



## Fiesta del Día

### - PARA EMPEZAR -

*Something small to kick things off — light, fresh, and full of Spanish flavour*

**Aceitunas y Almendras**  
*Casita's mixed olives & almonds*

**Wine Match: Miro Rosé 2025 — 75ml**

### - TAPAS -

*A rotating daily selection of tapas from our chefs — always seasonal, always delicious*

**Pan y Salsas**  
*Casita Miro olive oil bread, dip of the day & Miro Grove Frantoio olive oil*

**Croqueta del Día**  
*Today's croqueta — daily changing flavour*

**Selección de Tapas**  
*Chef's selection of our signature tapas*

**Wine Match: Miro Gisborne Albariño 2024 — 75ml**

### - SEGUNDO -

*Our main course — bold Spanish flavours with a seasonal twist*

**Rabadilla de Cordero con Judiones**  
*Grilled lamb rump, Spanish white beans, Kalamata olives & garden tomatoes*

**Patatas al Limón**  
*Slow sautéed agria potatoes, lemon & thyme*

**Verduras de Temporada**  
*Casita garden seasonal vegetables*

**Wine Match: Miro Blend 2020 — 75ml**

### - POSTRE -

*A sweet treat to finish*

**Tarta de Queso y Chocolate Blanco**  
*White chocolate cheesecake, almond crumble & Madame Rouge fruit*

**Wine Match: Madame Rouge — 60ml**

**Fiesta Menu \$85**

**Wine Matches \$49**

*Wine pairings are available only if the whole table participates  
This is a sample menu which is subject to change due to seasonality and product availability  
This menu is adaptable to any pre-notified dietary requirements*