



## Fiesta del Día

### PARA EMPEZAR

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

#### Aceitunas y Pepitas

*Casita's olives & Spanish mixed nuts + seeds*

**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 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*