



Milton

MENU IN ENGLISH

TAPAS & PORTIONS

MEAT LOIN CARPACCIO

fine loin cuts topped with lime sauce, truffle oil, arugula, sautéed mushrooms, orange wedges & sprinkled parmesan cheese



BEETROOT CARPACCIO

Beetroot wedges topped with ginger sauce, tofu, grapefruit wedges & crunchy kale



WHITE FISH CEVICHE

Fish of the day on tiger milk with purple onion, cilantro, jalapeño, toasted corn, corn bits & glacéd sweet potatoe



CAZUELA ANDINA

Potatoes, broad bean & sautéed mushrooms topped with huancaína sauce & cilantro

CAZUELA MARINA

Seafood mixture sautéed on Di mare sauce with toast & cilantro

MOLLEJAS

Grilled molleja & potatoes with cilantro chimichurri & chimichurri mayonnaise



PROVOLETA

Grilled provoleta cheese with cilantro pesto sauce & crunchy basil



PAKORAS DE KALE

Kale leaves coated in a chickpea flour tempura bather in alioli and red onion pickles

CRISPY CHICKEN

Chicken strips breaded in cereal oats & tapioca starch accompanied by siracha mayo

TAPAS & PORTIONS

PASSION SHRIMP

Crunchy shrimps on passionfruit sauce with almonds, jalapeño

HUANCAINA POTATOES

Potatoes cooked twice, with huancaína sauce, black olives & green leaves

NORTHERN EMPANADA

Beef empanada, northern argentinean style accompanied by llajua sauce (tomatoe, lime juice). One unit

MUSHROOM TEQUEÑOS

Tequeño dough filled with mushrooms & vegetables accompanied by peruvian criolla.

VIERAS AL GRATIN

Vieras sautéed in butter lime & english sauce with grated parmesan & crunchy potatoe .

TO SHARE

Mix to share. Snack for three

CACHETAZO DE CAMPO

Mollejas, provoleta cheese, northern empanada (2), beef strips, choripan (1), french fries

CHEESE BOARD

Fontina, blue cheese, brie, regggianito, breaded provoleta, bococcino, pepato cheese, nuts & cherry tomatoes. Comes with bread.

GRAN PICADA MILION

Kale pakoras, crispy chicken, mollejas, huancaína potatoes, beetroot hummus, mushroom tequeños, sautéed mushrooms. Comes with bread.

MAIN COURSE

de 12 A 15:30hs y de 19hs al cierre.

BIFE DE CHORIZO

Grilled steak with mashed carrots & ginger, chimichurri and criolla sauce.



TIRA DE ASADO AL MALBEC

Long cooked asado cut in malbec wine, with mashed peas



RISOTTO DE TERNERA

Beef braised for six hours on top of a creamy cheese & butter risotto



PATO CITRICO

Duck coated on a sweet&sour sauce (passionfruit, vinegar & lime) with northern rice topped by sauces (mayo, bell pepper & celery mayo)



RACK DE CORDERO

Lamb topped with cilantro sauce and white wine with oven baked vegetables



DI MARE

Pappardelle pasta with seafood sauce (mussels, squid, shrimp)



RISOTTO DE QUINOA

Quinoa risotto with sautéed tofu topped with fried kale



SALMÓN GRILL

Grilled salmon on mustard sauce with misso purée topped with dill.



MILANESA DE GIRGOLA

Oyster mushroom milanesas with sautéed peas, peppers & quinoa

EXECUTIVE LUNCH

Exclusively during lunch hours, from monday to friday, till 15:30hs.

SUGGESTION OF THE DAY

ONE STEP

SUGGESTION OF THE DAY +
SOFT DRINK/WINE GLASS/BEER WITH
OR WITHOUT ALCOHOL

TWO STEPS

APPETIZER +
SUGGESTION OF THE DAY +
SOFT DRINK/WINE GLASS/BEER WITH
OR WITHOUT ALCOHOL

THREE STEPS

APPETIZER +
SUGGESTION OF THE DAY +
DESSERT + SOFT DRINK/WINE
GLASS/BEER WITH
OR WITHOUT ALCOHOL

KIDS MENU

With drink included (water, soft drink or
orange juice)

MAN N CHEESE

Man n cheese with cheddar

CRISPY FRIED CHICKEN

Crispy chicken & fries

SANDWICHES & BURGERS

CHORIPAN

Pork sausage with criolla sauce and chimichurri mayo, lettuce & crunchy potatoes

HOUSE BURGER

Beef patty with caramelized onions, cheddar, lettuce & tomatoes

CHICKPEA BURGER

Chickpea patty with brie cheese, grilled tomatoes & basil. On black bread.

