

# CASITA MIRO

Mothers, fathers, sons and daughters  
Celebrating the simple, fresh and local.  
A love of cuisine and culture  
Iberian Peninsula and Mediterranean Rim, Inspiration surreal.

From scratch a dish arrives, From the earth a wine arrives  
Each the job of being together, Bringing together family.

Your time, our time is to enjoy, Our pleasure is to  
Be found here  
The little house of Miro



## FIESTA MENU

To enjoy the ultimate Iberian experience, take some time and savour our 4 course fiesta

### PRIMERO

**Goat's Cheese Croquetas** w/ honey + toasted almonds (v/n)

### TAPAS

**Cat's Handmade Bread** w/ the day's dips (v)

**Mixed Marinated Olives** (vgn/gf)

**Spanish Green Tomatoes** w/ goats' curd, caper vinagreta + dukkah (v/gf/n)

**Chorizo Iberico** the famous spiced Spanish sausage (gf)

**Harissa Sautéed Prawns** pan-fried w/ the classic Tunisian paste of red + ancho peppers, cumin + caraway seeds + sweet paprika (ogf)

### SEGUNDA

**Paella** saffron bomba rice w/ line caught market fish, mussels, squid, prawns, sea kelp + lemon (gf)

**Fabada de Verano** pork shoulder ragout, smoked pork hock, peas, mint, shallot + apple (gf)

**Ensalada of Waiheke Mesclun** w/ parmesan, Mme. Rouge walnuts (v/gf/n)

### POSTRE

**Churros con Chocolate**  
w/ the best hot chocolate ever!

80 per person

min. 2 persons, only available for entire table

v = vegetarian • n = contains nuts • gf = gluten free • vgn = vegan • o = optional

# A LA CARTA MENU

## BREAD & OLIVES

**Marinated Green Jumbo Olives** (vgn/gf) 8

**Kalamata Olives** braised w/ honey, red wine + orange zest (v/gf) 8

**Cat's Handmade Bread** w/ dips - 1 dip: 10, 2 dips: 14, 3 dips: 18, 4 dips: 22

## CHARCUTERIA

**Chorizo Ibérico** the famous spiced Spanish sausage (gf) 50gm 20

**18 Month Jamón** Iberian, hand carved (gf) 40gm 25

## QUESO 'CHEESE'

**Manchego Semi Curado** Hard, ewe's milk, La Mancha, Spain

**Taleggio** Washed rind, cow's milk, Lombardi, Italy

**Little River Blue**, cow's milk, Nelson

1 cheese: 14 • 2 cheeses: 26 • 3 cheeses: 38

## TAPAS 'SNACK'

**Te Matuku Oysters** w/ shallots + PX sherry vinegar (gf/subject to availability) each 4.8, ½ dozen 28

**Goat's Cheese Croquetas (3)** w/ honey + toasted almonds (v/n) 11

**Spanish Green Tomatoes** w/ goats' curd, caper vinagreta + dukkah (v/gf/n) 14

**Patatas Bravas** fried w/ onion, mojo picón, alioli (v/gf) 13

**Estrella Battered Broccolini**, caper mayo, manchego (v) 15

**House Smoked Kahawai**, watermelon, pickled green tomato, picante mayo, toast 14

**Croquetas de Pescado (3)** crunchy, creamy Hauraki fish, paprika alioli 11

**Falafel** w/ pickled cucumber, carrot + hummus (vgn/gf) 19.5

**Southland Lamb Ribs** w/ baba ghanoush + ancho chilli dressing (gf/n) 15

**Diablos de Arroz** roasted eggplant, saffron rice, cranberry, apricot, cashew puree (vgn, n) 13

**Blueskin Bay Cockles** w/ Chorizo Pamplona, shallots, tomato + white wine broth (gf) 15

**Ensalada of Waiheke Mesclun** w/ parmesan, Mme. Rouge walnuts (v/gf/n) 15

**Harissa Sautéed Prawns + Squid** pan-fried w/ the classic Tunisian paste of red + ancho peppers, cumin + caraway seeds + sweet paprika (ogf) 18.5

## RACIONES 'SHARED PLATES'

**Paella** saffron bomba rice w/ line caught market fish, mussels, squid, prawns, sea kelp + lemon (gf) 38

**Fabada de Verano** pork shoulder ragout, smoked pork hock, peas, mint, shallot + apple (gf) 36

**Lamb + Fig Tajine** Leeland's high country lamb shoulder on a bed of Israeli couscous w/ pistachio, apricot + preserved lemon yoghurt (n) 38

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## PROVIDORES 'OUR WONDERFUL SUPPLIERS'

Here at Casita Miro we are truly proud to serve as much locally produced food as we can get our hands on! Not only do we believe in the ecological economics of local product but we are positive that 'fresh' adds so much more flavour and nutrition on to your plate. The time, energy and passion that our local suppliers put into their respective products is truly admirable and we feel that it is only fair to acknowledge them in our menu!

Photo essay: Denis la Touche et al

### TE MATUKU OYSTERS - NAT UPCHURCH

Grown in a marine reserve just 5km (as the crow flies) from Casita Miro, Nat spawns baby tigers into little ossies that grow and plump up into the creamy, fat Pacific oysters that we all love; try them with finely minced shallots and our PX sherry vinegar, ggrrhh yum!



### TE MATUKU RIDGE - MAREE O'BRIEN

Maree's little poultry farm, in Waiheke's remote Awaawaroa, supplies us with absolutely stunning free range chicken and duck eggs. She's a bona fide food hero!



### DIVERSIONS - NICKY GREEN

The patience that Nicky has, to so meticulously harvest the sensational micro greens (with tiny nail scissors), lettuces and flowers that grace our plates is truly inspiring!



### JERSEY GIRL ORGANIC A2 MILK – MICHAEL VOSPER

Direct from the farm in Matamata, this beautiful full cream milk from Jersey cows grazing on organic grass is rich and delicious.

