

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

MILÄ 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 sterling caviar 95

MILÄ




O M A K A S E

Discover the unique, ever-evolving 15-course culinary experience curated by chef Reiji, under the guidance of 26 times Michelin Star Chef Michael Michaelidis, in the most secluded MILÄ Omakase Room 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 
- salmon crispy rice, serrano pepper, marinated ikura, katsuo furikake* 24
- caviar potato millefeuille, smoked wasabi, crème fraîche 
- vegan caviar 20 | sterling supreme caviar 28




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* 26 
- 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  
- crab salad, honey yuzu ponzu, seaweed, tobiko 27 
- artisan whole burrata, figs, balsamic-ponzu vinaigrette, hazelnut, wasabi peas, sourdough bread 28

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 36 
- 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 
- maine lobster tempura, truffle toszu, smoked jalapeno aioli 90




 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 52
mediterrasian black cod, pickled hajikami, shiso 54 
grilled whole branzino, lemon, thyme, smoked eggplant caviar 72 
grilled whole dover sole "1lb", yuzu kosho butter, MILA spice, miso pumpkin vinegar, espelette 95 

Earth

- free range young chicken , yuzu kosho 39 
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, spicy feta sauce 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 

STERLING SUPREME CAVIAR*

california

egg a la russe, shallot, capers, crème fraiche, chives, blini
1oz 150 | 125gr 550

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