



Fiesta del Día

PARA EMPEZAR

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

Almendras y Aceitunas

Casita's mixed olives & roasted almonds

Wine Match: Miro Pinot Gris 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 Chardonnay 2024 — 75ml

SEGUNDO

Our main course — bold Spanish flavours with a seasonal twist

Lomo de Cerdo a la Naranja

Grilled pork loin, orange & thyme confit

Patatas Bravas

Crispy agria potatoes, mojo picón & aioli

Verduras de Temporada

Casita garden seasonal vegetables

Wine Match: Miro Blend 2020 — 75ml

POSTRE

A sweet treat to finish

Tarta de Chocolate al Brandy

Dark chocolate cake, Spanish brandy & orange crema

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*