

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



BIRTHDAY 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

Pastel de Cumpleaños

Birthday Celebration Cake

80 per person

min. 6 persons, only available for entire table

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