

MILENTA

At Milenta, we have an uncompromising approach to our ever-changing menu. Working intuitively with fire and the best seasonal produce available, to prepare dishes over wood coals in an open, outdoor kitchen. Inspired by the flavours and traditions of South America, we collaborate with, and celebrate the best producers and suppliers in Aotearoa.

RAW

Oysters, green apple & jalapeño
mignonette, calvados, herb oil ..7ea

Beetroot & juniper cured Kingfish
tiradito, coconut Leche de Tigre,
pickled carrot, squid ink oil, finger
lime ..24

Pepper charred Venison tartare, tarragon
mayo, honey cured egg yolk, leek ..26

SNACKS

Fried Parāoa, garlic & chive Suero, herb
oil ..17

Charred prawns, polenta, salsa macha,
spring onion ..26

Handmade chicken & leek empanadas, Tia's
aji (3pc)..23

Pork belly adobo pinchos, achiote glaze,
atchara (3pc) ..16

LARGE

Bone-in Ribeye, smoked bone marrow, salsa roja (900-1kg) ..130

Grilled Chicken, ajiaco veloute, capers, paprika oil ..48

Grilled Market Fish, chorrillana, coconut cream, herb salad ..45

Lamb neck, spiced braised lentils, mint farofa, oregano .. 50

SIDES

Charred kūmara gnocchi, beetroot medley, pepitas, coconut yoghurt, snow pea tendrils ..29

Brussels sprouts, chorizo butter, spiced almonds, herb feta ..21

Charred potato & kūmara parcel, spiced agave vinaigrette, pickled daikon, chipotle butter ..18

Winter veg & herb slaw, horseradish citrus dressing, wasabi peas ..16

SWEET

Burnt Natilla slice, lime curd ..16

Coconut tapioca pudding w/seasonal winter fruits ..12

Please make your waiter aware of any dietary requirements