

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

House Smoked Hauraki Market Fish w/ *pickled green tomato, picante mayo + toast*

TAPAS

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

Mixed Marinated Olives (vgn/gf)

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

78 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 Vein Blue, cow's milk, Nelson, NZ

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

TAPAS 'SNACK'

Te Matuku Oysters w/ shallots + PX sherry vinegar (gf/subject to availability) each 4.5, ½ dozen 25

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

Spanish Green Tomatoes w/ buffalo ricotta, caper vinagreta + dukkah (v/gf/n) 14

Asparagus w/ cashew puree, giant green olives, Fino raisins, migas de pan (vgn/n) 15

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

Trevally Tartar w/ gazpacho 18

Escabeche sugar + vinegar cured Hauraki market fish, Waiheke rocket, toast (ogf) 13

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

Beef Short Rib 'Dedos' w/ peppers, orange + aubergine, ancho chilli dressing (gf) 17

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) 37

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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, ggrrrh 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.

