

“Great wine requires a mad man to  
grow the vine,  
a wise woman to watch over it,  
a lucid poet to make it,  
and a lover to drink it.”

- *Salvador Dali*



## MIRO VINEYARD (you're here)

Welcome to Miro Vineyard. We are one of the smallest family owned vineyards on Waiheke Island and in New Zealand.

With about 2.6 hectares of land, of which only the north facing slopes are planted, our total production is very small, averaging around 1,000 cases a year. Despite the vineyard's small size it grows a remarkable number of varieties including Cabernet, Franc, Merlot, Malbec, Syrah, Pinot Gris, Viognier, Albariño and Chardonnay.

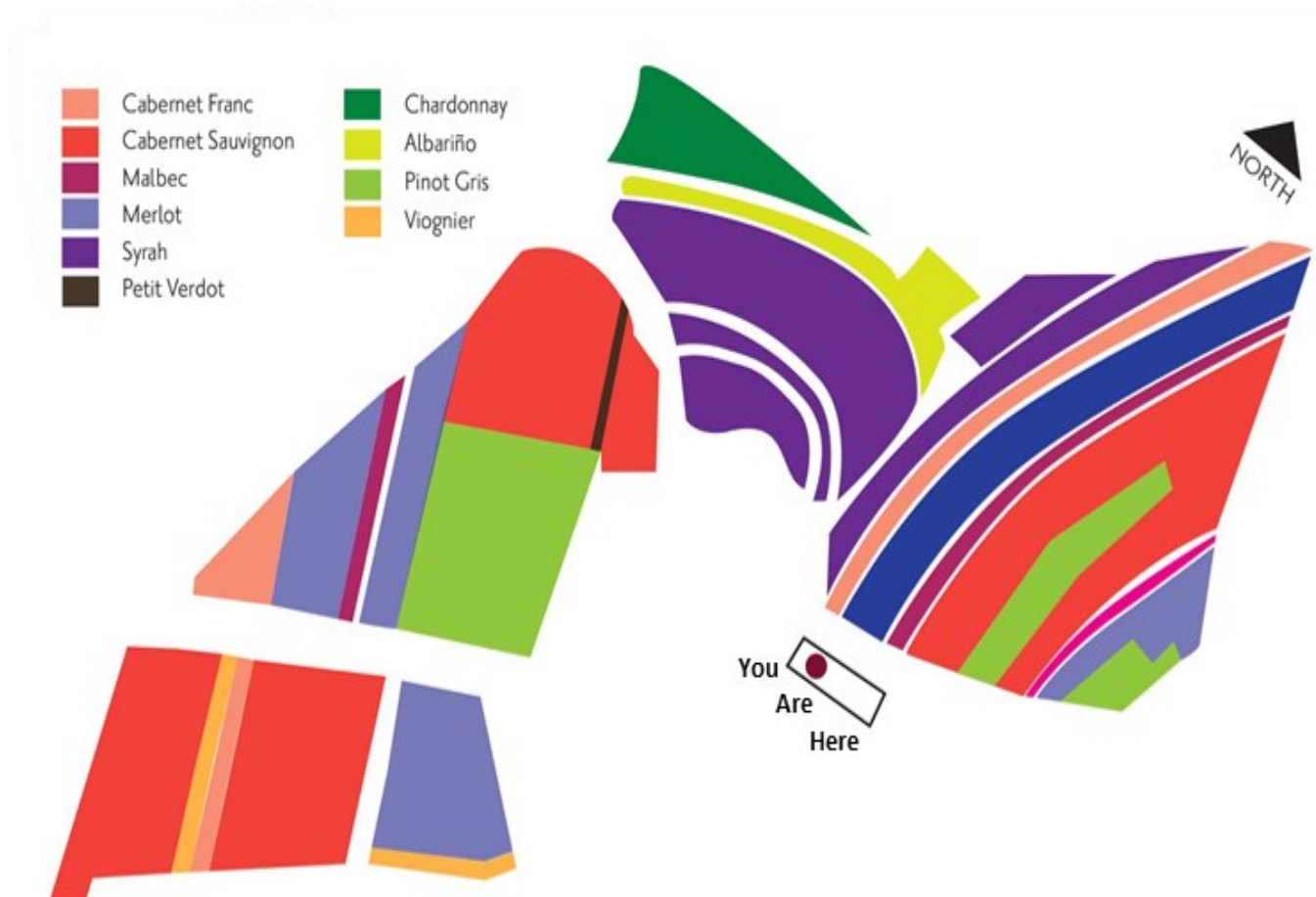
Many of our wines are made in such small quantities that they sell out soon after release.

