

CASITA MIRO

To make it all a bit easier, we have put together a selection of wines. The prices are per bottle and will be calculated on consumption on the night. Of course, we are more than happy to send you our wine list so you can choose yourself. But these beauties pair exceptionally well with the Fiesta Menu created by our amazing Head Chef.



Sunny Spanish Selection \$55

Vilarnau Cava, NV
Godelia Godello, 2013
Mesta Rosé, 2018
Ermita de San Lorenzo G.R. 2012

On arrival, celebrate with a glass of dry Cava, the Spanish equivalent to Champagne. Then things get a bit wild with an aged Godello from Bierzo which is creamy, silky and packed with dried yellow fruits. For the lovers of Rosé, we serve a super crisp Tempranillo from La Mancha which has all the summer fruits, and for the lovers of rich reds we have a 2012 Gran Reserva from Campo de Borja; a blend of Garnacha & Cabernet Sauvignon that has been aged for 36 months on French oak barrels.

Marvelous Casita Miro Wines \$70

Sangria red/ white jug
Albarino, 2019
Rosé, 2019
Syrah Viognier, 2018

Why not try the wines of the Estate you are celebrating!

Casita Miro produces a great selection of white and red wine on the 4.2-hectare vineyard that surrounds the restaurant.

Start off with a jug of red or white Sangria to get in the mood for food whilst taking in the mosaic gardens. Try our favourite grape variety, originally from Rias Baixas in Spain, but produced here at Casita Miro. It is crisp, fresh, and a great companion of seafood dishes. The star of what we produce must be our Rosé.

Provence style; herbaceous yet packed with red fruits. For the lovers of Rhone, we have a Syrah that tickles the palate with dark red fruits and hints of black pepper. Very moreish if we may say so ourselves.



Estupendo \$95

Ruinart 'R', NV
Miro Pinot Gris, 2019
Vina Tondonia Cubillo, 2010
Jose Pariente 'Apassionado' late harvest Sauvignon Blanc, 2014 (500ml)

The best way to celebrate any event is with Champagne! Our personal favorite is Ruinart, the oldest Champagne house in France (1729), a blend of mainly Chardonnay and Pinot Noir that is just extremely elegant. The follow up is our 2019 Pinot Gris of which we only produced 700 bottles and is just the drink to enjoy in the sun. For the lovers of Rioja, we have Vina Cubillo from Bodegas López de Heredia, the first Winery in Haro, Rioja Alta. This 2010 is drinking so well now, dark fruits, lots of spice and vanilla aromas due to three years of barrel ageing. To finish off the wine and dine experience, we find this late harvest Sauvignon Blanc from Rueda just delicious.

Tropical fruits, hint of fresh cut grass and sweet without being sticky.

Madame Rouge \$10

This is what we are known for; a delicious aperitif/ digestif made by fortifying fresh Merlot and Cabernet Sauvignon grape juice from fruit harvested at Miro Vineyard. If you were to share a few glasses (60ml) with your colleagues and friends, we offer a glass pp add on for only \$10 per serving. Give it a try!

