



Cuisine:	Seafood, Greek
Hours of Operation:	Sun – Thurs: 12:00 p.m. -10:00 p.m. Fri – Sat: 12:00 p.m. – 11:00 p.m.
Chef/Owner:	Costas Spiliadis
Description:	At estiatorio Milos, guests are treated to an experience that’s the next best option to jet-setting to a Greek island. Founded by chef Costas Spiliadis, Milos is one of the world’s most celebrated Greek seafood restaurants. Known for its signature seafood market featuring fresh fish flown in from the Mediterranean, Milos also introduces a new fruit and vegetable market, a raw bar, a yogurt room, and a curated list of fine Greek wines to complement the experience.
Designer:	Alain Carle
Design Features:	The architecture echoes the essence of Greek Cycladic landscapes. With an open kitchen, bar, spacious dining room, “yogurt room” where yogurt is strained in the classical way, and private dining rooms, the space is modern while reflective of its roots. Architect Alain Carle uses stone, wood, and Pentelikon marble to evoke the simplicity and emotion of Greece.
Seating Capacity:	Full restaurant, exclusive use: 300+ seated, 750 reception The Dining Lounge: 70 seated, 150 reception Private - Mykonos Room: 16 seated, 18 reception Private - Santorini Room: 24 seated, 30 reception
Attire:	Smart Casual
Price Range:	Appetizers: \$16 - \$85 Main dishes: \$48 - MP
Reservations:	Recommended

Phone 702.414.1270

Location: Restaurant Row

Website: [estiatorio Milos at The Venetian Resort Las Vegas](#)

Fun Facts: “The Best Thing I Ever Ate”
The Milos Special Is Martha Stewart's Pick on Food Network
The fish at Milos is sourced directly from the fishermen's boats.
They have a “yogurt room” where yogurt is strained in the classic way.
The afrala (fleur de sel of the Aegean) at Milos is harvested by hand on the Greek island of Kythira.

Guest Favorites: Milos Special - lightly fried zucchini and eggplant tower, kefalograviera cheese and tzatziki
Fish in sea salt - wrapped in sea salt and baked in the oven

Must Have: Maryland crab cake - hand-picked fresh jumbo lump crab, piazza beans, mustard ailoï

Awards: Haute Living: *Best Las Vegas Restaurants for Power Lunch Dining, 2019*



C O S T A S S P I L I A D I S
Chef/proprietor

Acclaimed restaurateur and chef Costas Spiliadis has championed Greek cuisine and culture in North America for the past forty years with his estiatorio Milos restaurants. Milos has a long-standing reputation for setting the standard of impeccably fresh Mediterranean seafood and quality ingredients.

Spiliadis first arrived in New York in 1966 from his native Patras, Greece. After studying at New York University and the University of Maryland, he settled in Montreal and earned his B.A. at Concordia University. There he helped found Radio Centre-Ville where he directed Greek programming.

In 1979, he opened the first location of estiatorio Milos in Montreal. Milos rapidly became one of the city's most influential dining destinations, introducing an authentic Greek dining experience meant to be shared family-style. For his Montreal restaurant, Spiliadis drove twice a week to New York's Fulton Street Fish Market to ensure he was getting the region's best catch.

In 1997, Spiliadis opened estiatorio Milos in New York City. It became renowned for its signature simple yet elegant Greek style. After seven years working to establish the restaurant's reputation in New York, the third Milos opened in Athens in 2004 in accordance with the Olympics in Greece.

Restaurant openings in Las Vegas in 2010, Miami in 2012, and London in 2015 followed. Milos Café opened in New York offering Greek sandwiches and casual carryout fare, and in 2018 Markato, a specialty Greek retail shop and gourmet marketplace, opened. All showcase Greek products, cuisine, and style in an exuberant, inclusive way.

In 2019, Spiliadis opened a second estiatorio Milos in New York as part of the Hudson Yards development. Milos Wine Bar, a casual small plates and wine concept, also opened at Hudson Yards serving one hundred Greek wines by the glass to encourage exploration and education of Greece's wine regions.

Active in the local communities of all his restaurants, Spiliadis is a longtime supporter of Careers through Culinary Arts Program or (C.C.A.P.), Communities in Schools of Nevada (CIS of Nevada), and the Montreal Symphony Orchestra. He has been called "the man who changed the world's view of Greek food, at his Milos restaurants" by the New York Times and "the ambassador of Greek cuisine" by the Kathimerini newspaper in Athens.