

SALADS

Available Monday to Saturday from 12pm.

ROASTED PUMPKIN

With greens, brie cheese, honey mustard vinaigrette and toasted seeds.

\$375.

CESAR SALAD

With grilled chicken, greens, aged cheese, anchovies dressing and croutons.

\$415.

ISABELLA SALAD

With spinach, strawberries, walnuts, blue cheese and raspberry dressing.

\$440.

SALMON SALAD

Mix greens, capers, avocado and salmon.

\$515.

LUNCH

Available Monday to Friday from 12pm to 4pm.

ENTRÉE - GLASS OF WINE/BOTTLE OF WATER

\$450.

APPETIZER - ENTRÉE - GLASS OF WINE/BOTTLE OF WATER

\$490.

APPETIZER - ENTRÉE - DESSERT - GLASS OF WINE/BOTTLE OF WATER

\$510.

POR LA NOCHE

Menú de lunes a domingos a partir de las 20:30 hs.

RIB EYE (for two)

With potatoes, greens and tomatoes salad, criolla sauce and aioli.

\$1440.

PATAGONIA TROUT

Steamed with veggies, sided with quinoa and mint strawberries tabbouleh.

\$600.

SMOKED SALMON RAVIOLONES

With fish fumet reduction, concasse tomatoes and dill.

\$645.

PINE MUSHROOM GNOCCHI

Homemade gnocchi with a pine mushroom based, tomato and pesto sauce (Vegan).

\$440.

SEAFOOD RISOTTO

Risotto with shrimp, squid, salmon and cilantro.

\$565.

RIBS WITH CRISPY SWEET POTATOES

BBQ sauce covered ribs with side of coleslaw and crispy sweet potatoes.

\$655.

SMOKED EGGPLANT RAVIOLI

With ciboulette and cherry tomatoes sour cream sauce.

\$529.

TAPAS

De lunes a viernes desde las 16hs. Y en los Brunch de los sábados a partir de las 12hs.

CROQUETTES

puffs with bechamel sauce, spinach , tomato and prosciutto.

\$236.

PATAGONIA RAVIOLI

Patagonian lamb ravioli with tomato chutney.

\$236.

MARINATED SALMON BRUSQUETA

With avocado and sour cream.

\$345.

FRENCH FRITES

With herissa sauce.

\$215.

VEAL SKEWERS

Spiced with fresh herbs and yogurt sauce.

\$315.

CRISPY CHICKEN

With homemade BBQ sauce.

\$275.

APPETIZERS

CEVICHE

Lenguado fish and diced sweet potato .

\$340.

CHORIZO / BLOOD SAUSAGE SANDWICH

With criolla sauce.

\$210.

EMPANADAS TRIO

One beef, one smoked egg plant with cheese and one creamy corn.

\$300.

HUMUS

Made with garbanzo beans and fresh herbs.

\$290.

SEAFOOD HUMITA

Sweet & creamy corn pudding with shrimp and white wine sauce.

\$335.

VEGGIE FLAT BREAD

with cheese, mushrooms, arugula and cherry tomatoes.

\$305.

HAM FLAT BREAD

with cheese, prosciutto and arugula.

\$345.

Panera : \$50.-

NO COBRAMOS
SERVICIO DE MESA.

Mediodía solo pago
en efectivo y con
tarjeta de débito

DESSERTS

Available Monday to Friday from 8:30 pm

POACHED PEARS *“al Malbec” with vanilla ice cream.*
\$200.

TRES LECHE CAKE *Infused with rum and amaretto.*
\$255.

CHOCOLATE AND HAZELNUT MOUSSE *with red berries sauce.*
\$245.

DULCE DE LECHE CRÊPE *with French vanilla ice cream.*
\$225.

PIÑA COLADA MOUSSE *with grated coconut.*
\$245.

IN THE AFTERNOON

Available Monday to Friday from 4pm to 8pm. Saturdays 12pm.

COFFEE OR TEA + 2 MEDIASLUNAS
\$160.

DULCE DE LECHE TART
With caramelized bananas.
\$100.

SEASON FRUITS TART
With diplomata cream.
\$155.

COUNTRY STYLE BREAD TOAST
With seasonal fruit jam.
\$85.

SANDWICH

Available Monday to Saturday from 12pm

ROASTED PORK
With homemade pickles, spacy mayo and French frites
\$385.

VEAL BURGER
With cheddar cheese, arugula , fresh tomato and French frites
\$385.

VEGGIE BURGER
Coleslaw, greens and side of salad.
\$385.



“MILIÓN HOUR”

*Monday to Saturday - 6pm to 9pm
Beer, glass of wine and cocktails.*

· BRUNCH ·

Available Saturdays from 12pm to 5pm.

Tea or coffee and orange juice.

- *Country style bread toast, poached egg, roasted tomatoes and side of salad.*
Or
- *Eggs benedict. Smoked ham and hollandaise sauce.*
+
- *Hip bone beef, rosti potatoes and mustard sauce.*
Or
- *Wheat bread, salmon gravlax, sour cream and pickles.*
+
- *Yogurt, berries and granola.*
Or
- *Carrot cake.*

\$530.

ADD TO YOUR BRUNCH

*Bellini | Kir Royal | Rossini | Mimosa **\$240.-***

HOST AN EVENT WITH US

*Weddings * After office **

*Company presentations * Product promotion * Private and exclusive receptions*

CELEBRATE YOUR BIRTHDAY

We offer a variety of options in private and semi-private areas and an exclusive menu for groups of 10 people or more.

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And gain benefits!



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Milión