



 Romantic outdoor dining. Photograph: Why Athens



Eat @ Miltons

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Where: In the heart of Plaka

Why Go: For Greek inspired food with French . nesse

We Loved: The fresh lobster pasta for two

The Plaka area is full of restaurants, some hits and lots of misses. Eat at Miltons is Greek food with French . nesse thanks to the very talented Michelin starred consulting chef Alain Parodi, who has been involved with establishing the menu. We have been lucky enough to have dined twice at Miltons and both were really great experiences.

On our first visit:

We dined al fresco at one of the kerbside tables that were slightly set back from the busy pedestrianised area, allowing for an intimate and comfortable dining experience. The service is attentive and knowledgeable and we allowed our waiter to suggest something from the extensive old and new world wine list to complement our food.

We couldn't resist the 'Astakos Makaronatha' (lobster pasta) for two, cooked and presented perfectly.



 Lobster pasta is a specialty. Photograph: Why Athens

On our second visit:

With a special guest visiting us from overseas, we thought a meal at Miltons would impress and we were right. Our friendly waiter recommended a bottle of Greek rose from the winemaker [Stamatis Mylonas](#). This blush rose was sharp and dry made with a blend of the red Mandilaria grape commonly found on the island of Rhodes and the white Malagousia grape which was virtually extinct until the late 20th century when the famous Greek winemaker [Gerovassiliou](#) started cultivating this grape variety after realising its potential.



 Mylonas Rose. Photograph: Why Athens

On this occasion we ordered slow cooked lamb for two which was carved up at the table. It was tender and aromatic.



 Lamb slow cooked for two people. Photograph: Why Athens



 The lamb is then served table side. Photograph: Why Athens

The dessert took first prize and the French culinary influences came to light. An egg shaped Pavlova was smashed open to reveal fresh fruit and a fluffy soft meringue on the inside, truly magnificent. Who would have thought you could find Pavlova in the heart of Athens. The chocolate ball filled with ice cream was equally impressive and required a theatrical tap by the waiter. We spent the rest of the night perplexed at how they could get the ice cream inside the chocolate sphere.



 The Pavlova after deconstruction. Photograph: Why Athens



 The chocolate ball with ice cream centre. Photograph: Why Athens

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ESSENTIALS

Eat @ Miltons

Expect to pay: 120 Euros for two people including wine (a little more if you want the lobster)

Bookings: Recommended during the summer months

Opening hours: Daily 9:00am-2:00am

T. +30 210 324 9129

W. eatatmiltons.gr

Closest Metro station: Monastiraki

ADDRESS

91 Andrianou Street, Plaka

For the taxi driver:

Αδριανού 91, Αθήνα