

# 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 Croqueta** w/ honey + toasted almonds (v/n)  
**Gazpacho Tinto** – the taste of Summer (vgn/gf/df)

### TAPAS

**Cat's Handmade Bread** w/ EVOO + hummus (v/df)  
**Crispy Fried Squid Tentacles** w/ chimichurri (gf/df)  
**Spanish Green Tomato Salad**, caper vinaigrette (vgn/gf/df)  
**Ensalada Rusa** – prawns, potato, carrot, peas (gf)  
**Bulltail Stew**, red wine reduction, olive crumb, pickles (gf)

### SEGUNDA

**Paella de Mariscos** saffron bomba rice w/ line caught market fish,  
mussels, prawns, sea kelp + lemon (gf/df)  
**Fabada de Invierno** pork shoulder,  
smoked pork hock, white bean ragout + apple (gf/df)  
**Ensalada of Waiheke Mesclun** w/ parmesan, Mme. Rouge walnuts (v/gf/n/odf)

### POSTRE

**Pastel de Cumpleaños**  
Birthday Celebration Cake (chocolate, vanilla + carrot flavours available)  
85 per person

min. 2 persons, only available for entire table

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