

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME Milos HY, Inc.		DOING BUSINESS AS (DBA) Milos		
STREET ADDRESS 20 Hudson Yards AKA 500 West 33rd Street		CROSS STREETS 10th & 11th Aves		ZIP CODE 10001
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Costantinos Spiliadis	ATTORNEY/ REPRESENTATIVE	NAME: Max Bookman, Esq.-Pesetsky and Bookman, P.C.	
	PHONE: 212-245-7400		PHONE: 212-513-1988	
	EMAIL: cspiliadis@estiatoriomilos.com		EMAIL: max@pb.law	
MANAGER	NAME:	LANDLORD	NAME: ERY Retail Podium LLC	
	PHONE:		PHONE: 212-801-1000	
	EMAIL:		EMAIL: ryan.helkowski@related.com	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)				
<input type="radio"/> New	Has applicant owned or managed a similar business?		<input type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?			
	What were the dates applicant was involved with this former premise?			
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?		<input type="checkbox"/> YES	<input type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input checked="" type="radio"/> Alteration	What is the current license # and expiration date?		License# 1315300 Expiration Date: 1/31/2021	
	<i>Please list/describe the nature of all the changes and attach the plans:</i> Adding 6 tables and 12 seats outside of the premises (5th Fl) at common passageway inside of the Mall.			
METHOD OF OPERATION				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input checked="" type="radio"/> YES	<input type="radio"/> NO	12/20/2018 / Currently licensed
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am
	Kitchen	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am
	Music	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am	7am-12am

Handwritten notes and signatures on the right side of the page.

If you plan to have music, what type(s)? (Circle all that apply)

BACKGROUND LIVE MUSIC DJ JUKE BOX KARAOKE

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	567	567	44	213	0	3	35
OUTSIDE <i>(Other than sidewalk café)</i>	90	90	13	30	0	0	0
In Mall Passageway			6	12			

How many floors are there? What is the capacity for each floor?
 2 Floors: 5th floor - 82 persons
 6th floor - 563 person

How frequently will the owner(s) be at the establishment?
 Most days

Will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	<input checked="" type="radio"/> YES	NO
Will you be hosting private; promotional or corporate events?	<input checked="" type="radio"/> YES	NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO
Will security plan be implemented?	YES	NO
Will State certified security personnel be used?	YES	NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	<input checked="" type="radio"/> NO
Where will delivery bicycles be stored during the day when not in use?	n/a	

LOCATION & ZONING		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO

Community Notification/Relations		
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	n/a
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.	n/a	
Who was your contact person at each group you met with?	n/a	
When did applicant post the notice that was provided?	Yes	
Where did applicant post the notice that was provided?	in front of the premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO 917-414-0191
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	n/a - new construction		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	n/a - new construction
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	NO	
Is the entrance ADA Compliant?	YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	n/a - new construction
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Chilled water A/C system to the top floor of the building		
When was the air conditioner installed?	Fall 2018		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ		
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input checked="" type="radio"/> NO
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO

Terrace on roof setback/outside of premises (5th Fl) at common passageway inside the Mall.

OUTDOOR ITEMS – SIDEWALK CAFÉ		
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	<input checked="" type="radio"/> NO
Will applicant be applying for a sidewalk café now or in the future?	YES	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO
Will applicant use umbrellas?	YES	NO
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO

n/a

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

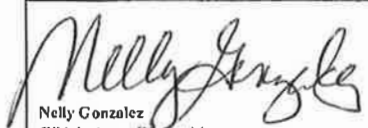
ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

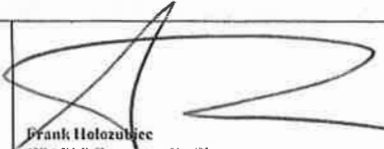
To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 December 4, 2019 full board meeting, with 40 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation
 Denial Approval

CB4 REPRESENTATIVES


 Nelly Gonzalez
 CB4 Assistant District Manager

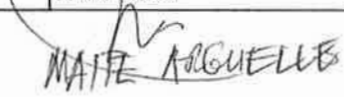

 Frank Holozubec
 CB4 BLP Committee Co-Chair


 Yoni Bolser
 CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	Marc Healy		11/09/2019
	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE


 MATE ARGUELLE

MANAGER

11-12-19

Proximity Report for Location:

November 5, 2019

500 W 33rd St, New York, NY, 10001

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
MEENA SAMANI CORPORATION	460 W 34TH ST	265 ft
CITARELLA HUDSON WINES & SPIRITS LLC	20 HUDSON YARDS	710 ft
ADB&SAB LLC	554 W 30TH ST	1000 ft
ODYSSEY WINE & SPIRITS INC	490 10TH AVE	1235 ft
AMSTERWINE.COM INC	475 9TH AVE	1320 ft
KSS WINE LLC	509 W 38TH ST	1405 ft
SHILORI INC	486 9TH AVENUE	1505 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Michaels Church	240 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
HUDSON YARDS GRILL LLC AND TKHY LLC	20 HUDSON YARDS	95 ft
HUDSON YARDS BY RHUBARB LLC	500 W 33RD ST	150 ft
RSE MOMO HY LLC	500 W 33RD ST	165 ft
D & D HUDSON YARDS LLC	500 W 33RD ST	170 ft
SAVORY & SWEET LLC	404 10TH AVE AKA 450 W 33RD ST	200 ft
ROCKY'S BAR & RESTAURANT INC	460 W 34TH ST	285 ft
MILOS HY INC	20 HUDSON YARDS	370 ft
AMERICAN GRILL INVESTOR LLC	20 HUDSON YARDS	385 ft
NEIMAN MARCUS GROUP LLC, THE	20 HUDSON YARDS	390 ft
BELCAMPO MEAT COMPANY EAST LLC	20 HUDSON YARDS	405 ft
EQUINOX HUDSON YARDS F&B LLC & BC HUDSON YARDS LLC	560 W 33RD ST	540 ft
WS NEW YORK TAVERN LLC & RH WINE MANAGEMENT LLC	560 W 33RD ST	540 ft
PHILLIPS 35 INC	450 10TH AVE	620 ft
HUDSON HALL LLC & MERCADO INVESTOR LLC AS MANAGER	10 HUDSON YARDS	630 ft

Name	Address	Approx. Distance
BRIAN BOLKE ELEVEN CONSULTING LLC	20 HUDSON YARDS	685 ft
WATCHES 60 GREENE INC	20 HUDSON YARDS	710 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
ERY N TOWER OB DECK MEM LLC OB DECK TEN LLC & SKY	30 HUDSON YARD	80 ft
COMPASS GROUP USA INC	30 HUDSON YARDS	80 ft
RESTAURANT ASSOIATES LLC	30 HUDSON YARDS 24TH FL	80 ft
AMERICAN GRILL INVESTOR LLC	20 HUDSON YARDS	115 ft
WHOLE FOODS MARKET GROUP INC & JAJAJA HUDSON YARDS	450 W 33RD ST	295 ft
WHOLE FOODS MARKET GROUP INC	450 W 33RD ST	295 ft
34 ENDEAVOR HOSPITALITY LLC	461 W 34TH ST	370 ft
444 TENTH F&B LLC	444 10TH AVE	525 ft

Unmapped licenses within zipcode of report location

Name	Address
RAJ WINE LLC	PENN STATION
TVA BAKERY LLC	138 140 W 32RD ST
VIRGIN HOTELS NEW YORK LLC & LG BROADWAY MGMT INC	1205 1227 BROADWAY



METCALVE
City of New York
City Engineer

CITY OF NEW YORK
MUNICIPAL COMPTROLLER (BUDGET NO. 4)
330 West 42nd Street, 10th Floor, New York, NY 10018
Tel: 212-312-3200 Fax: 212-312-3912
www.nyc.gov/comptroller