PASTRON

Fine pastron cuts with arugula, pickles & mustard vinaigrette on multigrain bread

HAM & CHEESE

SALADS

VEGGIE

Green mix with carrot strips, radish, cherry tomatoes, potatoes, sautéed tofu with spinach vinaigrette



EMILIO III

Quinoa base with green mix, beetroot strips, fine cut salmon & burrata with mustard vinaigrette



MERCADO

Grilled chicken strips with green mix base, potatoes, beetroot hummus, pecan nuts, grated parmesan & crunchy potato strips with celery sauce

DESSERTS

DULCE DE LECHE VOLVANO

Dulce de leche volcano with melted dulce de leche heart & sake (rice liquor) with dulce de leche sauce, berries, crunchy vanilla & banana ice cream.

CHOCOLATES DUO

White & black chocolate mousse with crunchy nuts

LEMON CRÉME BRÛLÉE

Lemon grass creme with a fine flamed caramel layer

MANGO SORBET

Raspberry base, mango sorbet & nuts crumble



PASSIONFRUIT CHEESECAKE

With a vanilla based passionfruit sauce & berries, and a side of chocolate ice cream

SUSPIRO

Blancmange with lemon grass & wine caramel



ICE CREAM

Dulce de leche - Vainilla – Chocolate

ALFAJORES

LEMON & CHOCOLATE // COFFEE & CHOCOLATE //
MARSHMALLOW// DULCE DE LECHE WITH MALBEC //
PEANUTS & CARAMEL // WALNUTS & BAILEYS

Unit: \$ Box of 6 alfajores: \$ Box of 12 alfajores: \$

COFFEE
BLEND MILIÓN
COLOMBIA - BRASIL - GUATEMALA

Balanced coffee, moderate acidity and creamy body. Its most distinctive notes are walnuts, tangerines, prunes and ripe apricots, with a subtle presence of cinnamon. The chocolate background complements its muscovado sugar final taste.

ESPRESSO
ESPRESSO WHIT MILK
RISTRETTO
AMERICANO
AMERICANO WHIT MILK
DOUBLE ESPRESSO
LATTE
CAPUCCINO
SUBMARINO

TÉ

TEALOSOPHY
by Inés Berton

ENGLISH BREAKFAST

Blend de cosechas premium provenientes de India, Ceylon y China.

SWEET TIBET

Vainilla de Madagascar, cacao de Venezuela, naranjitas tostadas y pétalos de rosa. Base de Ceylon, una cosecha proveniente del distrito de Balangola en Sri Lanka.

CHINA CITRIC ROSE

Base de China Keemun con pétalos de rosas y un toque cítrico. Ideal para los fans del Earl Grey.

ORIENTAL SPIRIT (CHAI)

Base de Assam con rodajas de naranja, anís estrellado, canela, cardamomo, jengibre y pimienta rosa.

GREEN CALM

Verde hojas de té, flores de manzanilla para llamar a la calma, cedrón, naranjas y rosa mosqueta.



PÂTISSERIE

MEDIALUNA
MEDIALUNA WITH HAM AND CHEESE
LEMON POUND
APPLE POUND CAKE
YOGURT PUDDING, RED FRUITS AND WHITE CH.
VEGAN CHOCOLATE AND BANANA POUND
BROWNIE
RASPBERRY AND OATS SQUARE
APPLE CRUMBLE SQUARE
CHIPÁ
CHEESE SCONE WITH CREAM CHEESE
CLASSIC SCONE (1)
NUTS & WHITE CHOCOLATE COOKIES
ORANGE AND CARAMEL TOFFE COOKIES
BROOKIES
CINNAMON ROLL
TOASTS (With cream cheese and jam)

CAKES

Per serving.

