

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



ANNIVERSARY FIESTA MENU \$78 per person

Add a bottle of bubbles to your table \$55

Add a box of chocolates to your table \$22

Add a bunch of flowers to your table \$45

Add all of the above \$110

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

Torta De Miel

honey + almond tart w/ vanilla ice cream

min. 2 persons, only available for entire table