

APPETISERS

OLIVE MARINE	7	GRILLED PADRON PEPPERS	9
--------------	---	------------------------	---

ULTIMATE MEZE EXPERIENCE

OLIVES - HOMEMADE BUTTER - AUBERGINE PATE
AVOCADO HUMUS - BEEF PASTRAMI
CHEESE SELECTION - OLIVYE SALAD
19

RAW BAR

SALMON TARTARE	15
AVOCADO CAPERS, CORNICHONS AND SHALLOTS	
SEABASS CEVICHE	17
SEABASS CURED IN CITRUS JUICES COMBINED WITH FRESH HERBS	
BEEF CARPACCIO	17
HAND CUT THINLY SLICED RAW BEEF STRIPLOIN	
TUNA CRUDO	15
YELLOW FIN TUNA MISO AND SOY GLAZED	

LET'S BEGIN WITH

SICILIAN ARANCINI STUFFED WITH SLOW-COOKED BEEF RAGÙ	11	BURRATA WITH MIXED RAINBOW HERILUMA TOMATO AND BASIL	12
ZUCCHINI FRITTERS SERVED WITH HARISSA YOGURT SAUCE	12	GRILLED KING PRAWNS MARINATED WITH GARLIC AND GINGER	14
THIN FLAKY PHYLO DOUGH FILLED WITH MOZZARELLA AND PASTRAM	11	BATTER-COATED SAUTEED SQUID RINGS, WITH TARTARE SAUCE	12
GRILLED ASPARAGUS BEDDED ON MIXED LEAVES, PARMESAN	14	TENDERIZED GRILLED OCTOPUS DRIZZLE WITH OLIVE OIL, BALSAMIC	20
GREEK MEATBALLS RICH TOMATO SAUCE	12	PAN-FRIED JUICY SCALLOPS SERVED WITH PUMPKIN PUREE	22

FROM THE LAND

HOME-MADE LASAGNA IN SPECIAL TOMATO & BASIL SAUCE	23
CORN-FED GRILLED CHICKEN SKEWERED WITH ROSEMARY, GARLIC	24
CREAMY TARRAGON GRILLED CHICKEN WITH ASPARAGUS	26
LAMB SOUVLAKI, THYME & OLIVE OIL	26
MEDITERRANEAN STYLE SLOW COOKED LAMB SHANK	29
GRILLED LAMB CHOPS WITH POMEGRANATE GLAZE	34

STEAKS

BEEF FILLET MIGNON – 300 G	48
Prime tenderloin, chargrilled and served with red wine jus	
RIB-EYE STEAK – 320 G	40
Marbled and grilled for rich, buttery flavor — Mielo's favorite	
MIELO BURGER	22
Scotish beef, caramelised onion & tomato	

FROM THE SEA

BAKED SALMON PAPRIKA CRUST AND BRAISED GREEN BEANS	26
SQUID INK LINGUINI COOKED WITH SCALLOPS AND PRAWNS	26
GRILLED SEABASS BUTTERFLIED , LEMON AND HERB SAUCE	28
LOBSTER RAVIOLI WITH BISQUE	36
GRILLED BLACK COD, GREEN ASPARAGUS & BLOOD ORANGE SAUCE	42

FROM THE GARDEN

BEET GOAT CHEESE MIXED LEAVES WITH WALNUT AND FIG	18
GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES	22
ASPARAGUS MUSHROOM RISOTTO	22
TRUFFLE & WILD MUSHROOM LINGUINE	26
ROASTED AUBERGINE GREEN DOUGH RAVIOLI IN CREAMY SAUCE	22

SIDES

HAND CUT CHIPS	6	GARLIC MUSHROOMS	6	ROASTED POTATOES	6	SAUTED GREEN BEANS	6
BROCCOLI	7	SPINACH	7	GREEK SALAD	9	INSALATA DI RUCOLA	8

