

MILĀ

GROUP EVENTS DINNER MENU

1636 MERIDIAN AVE, MIAMI BEACH, FL 33139
(786) 706 0744



COCKTAIL RECEPTION MENUS

FOR OVER 30 PEOPLE



MAPLE PASSED CANAPES

based one 1 hour

OPTION 1

55 per person

hamachi crudo*

avocado coulis, lime caviar

avocado toast

pickled red onions, vegan caviar

salmon crispy rice*

key lime, furikake miso

miso eggplant

saiko miso, micro greens

'satay' glazed chicken kushiyaki

MILA spice

OPTION 2

75 per person

madai sashimi*

jalapeño dressing, kumquat, orange marmalade, rakyo

tuna tartare

roasted fennel-tofu aioli, avocado miso served on a spoon

beef tartare millefeuille*

wagyu beef, pickled mustard, wasabi, potato

miso eggplant

saiko miso, micro greens

chilean seabass

eggplant caviar

CEDAR PASSED CANAPES

based one 1 hour

OPTION 1

85 per person

mediterranean dorade

seabream sashimi, shiso jalapeño dressing, japanese mignonette

truffle salmon crudo

truffle ponzu, golden berries

avocado toast

pickled red onions, vegan caviar

beef tartare millefeuille*

wagyu beef, pickled mustard, wasabi, potato

miso eggplant

saiko miso, micro greens

grilled octopus skewer

romesco sauce, shiso chimichurri, fresno chili

'satay' glazed chicken kushiyaki

MILA spice

OPTION 2

95 per person

hamachi crudo*

avocado coulis, lime caviar

tuna tartare

roasted fennel-tofu aioli, avocado miso served on a spoon

grilled Madagascan shrimp*

spicy miso butter, fennel salad

'satay' glazed chicken kushiyaki

MILA spice

truffle mushroom risotto

arbequina olive oil

grilled octopus skewer

romesco sauce, shiso chimichurri, fresno chili

mediterranean black cod

spicy miso, kinome

COCKTAIL RECEPTION MENUS

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NIGIRI TO MAKI

85 per person

spicy tuna maki
tobiko, chili oil, MILA spices

salmon avocado maki
sundried tomato relish, asparagus, evoo, micro arugula

eggplant maki
miso garlic butter

tuna nigiri
MILA dressing

salmon nigiri
tapenade

yellowtail nigiri
yuzu kosho

SALAD

16 per person

avocado-tomato salad
green shiso, lemon zest, basil, evoo, MILA spice

spinach salad
spicy sesame dressing, furikake

japanese seaweed salad
pickled cucumber, wakame, ponzu, nori crisp

MAKI

75 per person

spicy tuna maki
tobiko, chili oil, MILA spices

spicy hamachi maki
avocado, serrano pepper, escabeche, sel d'Antibes

beetroot maki v
red and gold beets, sriracha, cucumber, avocado

YAKIMONO

carving stations | 90 minutes

65 per person*
beef tenderloin
creamy ponzu, micro green salad

65 per person*
spicy chipotle lamb shiso
shiso yoghurt, basil, crispy furikake

45 per person*
mediterranean dorade GF
seabream sashimi, shiso jalapeño dressing, japanese mignonette

70 per person*
robata grilled ribeye
romesco, shiso chimichurri

*chef required | 250 chef fee
one chef required for every 50 guests

RAW BAR

55 per person | 90 minutes

oysters | king crab | lobster | marinated shrimp
served with MILA style accoutrements

KAMAMESHI

90 minutes

30 per person | 58 per person with truffle
seasonal mushroom hotpot
truffle butter, chives, micro shiso, parmesan

35 per person*
truffle cream spaghetti
parmesan, chives

15 per person*
sautéed broccolini
miso-tahini, sesame

14 per person*
sweet corn
romesco, shiso chimichurri

20 per person*
robata grilled artichoke
shiso basil pesto

30 per person*
potatoes millefeuille
truffle aioli, kefalograviera cheese, chives

*chef required | 250 chef fee
one chef required for every 50 guests

all menu items subject to change based upon availability and season

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PETITE DESSERTS

30 per person

strawberry cheesecake shot glass

mini chocolate lava cake

mini passion fruit tart | pineapple

mini black sesame tart | caramelized banana

selection of macaroon

mini matcha panacotta | pineapple jam

fruit salad

all menu items subject to change based upon availability and season

DINNER MENUS

IRIS

155 per person

1st course

eggplant tempura
zucchini chips, shiso tzatziki

tuna tartare* gf
roasted fennel tofu aioli

'shawarma' wagyu gyoza
shichimi ponzu

2nd course

chef's maki selection (gf options)

3rd course

marinated chilean seabass
green curry sauce, chili, kaffir lime,
herb salad

beef tenderloin
creamy ponzu, micro green salad

caviar potato millefeuille gf,veganoption
smoked wasabi, crème fraîche, caviar

grilled sweet corn
MILA spice, spicy feta cheese

dessert

selection of MILA signatures

AMBROSIA

185 per person

1st course

avocado-tomato salad gf,vegan
green shiso, lemon zest, basil,
evoo, MILA spice

hamachi crudo* gf
avocado coulis, lime caviar

grilled octopus skewer
romesco sauce, shiso chimichurri,
fresno chili

2nd course

chef's sushi selection (gf options)

3rd course

mediterrasian black cod gf
spicy miso, kinome

14oz prime ribeye
yuzu kosho, rosemary marinade

truffle cream spaghetti
parmesan, chives

grilled sweet corn
MILA spice, spicy feta cheese

dessert

selection of MILA signatures

LAUREL

225 per person

1st course

tuna tartare* gf
roasted fennel tofu aioli

wagyu beef tartare* gf
bone marrow, pickled mustard seeds,
gaufrette potatoes

madai sashimi* gf
jalapeño dressing, kumquat,
orange marmalade, rakyo

2nd course

chef's sushi selection (gf option)

3rd course

whole roasted branzino
shiso chimichurri, kalamata olive,
herb salad

sautéed broccolini gf
miso-tahini, sesame

wagyu skirt steak
pickled cabbage, basil crisp

seasonal mushroom hotpot gf,
vegetarians shaved truffle, arbequina olive
oil

dessert

selection of MILA signatures

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