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

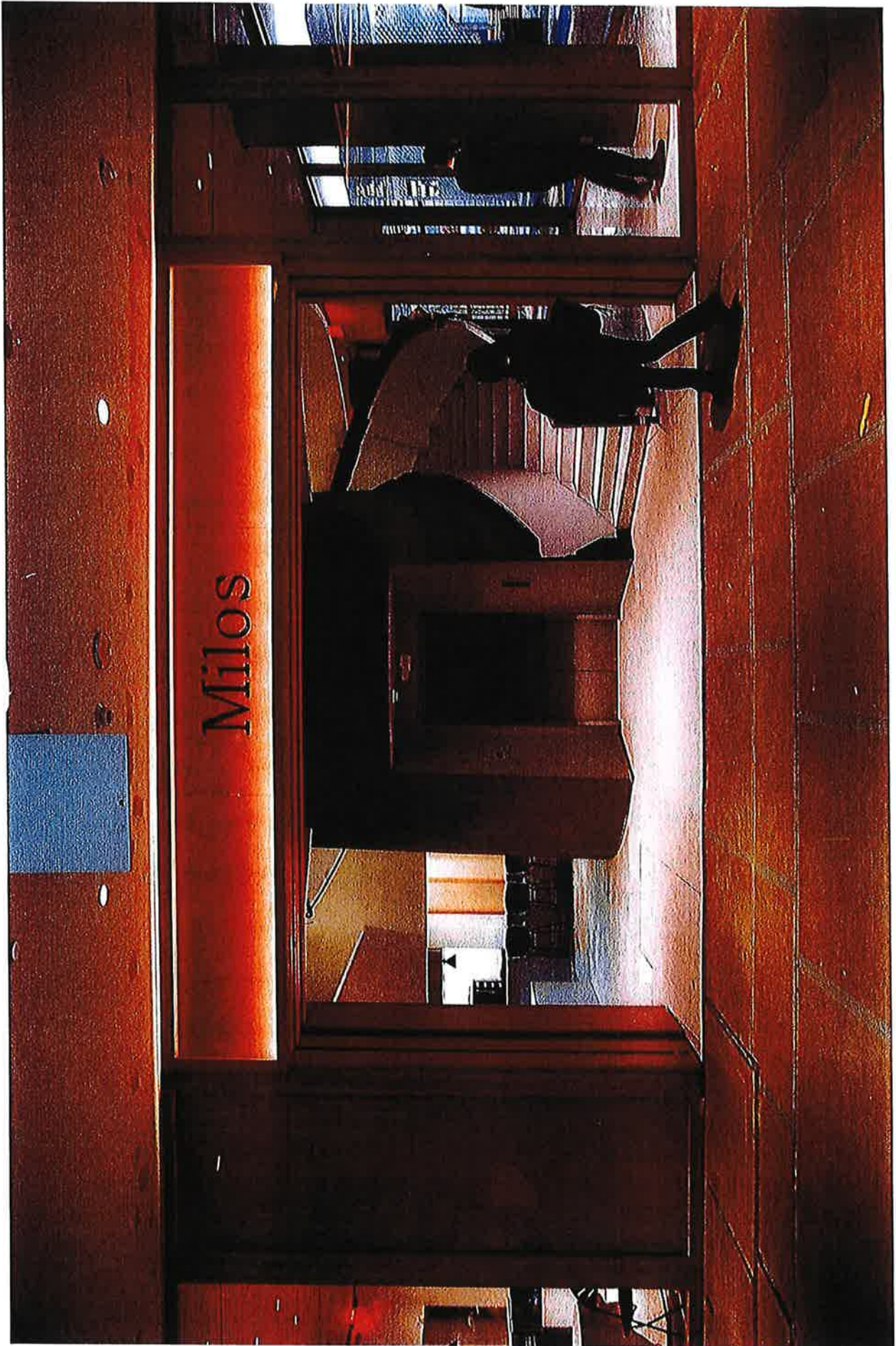
Milos HY Inc.
20 Hudson Yards
a/k/a 500 W 33rd Street,
Suite 508 & 605

An Alteration application to add additional space

DATE:	Tuesday, November 12, 2019
TIME:	6:30 PM
PLACE:	Fountain House 425 W 47th Street, 12th Floor, 12th

You are invited to attend this meeting to discuss the application.
Attendance is open to the public. For more information, please visit www.nyc.gov.
For more information, please visit www.nyc.gov.

Printed according to the Administrative Code of the City of New York, section 24-207.
119. Printed on and recycled paper for the industry meeting date.



Milos



WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece nv	18.
Brut, Pierre Paillard, Les Parcelles Bouzy Grand Cru, France nv	25.

WHITE WINES

Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016	11.
Assyrtiko, Parparoussis, Achaia 2015	12.
Malagousia, Gerovassiliou, Epanomi 2016	15.
Assyrtiko/Sauvignon, Estate White, Biblia Chora, Pangeon 2015	16.
Assyrtiko, Santorini, Old Vines, Tselepos, Santorini 2016	16.
Chardonnay, Katsaros, Krania 2016	18.

ROSÉ

Agiorgitiko, Rosé, Driopi, Nemea, Greece 2016	12.
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RED WINES

Agiorgitiko, Nemea, Driopi, Nemea 2016	14.
Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2016	15.
Kotsifali/Mandilaria, Skipper, Rhous, Crete 2015	16.
Pinot Noir, Sole, Tsaktsaris, Pangeon 2016	18.
Cabernet Sauvignon, Avlotopi, Tselepos, Arcadia 2014	25.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece 500 ml 2009	15/80.
Moschato, Parparoussis, Greece 500 ml 2013	16/85.
Mavrodaphne, Parparoussis, Greece 500 ml 2003	21/120.
Sauternes, Chateau d'Yquem, France 375ml 2007	700.

LUNCH PRIX FIXE MENU

32.00

FIRST

(Kindly select one)

4+1 OYSTERS

Daily selection of seasonal oysters

GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti
Warm pita and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus.
Santorini yellow split pea fava

CALAMARI

Lightly fried fresh Town Dock Rhode Island premier squid

TOMATO SALAD

Vine ripened tomatoes, cucumbers, olives, onions
Feta cheese, extra virgin olive oil and sea salt

ROMAINE SALAD

Dill, Spring onions, Manouri cheese and Milos dressing

SECOND

(Kindly select one)

DORADE ROYAL

Grilled Mediterranean sea bream with steamed crown broccoli

ICEI ANDIG ARCTIG GHAR

Simply grilled with Piazzi style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini sticks

SALMON TARTARE

Yogurt and Spanish caviar

LAMB CHOPS (supp. 10.)

