

MIILU BAR & GRILL

A LA CARTE

STARTERS

OLIVES - wood oven-roasted olives, orange, rosemary	6,-
POTATO & ROE - crispy potato, whitefish roe, onion, sour cream	12,-
TRUFFLE ARANCINI - truffle flavored crispy risotto, truffle pecorino	8,-
BOQUERONES - Spanish anchovies, olives, jalapeno	8,-
YELLOW BEET - wood oven-roasted yellow beet, chevre, smoked reindeer heart	9,-
CHARCUTERIE - Barolo salami, bresaola, chorizo, olives	19,-
REINDEER TATAKI - reindeer roast tataki, ginger ponzu, pickled radish	19,-
LOBSTER BISQUE - creamy lobster soup, grilled lobster	19,-
HAMACHI - kingfish mackerel sashimi, yuzu-honey dressing, trout roe	24,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-

MAINS

DORADA - whole grilled dorada fish, beurre monte	34,-
CHICKEN - grilled whole spring chicken, fresh corn cob	24,-
LOBSTER - grilled lobster tail, lemon, garlic, parsley	36,-
CAVIAR - caviar 30g, grilled bread, sour cream	69,-
WHITEFISH - grilled white fish, white fish roe, tomato beurre blanc	34,-
EGGPLANT - wood oven-roasted eggplant, hummus	23,-
NEW YORK STRIP - 300g Black Angus sirloin, chimichurri	40,-
T-BONE STEAK - dry-aged T-bone steak	10,- / 100g

SIDES

BREAD - grilled bread, butter	6,-
FRIES - crispy fries made from Finnish potatoes, ketchup	6,-
CORN - grilled corncob, aioli, chipotle	6,-
POTATO MASH - Lapland potato pure, brown butter	6,-
PIMIENTOS DE PADRON - Padron peppers, smoked sea salt	6,-
ICEBERG - lettuce, aioli, crispy garlic	6,-
PICKLED VEGETABLES - pickled vegetables	6,-
QUESOS - Idiazabal, Gorgonzola, Gruyere , Brie	6,- / pcs
SAUCES - chimichurri, truffle mayo, aioli, gremolata	3,- / pcs

DESSERTS

FONDANT - chocolate fondant, smoked cherries, whiskey ice cream	16,-
BLOOD ORANGE PANNA COTTA - blood orange panna cotta, mint	12,-
SGROPPINO - lemon sorbet, prosecco, vodka	12,-
CARROT CAKE - carrot cake, mascarpone sabayon	12,-
VANILLA ICE - vanilla ice cream	6,-
BAD SANTA - whiskey-coffee liqueur ice cream (alc. 4,2 %)	7,-
VANILLA ICE & OLIVE - vanilla ice cream, olive oil, sea salt	7,-
LEMON SORBET - lemon sorbet	6,-

GROUP MENUS 69€ / PERSON

(over 10+ persons)

MENU 1

HAMACHI

kingfish mackerel sashimi, yuzu-honey dressing, trout roe

BLACK ANGUS FLANK STEAK & PATATAS BRAVAS

grilled flank steak, chimichurri, roasted potatoes, broccolini

BLOOD ORANGE PANNA COTTA

blood orange panna cotta, mint

MENU 2

REINDEER TATAKI

reindeer roast tataki, ginger ponzu, pickled radish

WHITEFISH & PATATAS BRAVAS

grilled whitefish, whitefish roe, tomato beurre blanc, roasted potatoes, broccolini

BLOOD ORANGE PANNA COTTA

blood orange panna cotta, mint