Our site, with four individual vineyards, is blessed with early ripening. As a result, winemaker Barnett Bond has been a pioneer of the island's lighter styled roses and whites, but is most well-known for his 'silky-smooth' reds and coveted fortified Madame Rouge.

We are lucky to be one of the few vineyards on the island to have our own winery, and so we control every aspect of winemaking from harvest to bottling.

Miro vines are hand nurtured and the grapes hand-picked. Our whites are destemmed then crushed lightly before pressing. Fermentation takes place in temperature controlled stainless steel tanks. After fermentation is complete, the wines are cold settled and fined before being bottled early to capture the fresh fruity characteristics.

Reds grapes are lightly crushed before being fermented in temperature controlled stainless for a few weeks using carefully selected yeast cultures. When fermentation is complete the wines are pressed gently in an ancient basket press before being racked into French oak barrels. Here they rest with carefully monitoring for around a year, picking up soft influences from the maritime environment and the finely grained oak staves. After suitable slumber we coax these liquid beauties into bottles to await eager punters.



## TO BEGIN *PARA EMPEZAR*



### VERMOUTH *VERMUT* - served over ice (60ml)

Vermut Blanco, <i>Lustau, Jerez de la Frontera</i>	15	Rojo Clasico, <i>Padro &amp; Co., Tarragona</i>	15
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### BUBBLES *ESPUMANTES*

	GL	B		GL	B
Pares Balta Organic Cava, <i>Penedés</i>	16	70	Champagne Ayala Brut Majeur	28	135
Hunter's 'MiruMiru', <i>Marlborough</i>		80	Mt Edward Pet Nat, <i>Central Otago</i>		85
Champagne Bollinger Special Cuvée		190	Champagne Billecart-Salmon Brut Rosé		195

### BEER & CIDER *CERVEZA Y SIDRA* (330ml)

Estrella Damm, <i>Draught (Spain 5.4%)</i>	12	Sawmill, <i>Hazy Bare IPA (NZ 0.5%)</i>	10
Sawmill, <i>Pilsner (NZ 4.8%)</i>	12	Garage Project, <i>Fugazi (NZ 2.2%)</i>	12
ParrotDog, <i>Birdseye Hazy IPA (NZ 5.8%)</i>	12	Hallertau 'Granny Smith' Cider (NZ 5.1%)	12

### GIN *GINEBRA* (45ml)

Gin 'N' Tonic - served ice cold w/ botanicals & East Imperial tonic

Miro Gin, <i>de la Casita, NZ</i>	19	Blossom Parade, <i>Spring Orchard, NZ</i>	20
Xoriguer, <i>Floral, Spain</i>	19	Tanqueray Flor de Sevilla, <i>Seville Orange, UK</i>	20
Seedlip Grove 42 Citrus 0.0%, <i>UK</i>	16		

### COCKTAILS *COCTELES*

L'Opera Spritz - <i>L'Opera Aperitif, Cava, soda</i>	22	El Conte Negroni - <i>Gin, Vermouth, Campari</i>	22
Palomino Spritz - <i>Fino, Pisco, Grapefruit, Cava</i>	20	Rouge Royale - <i>Madame Rouge, Cava</i>	18
Sangria de la Casita   <i>jug - approx. 5-6 servings</i>	70	Frambuesita - <i>Miro Gin, Chambord, Lemon, Rose</i>	22