Two grilled lamb chops with Greek fried potatoes

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt and herbs

GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms
Mint yogurt and Haloumi cheese

ASTAKOMAKARONADA (supp. 20.)

Deep Sea Bay of Fundy lobster pasta, Athenian style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek walnut cake, vanilla ice cream

GREEK YOGURT

Topped with crumbled Baklava

FRUITS OF THE SEASON

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

ALL OF OUR DISHES ARE MEANT TO BE SHARED
Sharing food, an essential part of Greek culinary tradition,
brings people together and enriches the dining experience

FROM THE RAW BAR

OYSTERS AND CLAMS

East and West Coast Selection 4.50

BIGEYE TUNA

SASHIMI - Yuzu Kosho, dill, extra virgin olive oil 39.

TARTARE - Orange, micro basil, Serrano chili 39.

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

SASHIMI or TARTARE - Fresno chili, shallot, cilantro 31.

MILOS CRUDO TASTING

Chef's tasting plate of daily fish - cured, smoked, tartare and sashimi 96.

GREEK CEVICHE

Loup de Mer, Mediterranean fresh herbs,

Gigantes beans and feta cheese 43.

AVGOTARAHO

Greek Bottarga

Gently cured roe of the renowned Messologgi Gray Mullet 23.

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini and eggplant tower, Kefalogriaviera cheese and Tzatziki 31

THE GREEK SPREADS

Taramosalata, Hummus, Htipiti,

Toasted pita and marinated raw vegetables 37.

HOLLAND PEPPERS

Grilled red, yellow, and orange peppers, olive oil and aged Balsamic 20

GRILLED MUSHROOMS

King Trumpet, Shiitake, Oyster, Blue Foot, Hen of the Woods 27.

GRILLED OCTOPUS

Sashimi quality Mediterranean Octopus, Santorini yellow split pea fava 30.

CALAMARI

Lightly fried squid, lemon and parsley 27.

GRILLED STUFFED CALAMARI

Stuffed with Cretan Anthotio, feta, manouri cheese and fresh mint

With a raw baby vegetable salad 28.

GRILLED MADAGASCAR SHRIMP

Endive salad 37.

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab, Piazzi bean purée 33.

SALADS AND VEGETABLES

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions,

Extra virgin olive oil and barrel-aged feta cheese 33.

ROMAINE SALAD

Dill, Spring onions, Manouri cheese and Milos dressing 20.

ORGANIC HEIRLOOM BEETS

Roasted with mint yogurt and roasted garlic 18.

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt and Haloumi cheese 29.

FROM THE SEA

Tour our daily fish market of fresh Mediterranean fish flown in from Greece, Spain and Portugal, sold at market price by the pound and prepared simply grilled. Fagri, Loup de Mer, Lethrini, Dorado Royale, Dover Sole, St. Pierre, Balada, Barbouni, Sfyrida, Kofos, Steira, Raska, Langustines, Blue Lobster, Langusto
Additional American varieties include Black Sea Bass, Red Snapper and Pompano.

GRILLED FISH MP/lb.

Olive oil and lemon sauce

FISH IN SEA SALT (supp. 15.)

Wrapped in sea salt and baked in the oven with herbs MP/lb. (Minimum 3lbs)

LOBSTER - DEEP SEA BAY OF FUNDY MP/lb.

Grilled lobster with Ladolemono

Lobster Athenian pasta (supp. 20.)

Warm lobster salad with Metaxa brandy (supp. 15.)

CARABINIEROS

Spain's Crevette Royal, served with a shot of Sherry to pair with the head 96./lb

BIG EYE TUNA

Sashimi quality, served only blue or rare 53.

FAROE ISLANDS SUSTAINABLE ORGANIC SALMON

Simply grilled with Santorini Piazzi style beans 50.

FROM THE LAND

Our beef from Brandt Beef family farm, located in Brawley, California, is corn, Sudan and Bermuda grass fed, all-natural and antibiotic free.

All dishes served with Greek fried potatoes.

16 oz. RIB EYE

Brand: Beef Prime Dry Aged 4-6 Weeks 68.

8 oz. FILET MIGNON

Brand: Beef All Natural Beef Tenderloin 55.

LAMB

Grilled lamb chops 50.

SIDE DISHES

Horta, steamed wild seasonal greens 12.50

Santorini Fava 17.

Fingerling potatoes, steamed with mint, dill, cilantro, extra virgin olive oil 14.50

Hand cut Greek fried potatoes 8.50

Asparagus, grilled 16.

Broccoli, steamed 12.50

Sweet Vidalia onions, grilled with olive oil 12.50

Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.