WHITE WINE

LE BOSQ, BLANC, <i>France</i>	11/34	VERDEJO, VALDUBON, <i>Spain</i>	38
CHEN IN BLANC, FLAGSTONE, <i>South Africa</i>	12/36	SAUVIGNON BLANC GRAN RESERVA LUIS FELIPE EDWARDS, <i>Chile</i>	40
BOTTEGA PINOT GRIGIO DELLE VENEZIE, <i>Italy</i>	12/36	CHARDONNAY, ERRAZURIZ WILD FERMENT, <i>Chile</i>	42
RÍOJA , VINE ROOTS GARNACHA ORGÁNICO, <i>Spain</i>	48	PICPOUL DE PINET, JEAN-LUC COLOMBO, <i>France</i>	39
CHARDONNAY, MEIOMI, <i>USA</i>	52	GAVI DI GAVI, TOLEDANA, <i>Italy</i>	46
WHITE MALBEC, OSADO, <i>Argentina</i>	44	ALBARINO RIAS BAIXAS, LEIRAS, GALICIA, <i>Spain</i>	48
SAUVIGNON BLANC, DASHWOOD, <i>New Zealand</i>	46	CHARDONNAY, ICUANA BOURGOGNE, BURGUNDY, <i>France</i>	52
PECORINO ABRUZZO, TERRE DEI BEATI, <i>Italy</i>	48	SANCERRE, DOMAINE DES CHAINTRES JOSEPH MELLOTT, <i>France</i>	60
SANTO SANTORINI ASSYRTIKO, <i>Greece</i>	52	CHABLIS 1 ER CRU FOURCHAUMES LAMBLIN & FILS, <i>France</i>	76

RED WINE

ÉLEVÉ CARIGNAN VIEILLES VIGNES, <i>France</i>	10/34	ZINFANDEL OLD VINE, DRIFTING, <i>USA</i>	40
MERLOT '1870' ERRÁZURIZ, <i>Chile</i>	12/36	PINOT NOIR RESERVE, VIDAL, <i>New Zealand</i>	52
PORTILLO MALBEC, UCA VALLEY, MENDOZA, <i>Argentina</i>	11/36	CHIANTI CLASSICO, SAN JACOPO, VICCHIOMAGGIO, <i>Italy</i>	54
PRIMITIVO DEL SALENTO 125, <i>Italy</i>	46	ESPORAO, RESERVA TINTO, <i>Portugal</i>	48
SHIRAZ 'FAITH' ST HALLETT, <i>Australia</i>	48	CHANTEAU MUSAR, JEUNE ROUGE, <i>Lebanon</i>	65
MALBEC BARREL SELECTION, SALENTEIN, <i>Argentina</i>	58	CHÂTEAU LYONNAT LUSSAC-SAINT-ÉMILION, <i>France</i>	78
PINOT NOIR GRAN RESERVA, LUIS FELIPE EDWARDS, <i>Chile</i>	46	AMARONE DELLA VALPOLICELLA CLASSICO, <i>Italy</i>	89
RIOJA CRIANZA, ORGANIC, DON JACOBO, <i>Spain</i>	50	BLASON D'ISSON MARGAUX, <i>France</i>	95
PRIMUS CABERNET SAUVIGNON, <i>Chile</i>	52	POMMARD, BOUCHARD AÎNÉ & FÎLS, <i>France</i>	75

ROSE WINE

BOTTEGA PINOT GRIGIO ROSATO, DELLE	12/36
VENEZIE RÍOJA ROSADO , VIÑA REAL COTES	42
DE PROVENCE ROSE PURE, MIRABEAU	52

SPARKLING WINE & CHAMPAGNE

FANTINEL, PROSECCO EXTRA DRY	11/44
GREYFRIARS, CUVÉE BRUT	13/52
BOUCHÉ PÈRE ET FILS BLANC DE BLANC	79
TAITTINGER PRESTIGE BRUT ROSÉ	140
BOLLINGER, LA GRANDE ANNÉE VINTAGE BRUT	220
DOM PERIGNON BRUT	360