### NON-ALCOHOLIC *SIN ALCOHOL*

House Sparkling Water IL	6	Homemade Lemonade	9
Pomelo Fizz - <i>Grapefruit, Seedlip, Lime, Soda</i>	12	Virgin Mojito <i>Fresh Mint, Lime, Apple, Soda</i>	10
Vallformosa 0.0% Cava (750ml)	50	Hakanoa Dry Ginger Beer	9
Pause for Tea Sparkling Hibiscus & Ginger	9	Peach & Passionfruit Iced Tea	10

## WINES BY THE GLASS VINO POR COPA



### SPARKLING

	G	B
Pares Balta Organic Cava, <b>Xarello, Macabeu, Parellada</b> Penedés, Spain	16	70
Champagne Ayala Brut Majeur NV, <b>Chardonnay, Pinot Noir, Meunier, Ay</b> , France	28	135

### SHERRY

Fino , <b>Palomino</b> , El Maestro Sierra, <i>Jerez de la Frontera (60 ml)</i>	10	70
Amontillado, <b>Palomino</b> , Urium, <i>Jerez de la Frontera (60 ml)</i>	12	110
Oloroso, <b>Palomino</b> , <i>Gutierrez Colosia, El Puerto de Santa Maria (60 ml)</i>	12	65
Amoroso 'Medium Sweet', <b>Blend</b> , El Maestro Sierra, <i>Jerez de la Frontera (60ml)</i>	10	90
Muy Viejo 'Sweet', <b>PX</b> , Ximenez-Spinola, <i>Jerez de la Frontera (60ml)</i>	17	N/A

### WHITE WINE VINO BLANCO

	1/2	G	B
2024 Miro <b>Albariño</b> , <i>Gisborne</i>	8.5	16.5	75
2022 Miro <b>Viognier</b> , <i>Waiheke</i>	9	17	85
2024 Miro <b>Chardonnay</b> , <i>Gisborne</i>	8.5	16.5	75
2019 Miro 'Sweet As' <b>Pinot Gris</b> , <i>Waiheke</i>	8.5	16.5	75

### ROSE WINE VIN ROSÉ

2023 Seresin 'Zosia' Rosé <b>Pinot Noir</b> , <i>Marlborough, NZ</i>	8.5	16.5	75
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### RED WINE VINO TINTO

2019 Miro Summer Aphrodisiac <b>Cabernet, Syrah</b> , <i>Waiheke</i>	8.5	16.5	75
2021 Miro <b>Malbec</b> , <i>Waiheke</i>	9.5	18.5	90
2021 Miro <b>Syrah</b> , <i>Waiheke</i>	9	17	85
2020 The Miro <b>Cabernet, Merlot, Franc, Malbec</b> , <i>Waiheke</i>	11	20	98

### SWEET RED WINE VINO TINTO DULCE

NV Madame Rouge <b>Cabernet, Merlot</b> , <i>Waiheke (60ml)</i>	15	160
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## BUBBLES ESPUMANTES

NV	Pares Balta Organic Cava, <b>Xarello, Macabeo, Parellada</b> , <i>Penedes, Spain</i>	70
NV	Mount Edward Pet Nat, <b>Chenin Blanc</b> , <i>Central Otago, NZ</i>	85
NV	Hunter's 'Miru Miru', <b>Chardonnay, Pinot Noir, Pinot Meunier</b> , <i>Marlborough, NZ</i>	80
NV	Champagne Ayala Brut Majeur NV, <b>Chardonnay, Pinot Noir, Meunier</b> , <i>Ay, France</i>	135
NV	Champagne Billecart-Salmon Brut Rosé, <b>Chardonnay, Pinot Noir, Pinot Meunier</b> , <i>France</i>	195
NV	Champagne Bollinger Special Cuvée, <b>Pinot Noir, Chardonnay, Pinot Meunier</b> , <i>France</i>	190
NV	Champagne Dehours et Fils 'Oeil de Perdrix Rosé', <b>Pinot Meunier, Chardonnay</b> , <i>France</i>	160

