

# CASITA MIRO

## Cellar Door Menu

### Sopa del Día

*Ask for today's soup*

**15**

### Jamón Ibérico de Bellota

*Hand carved 100% acorn fed Iberian ham (NaG/df)*

**34**

### Chorizo Ibérico de Bellota

*sliced Iberian chorizo 40gr (NaG/df)*

**20**

### Manchego Semi Curado

*sheep's cheese from Spain,  
lavosh & membrillo 40gr (v)*

**16**

### Pan y Salsas

*homemade focaccia, dip of the day,  
Miro oils & mixed olives (vgn/df)*

**25**

### Croquetas del Día (3)

*ask for today's flavour*

**15**

### Gambas al Ajillo

*Spanish garlic prawns & lemon (NaG/df)*

**23**

### Patatas Bravas

*crispy agria potatoes, mojo picon,  
& aioli (vgn/NaG/df)*

**16**

### Verduras de Temporada

*Casita garden seasonal vegetables (v)*

**18**

**Plus we have the "Special Tapas of the day" available on the blackboard**

*Please let your server know about any allergies or dietary restrictions*

*Gluten free (NaG) Vegetarian (v) Nuts (n) Dairy free (df)*

# CASITA MIRO

## Beverages

*Wine tasting flight \$28.00 pp*

<b>WINE</b>	<b>G</b>	<b>B</b>
<i>Miro Rosé 2025</i>	17	80
<i>Miro Gisborne Chardonnay 2024</i>	16.5	75
<i>Miro Gisborne Albariño 2024</i>	16.5	75
<i>Miro Pinot Gris 2025</i>	18.5	90
<i>Miro Malbec 2021</i>	20	95
<i>Miro Syrah 2022</i>	18.5	90
<i>The Miro Blend 2020</i>	24	125
<i>Madame Rouge (60ml)</i>	18	N/A
<i>Pares Balta Cava NV</i>	17	75
<b>BEER &amp; CIDER</b>		<b>330ml</b>
<i>Estrella Damm, Draught (5.4%)</i>		12
<i>Sawmill, Passionfruit/Mango Lager (4.2%)</i>		13
<i>Hallertau, Granny Smith Cider (5.1%)</i>		14
<b>GIN &amp; TONIC</b>	<b>45ml</b>	<b>1l Jug</b>
<i>Miro Gin + Fever Tree Med Tonic</i>	20	
<i>Sangria de la Casita (4-5 servings)</i>		70
<b>NON-ALCOHOLIC</b>		
<i>East Imperial Grapefruit Soda</i>	8	
<i>Sawmill, Hazy Bare Beer (NZ 0.5%)</i>	12	
<i>Hakanoa Dry Ginger Beer</i>	9	
<i>Homemade Lemonade</i>	12	