VELVET
MARQUISE DE CHOCOLATE
CARROT CAKE
CHOCOTORTA
DEVIL

TEANNER

Everyday from 16 a 19

FOR TWO

WAFFLE (1) With fruits & organic honey
PARMESAN CHEESE SCONE With smoked ham & brie cheese
LEMON POUNDCAKE (One square)
ALFAJOR Pick one: Lemon & chocolate, Coffee & Chocolate, Peanuts & Caramelo, walnuts y Baileys, Dulce de leche whit Malbec, Marshmallow
CAKE (1) Pick one: Velvet, Carrot cake, Chocotorta, Chocolate Marquise, Devil
DRINKS (2) One per person
(Coffee, Té, Latte) ó Beer
NATURAL JAR (1 litro) Liter jar of; Limonade / Orange or Pomegranate

BRUNCH

Todos los días de 10 a 15

FOR TWO

DRINKS One per person.

Coffee/ Tea/ wine glass/ water/ soft drink

NATURAL JAR A 1 liter

jar to share Lemonade/ grapefruit lemonade / Orange lemonade

SCRAMBLED EGGS

With ham & cheese

AVOCADO TOAST

Toast with scrambled eggs, avocado & tomato concasse

MEDIALUNA

Warm with ham & cheese

YOGURT WITH GRANOLA

Homemade yogurt with toasted nuts and fruits in season

PATISSERIE

Pick one:

Velvet / Devil / Marquise / Chocotorta / Carrot cake

ALFAJORES

Pick one:

Lemon & Chocolate / Coffee & Chocolate Marshmallow / Dulce de leche With Malbec

Peanuts & Caramel / Walnuts & Baileys / Guava

MAIN COURSE

One per person to choose between

SANDWICH DE MILANESA DE GIRGOLA

With focaccia bread, avocado, lettuce, tomato & fries

RISOTTO DE TERNERA

Beef braised for six hours on top of a creamy cheese
butter risotto

COCKTAIL BRUNCH

ADD TO YOU BRUNCH

K I R R O Y A L Sparkling wine and cassis liqueur // **M I M O S A** Sparkling wine and
orange juice // **B L O O D Y M A R Y** Sernova vodka, tomato juice, alt //

A P E R O L S P R I T Z Sparkling wWorcestershire sauce, lemon juice, pepper, tabasco
sauce and sine, Aperol, sparkling water // **V I R G I N M A R Y** Tomato juice,

Worcestershire sauce, lemon juice, pepper, tabasco sauce and salt //

C Y N A R J U L E P Cynar, mint, lemon juice, grapefruit juice and syrup //

G A R I B A L D I Campari, Orange juice



BREAKFAST & TEA TIME

SCRAMBLED EGGS

With ham and cheese/ spinach & mushrooms/ cheese and tomatoes

CHIA PUDDING

Vegetable milk with chia seeds and garnished with fruits in season

YOGURT WITH GRANOLA AND BERRIES

Homemade yogurt with toasted berries and a berry sauce

AVOCADO TOAST

Toast with avocado, tomato and scrambled eggs

WAFFLE

Top it off with berry sauce, dulce de leche, nutella or cooked ham & cream cheese

COMBOS

With coffee, latte, tea or orange juice

GARDEN

Toasts with cream cheese and jam, fruits in season and various nuts

OH MI WAFFLE!

Top them off with berry sauce, dulce de leche, nutella or cooked ham & cream cheese.

CANASTA

Variety of toasts with cream cheese and jam.

AVOCADO TOAST

Toast with avocado, tomato and scrambled eggs.

ADDITIONAL

+ Bacon \$ + Brie cheese \$
+ Poached egg \$ + Ham & cheese \$



DRINKS

NO ALCOHOL

Water / Soda

Soft drinks (Pepsi line)

Stella Artois no alcohol

NATURAL JARS 500 ml / 1 litro

Traditional lemonade

Lemon, mint & ginger

Pomegranate lemonade

Orange

BEERS

STELLA ARTOIS (Porrón o ½ pinta)

PATAGONIA (Porrón o ½ pinta)

CORONA (Porrón)





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