## ROSÉ WINE VINO ROSADO

2023	Protocolo Rosado, <b>Tempranillo, Bobal</b> , <i>Castilla, Spain</i>	70
2023	Seresin 'Zosia' Rosé <b>Pinot Noir</b> , <i>Marlborough, NZ</i>	75

## WHITE WINE VINO BLANCO

### LIGHT, CRISP, FRESH *LIGERO Y REFRESCANTE*

2024	Miro <b>Albariño</b> , <i>Waiheke, NZ</i>	105
2021	Vino Atlantico Txakoli <b>Hondarrabi Zerratia</b> , <i>Basque Country, Spain</i>	80
2022	Easthope Family <b>Chenin Blanc</b> , <i>Hawke's Bay, NZ</i>	85
2022	Maior de Mendoza <b>Albariño</b> , <i>Rias Baixas, Spain</i>	80

## WHITE WINE VINO BLANCO

### AROMATIC AROMATICO

2024 Kelly Washington <b>Sauvignon Blanc</b> , Marlborough, NZ	75
2022 Rippon 'Jeunesse' <b>Riesling</b> , Central Otago, NZ (off-dry)	80
2022 Jose Pariente <b>Verdejo</b> , Rueda, Spain	70
2022 Luis Perez 'El Muelle de Olaso' <b>Palomino</b> , Cadiz, Spain	75

### RICH, BOLD, TEXTURAL RICO, ATREVIDO, TEXTURIZADO

2021 Godelia <b>Godello</b> , El Bierzo, Spain	80
2020 Finca Viñoa Tardio, <b>Albariño, Treixadura, Godello, Loureiro, Ribeiro</b> , Spain	95
2020 Coca i Fito <b>Garnacha Blanca</b> , Terra Alta, Spain	95
2022 Mawhitipana Ridge <b>Marsanne Waiheke</b> , NZ	100
2018 Valenciso <b>Viura, Garnacha Blanca</b> , La Rioja, Spain	90
2022 Deep Down <b>Chardonnay</b> , Marlborough, NZ	85
2021 Grava Barrel Fermented <b>Sauvignon Blanc</b> , Martinborough, NZ	95

### SKIN CONTACT VINO NARANJA

2021 Alfredo Maestro "La Badi" <b>Garnacha Gris</b> , Ribera del Duero, Spain	95
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## RED WINE *VINO TINTO*

