

MILÄ

Dinner Menu

MILÄ's philosophy is inspired by asian and mediterranean cultures, embracing the importance of slowing down and enjoying the moment.

Our mediterrasian menu, served izakaya style, is born from our devotion to quality, simplicity and purity. We revisit Mediterranean and Japanese dishes, cooking techniques and methodologies, by infusing a modern twist.

WELCOME TO EUDAIMONIA

(GREEK ORIGIN: U·DE·MON·E·A)

PEACE OF MIND, THE CONTENTED HAPPY STATE YOU FEEL WHEN YOU TRAVEL

Discover Mila Experiences

MILA SIGNATURE TASTING MENU

5-course menu, chef's selection 155 per person
requires whole table's participation

PREMIUM CHEF'S TASTING MENU

5-course menu, chef's premium selection 225 per person
requires whole table's participation

SEAFOOD TOWER

lobster, prawn, oyster, king crab 155 | add krystal caviar 95

MILÄ




O M A K A S E

Ask your server about our unique
experience on the 2nd floor.






📷 @MILAGroup_miami

MILÄ




Tapas | Shea

- charred edamame, MILA spice, salt 10 
- blistered shishito peppers, toszu miso, izak spice 13
- 'satay' glazed chicken, MILA spice 16
- fried eggplant, zucchini chips, shiso tzatziki 20
- edamame hummus, wasabi peas, black rice crackers 20 
- potato millefeuille, truffle aioli, kefalograviera cheese, chives 20 
- salmon crispy rice, serrano pepper, marinated ikura, katsuo furikake 24





Mediterrasian Raw Bar



- hirame crudo, tom yum vinaigrette, fresno chili, micro shiso 24  
- madai sashimi, jalapeno dressing, kumquat, orange marmalade, rakyo 27
- hamachi crudo, avocado coulis, lime caviar 24 
- 1/2 dozen oysters, MILA mignonette 25 
- salmon tataki, golden berries, cherry tomato, honey truffle dressing, black truffle 26
- tuna tartare, roasted fennel-tofu aioli, avocado miso 30 

Salads

- avocado-tomato salad, green shiso, lemon zest, basil, evoo, MILA spice 19  
- MILA greek salad, PDO barrel aged feta cheese, campari tomato, persian cucumber 23 
- artisan whole burrata, figs, balsamic-ponzu vinaigrette, hazelnut, wasabi peas, sourdough bread 28
- warm shiitake salad, truffle ponzu, watercress, parmesan, spicy tenkasu 21

Signatures

- 'CASA NEOS' whole roasted cauliflower, tahini yogurt sauce, sumac, raisin chutney, herbs oil 26 
- 'shawarma' wagyu gyoza, shichimi ponzu 32
- grilled spanish octopus, romesco, kalamata tapenade, pistou 34 
- wagyu carpaccio, onion jam, salted seaweed, shaved black truffle 39
- truffle cream spaghetti, parmesan cheese, chives, shaved black truffle 42
- seasonal mushroom hotpot, shaved truffle, arbequina olive oil 60 
- kristal caviar by kaviari paris (1oz) 150 





 - gluten free |  - vegan

Ask your server which additional dishes can be adjusted to become vegan friendly


*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. 20% service charge will be added for your convenience.

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Water


- seared salmon, sweet pea mint velouté, toum garlic, chili oil 36
marinated chilean seabass, eggplant caviar 45
mediterrasian black cod, pickled hajikami, shiso 54 
grilled whole branzino, lemon, thyme, smoked eggplant caviar 72 
maine lobster, seasonal mushrooms, truffle ponzu, rosemary 90 
grilled whole dover sole "1lb", yuzu kosho butter, MILA spice, miso pumpkin vinegar, espelette 95 

Earth

- free range young chicken , yuzu kosho 34 
wagyu skirt steak, pickled cabbage, basil crisp 65
beef tenderloin, creamy ponzu, micro green salad 58
12oz prime ribeye, yuzu kosho, rosemary marinade 98
32oz prime tomahawk, onion jus 250
japanese a5 striploin wagyu - kagoshima prefecture - daily selection MP (2oz minimum)

Vegetables

- grilled sweet corn, MILA spice, aged parmesan 15
broccolini miso-tahini, sesame 15 
crispy brussels sprouts, honey-soy balsamic glaze 15
grilled artichokes, black truffle, white balsamic dressing 16 
seasonal wild mushrooms, truffle ponzu butter, shaved truffle 28 

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Sushi




SAMPLERS

nigiri sampler (6pc) 40 | omakase (12pc) 75
sashimi sampler 60 | tasting 90 | omakase 125

SIGNATURE NIGIRI

truffle wagyu nigiri 42
a5 kagoshima, shaved black truffle, fresh wasabi

MAKI

eggplant maki, garlic miso butter, micro shiso 15
salmon avocado maki, sundried tomato relish, asparagus, evoo, micro arugula 17 
spicy hamachi maki, avocado, serrano pepper, provence salt, yuzu aioli 20
spicy tuna maki, tobiko, chili oil, avocado 21
snow crab maki, torched salmon, avocado, fried capers, tomato saffron vierge 26 
truffle scallop maki, shaved black truffle 29 


A LA CARTE NIGIRI & SASHIMI

2pc | our fish selections are sourced primarily from hokkaido, kyushu, and fukuoka prefecture


akami 15	king salmon 15
hamachi 14	madai 17
hotate 18	ikura 20

Table-side Experiences

WASABI

freshly grated wasabi, shizuoka prefecture 10/g 

TRUFFLE

Australian winter truffle 30/3g 

CAVIAR MP

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