



## **Fiesta del Día**

### **PARA EMPEZAR**

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

#### **Sopa del Día**

*House made soup of the day*

### **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*

### **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*

#### **Pescado Moruno**

*Fish of the day, raisin purée, tahini salsa, sprouting cauliflower & dukkah*

#### **Patatas al Limón**

*Slow sautéed agria potatoes, lemon & thyme*

#### **Verduras de Temporada**

*Casita garden seasonal greens*

### **POSTRE**

A sweet treat to finish

#### **Tarta de Queso y Chocolate Blanco**

*White chocolate cheesecake, almond crumble & Madame Rouge fruit*

## **Fiesta Menu \$98**

*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.*