### CHILLED RED *TINTO FRESCO*

2023 Anselmo Mendes 'Pardusco' **Alvarelhao, Pedral, Verdelho**, *Vinho Verde, Portugal* 80

### LIGHT - MEDIUM BODIED *DE MEDIO CUERPO, ELEGANTE*

2021 Foxes Island 'Ma Muse' **Pinot Noir**, *Marlborough, NZ* 70

2020 Black Estate 'Damsteep' **Pinot Noir**, *N Canterbury NZ* 105

2024 Mount Edward, **Gamay**, *Central Otago NZ* 90

2020 Godelia 'Viernes' **Mencia**, *El Bierzo, Spain* 80

### SPICE *ESPECIADO*

2019 Cadalso, **Garnacha**, *Sierra de Gredos, Spain* 75

2018 Coca I Fito, 'Jaspi Negre', **Garnacha, Cariñena, Syrah, Cabernet**, *Montsant, Spain* 80

2013 Las Moradas 'Initio' **Garnacha**, *Sierra de Gredos, Spain* 100

2019 Costers del Priorat 'Pissarres', **Garnacha, Cariñena**, *Priorat, Spain* 95

### BORDEAUX INSPIRED *MEZCLA DE BURDEOS*

2019 Bond Exceptional Harvest **Cabernet, Merlot, Franc, Malbec**, *Waiheke Island* 220

2020 Miro **Cabernet, Merlot, Franc, Malbec**, *Waiheke Island* 98

2010 The Obsidian **Bordeaux blend**, *Waiheke Island* 195

2013 The Obsidian 'The Mayor' **Malbec, Franc**, *Waiheke Island* 150

2011 Jurassic Ridge **Cabernet Franc**, *Waiheke Island* 140

## TEMPRANILLO EXPRESSIONS RIOJA Y RIBERA DEL DUERO

2017	Carlos Serres 'Reserva' <b>Tempranillo, Graciano</b> , <i>La Rioja, Spain</i>	80
2017	Luis Cañas "Reserva' <b>Temp, Graciano</b> , <i>La Rioja, Spain</i>	90
2013	Vega-Sicilia 'Valbuena 5 <sup>o</sup> ' <b>Tempranillo</b> , <i>Ribera del Duero, Spain</i>	365
2017	Viña Pedrosa 'Cepa Gavilan' Crianza <b>Tempranillo</b> , <i>Ribera del Duero, Spain</i>	95
2008	R. Lopez Heredia 'Vina Tondonia' <b>Temp, Garnacha, Graciano, Mazuelo</b> , <i>La Rioja, Spain</i>	160

## MAGNUMS MEDIDA FIESTERA

2017	Enate, <b>Cabernet Sauvignon, Merlot</b> , <i>Somontano, Spain</i>	150
2004	Conde Valdemar 'Gran Reserva' <b>Tempranillo</b> , <i>La Rioja, Spain</i>	260

## SWEET VINO DULCE

		G	B
2023	Ximénez-Spínola 'Cosecha' <b>PX</b> , <i>Jerez (60ml)</i>	16	120
NV	El Maestro Sierra Amoroso 'Medium Sweet', <b>Blend</b> , <i>Jerez (60ml)</i>	10	90
NV	Ximénez-Spínola 'Muy Viejo' <b>PX</b> , <i>Jerez (60ml)</i>	17	N/A
NV	Madame Rouge <b>Cabernet, Merlot</b> , <i>Waiheke (60ml)</i>	15	160

## DIGESTIF LIQUEURS LICORES DIGESTIVOS

NV	Lim Limoncello, <i>Spain (30ml)</i>	12
NV	Licor de Hierbas, <i>Spain (30ml)</i>	12

## DISTILLED DESTILADOS

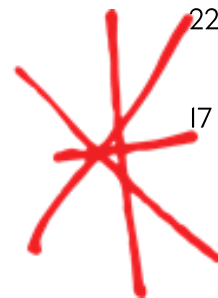
2018	<b>Ximénez-Spínola</b> Brandy Battonage, <i>Jerez, Spain (30ml)</i>	15
NV	<b>Ximénez-Spínola</b> , Tres Mil Brandy, <i>Jerez, Spain (30ml)</i>	28
NV	<b>Waiheke Whisky</b> , "Seris" Sherry Cask Finish, <i>Waiheke Island (30ml)</i>	18



## INFUSIONS & EXPRESSIONS *INFUSIONES & EXPRESIONES*

### COFFEE *CAFÉ*

Island Coffee -	<i>espresso, long black, latte, flat white, cappuccino etc soy + oat available, sorry no trim milk</i>	6
Carajillo -	<i>Baileys liqueur + espresso. The Ultimate guilty pleasure!</i>	13
Xeresso Martini -	<i>Solera Brandy + coffee liqueur + PX Sherry + espresso Casita Miro's utterly decadent after dinner cocktail</i>	22
PX Affogato -	<i>Vanilla bean ice cream + PX Sherry + espresso</i>	17



### TEA *TÉ*

Chamomile	<i>Egyptian Organic Chamomile</i>
Earl Grey Paris	<i>Bergamot Oil, Rose Petals, Cornflowers + Vanilla</i>
Gen Mai Cha	<i>Japanese Green Tea w/Roasted Rice</i>
Oolong	<i>Taiwanese High Mountain</i>
Rooibos Citron	<i>Organic South African Rooibos w/ Organic Citrus</i>
Special Breakfast	<i>Pure Ceylon Black Tea</i>
Peppermint	<i>Organic Pure NZ</i>
Pure Green	<i>Vietnamese Green Tea</i>
Lapsang	<i>Smoked Black Tea</i>
Chocolate Tea	<i>Organic Cacao Husk Infusion</i>