

MILENTA 85

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.

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

Pepper charred Venison tartare, tarragon mayo, honey cured egg yolk, leeks

Fried Parāoa, garlic & chive Suero, herb oil

Grilled Chicken, ajiaco veloute, capers, paprika oil

Grilled Market Fish, chorrillana, coconut cream, herb salad

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

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

MILENTA 120

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Fried Parāoa, garlic & chive Suero, herb oil

Pork belly adobo pinchos, achiote glaze, atchara

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

Grilled Chicken, ajiaco veloute, capers, paprika oil

Grilled Market Fish, chorrillana, coconut cream, herb salad

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

Brussels sprouts, chorizo butter, spiced almonds, herb feta

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