



FOOD MENU





Poached eggs on English muffin with a choice of:

- · Smoked salmon and hollandaise sauce
- Streaky bacon and roasted vine tomatoes

SCRAMBLED EGGS WITH MUSHROOMS €18

Scrambled eggs served on lightly toasted brioche with sauteed mushrooms and fresh chives

MENEMEN €18

Traditional Mediterranean eggs cooked with organic tomatoes, green peppers, spices and kasseri or feta cheese

AVOCADO ON TOAST €18

Avocado on sourdough bread with a choice of:

- Fried poached egg
- · Tricolour heirloom tomatoes with pesto dressing

MILEO PANCAKE STACK €22

Pancakes served with fruits of the forest, fresh cream and maple syrup

MEDITERRANEAN BREAKFAST PLATE €23

Boiled eggs, organic tomatoes, cucumber, olives, local Greek cheese selection, organic honey and a mezze of marmalades served with fresh bread

SUMMER FRUIT PLATTER €20

Fresh summer fruits to be enjoyed simply as they are or with Greek yogurt and organic Cretan honey

SCOTTISH OAT PORRIDGE €10

Made with coconut milk and a choice of:

- · Grated apple, cinnamon and toasted almonds
- · Caramelized banana and peanut butter



Burgers And Sandwiches

Dur der z Hierl Daned morros	
WAGYU BURGER 200gr Wagyu patty, caramelised onion, melted cheddar and tangy tomato relish with triple cooked chunky chips	€35
MILEO BURGER 150gr Tenderloin, slow cooked onion, melted cheddar and gouda served with truffle parmesan French fries	€40
CLASSIC CLUB Lightly toasted bread with chicken breast, crispy bacon, tomatoes, cornichons, free-range egg and mustard-mayo served with French fries seasoned with Aegean salt flakes	€24
Quasedillas	
Tortilla bread filles with a choice of:	
BEEF 120gr Beef fillet, sauteed mushrooms, onions, colourful peppers, sweetcorn and cheddar cheese served with a fresh green salad	€28
CHICKEN Marinated organic chicken breast, avocado, sauteed mushrooms, onions, colourful peppers and gouda cheese served with a fresh green salad	€24
MIXED VEGETABLES Asparagus, broccoli, baby spinach, mushroom, onion, colourful peppers, sweetcorn and kasseri cheese served with fresh green salad	€20
ADD A SIDE DISH Fresh French fries with parmesan, truffle and parsley Triple cooked chunky chips French fries with Aegean salt flakes	€9 €8 €6

Appetizers	
FALAFEL WITH TAHINI SAUCE	€15
Falafel balls, tahini sauce, lemon, coriander and parsley	
SELECTION OF FRESHLY BAKED BREAD WITH	€13
MEDITERRANEAN DIPS AND GREEK OLIVES	
Ask your waiter or waitress for dips of the day	
CLASSIC FRENCH STEAK TARTARE	€23
Beef fillet, onion, capers, egg yolk, cornichons, seasoned with	
salt, black pepper and a blend of mustard, tabasco,	
Worcester sauce, olive oil and cognac	
FRESH FRIED CALAMARI	€19
Served with tartar sauce and lemon	
CLASSIC GREEK SALAD Heirloom tomatoes, baby cucumbers, Kalamata olives, green pepper, capers, organic creamy feta, extra virgin olive oil and	€17
Greek lemon dressing	
GOAT'S CHEESE AND BEETROOT SALAD Two varieties of goat's cheese rolled in finely chopped nuts, honey roasted beetroot, baby spinach, rocket and pomegranate with an aged balsamic dressing	€19
CLASSIC CEASAR SALAD Baby Romaine lettuce, fresh croutons, parmesan and Caesar sauce · Add chicken +€4	€16
MILEO SALAD Mixed green leaves, avocado, cucumber, asparagus, red	€18
quinoa with Greek honey and clementine dressing	

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Main Courses		
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WAGYU STRIPLOIN STEAK 250gr		€84
Creamy potato puree and steamed baby ve	agetables	
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FRESH CHICKEN SCHNITZEL		€38
Organic chicken breast coated in a cheesy	nanko crust with	
·	pariko erase wieri	
fresh potato salad		
GRILLED JUMBO SHRIMPS 820gr		€90
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Giant grilled shrimps with fresh lemon		
FRESH SEABASS		€45
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Freshly caught Aegean seabass with fresh	ocket Salad, lemon	
and extra virgin olive oil		
RISOTTO		
Mushroom, garlic, white wine and parmesa	ın	€28
Seafood (shrimps, mussels and baby calam	nari)	€44
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FRESH PUMPKIN RAVIOLI		€28
Homemade ravioli stuffed with pumpkin ar	ıd spices, served	
with sage butter and parmesan		
with sage batter and parmesan		
GREEK DISH OF THE DAY		
Ask your waiter or waitress for the tradition	al Greek dish of the day	
-	ar er een albir er eine aay	€20
Moussaka		
Pastitsio		€25
Briam		€18
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Fresh Mileo Pasta

NAPOLITANA Fresh aromatic tomato sauce	€20
BOLOGNESE Classic ground beef and tomato sauce	€26
CREAMY MUSHROOM Our authentic mushroom sauce	€23
Choice of pasta: Spaghetti or Penne	

Make Your Own Mileo Pizza

PIZZA MARGHERITA €25

CHOOSE YOUR MEAT

- Ham +€3
- Chicken breast +€3
- Prosciutto +€3
- Tenderloin beef +€6Greek sausage +€3

CHOOSE YOUR VEGETABLES

- Coloured peppers
- Onion
- Sweetcorn
- Olives
- Fresh tomato
- Aubergine
- Fresh basil
- Mushroom
- Rocket

CHOOSE YOUR CHEESE

- Cheddar
- Gouda
- Mozzarella
- Feta
- Parmesan







All our pasta and pastries are freshly made in-house by our chefs with our signature recipes.

You are kindly requested to inform your waiter of any dietary habits, allergies or intolerances.

Please note that our dishes contain ingredients that may be allergenic such as peanuts, tree nuts, seafood including shellfish, wheat/gluten, egg, soy etc.

Our chefs use extra virgin olive oil for cooking and salads and sunflower oil for frying.

In case of any allergy or intolerance inform us before your order.

Listed prices include all statutory taxes.

The consumer has no obligation to pay if he does not receive the legal document (receipt / invoice).

Το κατάστημα διαθέτει υποχρεωτικά φύλλα διαμαρτυρίας για τους πελάτες σε ειδική θέση δίπλα στην έξοδο.

The store has mandatory grievance sheets for customers at a special location next to the exit.

Le magazine a une feuilles de griel obligatoire pour les clients dans un endroit special a cote de la stortie.

Das Geschäft hat die vorgeschriebenen Beschwerdeblätter für Kunden an einem speziellen Ort neben dem Ausgang.

