

Cellar Door Menu

Pan Y Salsas

*Casita Miro olive oil bread
served with selection of 2 dips of the day,
Miro grove Frantoio oil, Kalamata olives (v)*

25

Sopa

*Moroccan Harira w saffron yoghurt
+ Casita Miro fresh bread (v)*

15

Goats Cheese Croquetas (3)

with honey & roasted almonds (v, n)

15

Patatas Bravas

*crispy agria potatoes, mojo picon,
aioli (NaG, v, df)*

16

Gambas al Ajillo

Spanish garlic prawns + paprika oil, lemon (NaG)

22.50

Ensalada de Remolacha

*Roasted beetroot salad
pomegranate, garden greens,
tahini remoulade + zaatar (v, NaG)*

16

Manchego al Vino 50g

*Semi crudo, sheep's' milk, Mercia-Spain,
with Membrillo*

16

*Gluten free (NaG), Vegetarian (v)
Nuts (n) dairy free (df)*