Price per Person
Every extra hour: AED 200/pp





estiatorio **Milos**

For reservations and inquiries:
Reservations@milosdubai.com

atlantis.com/dubai/dining/milos