



Tapas Menu

Sopa del Día

Ask staff for today's soup

15

Pan y Salsas

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

25

Chorizo Ibérico de Bellota

Sliced Iberian chorizo 40gr (NaG/df)

20

Manchego Semi Curado

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

20

Goats Cheese Croquetas (3)

W/ honey & roasted almonds (v/n)

15

Gambas del Día

*Prawns of the day
Ask staff for today's flavour (NaG/df)*

23

Patatas del Día

Ask staff for today's flavour (NaG/df)

16

Tarta de Queso Vasca

Basque cheesecake, fresh orange, mint (v/NaG)

14

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 \$28pp

WINE	G	B	Magnum
Miro Rosé 2026	17	80	
Miro Rosé 2025			160
Miro Gisborne Chardonnay 2024	16.5	75	
Miro Gisborne Albariño 2025	16.5	75	
Miro Pinot Gris 2025	18.5	90	
Miro Summer Aphrodisiac NV	18.5	90	
Miro Malbec 2021	20	95	
Miro Bordeaux Blend 2020	24	125	
Madame Rouge (60ml)	18	N/A	
Paras Balta Cava NV	17	75	

BEER & CIDER	330ml
Estrella Damn, Draught (5.4%)	12
Sawmill, Passionfruit & Mango lager (4.2%)	13
Sawmill, Pilsner (4.8%)	14
Hallertau Granny Smith Cider (5.1%)	14

SUMMER MIXES	45ml	60ml	1L Jug
Casita Vermut Rojo, de la Casita (60ml)		15	
Miro Gin + Mediterranean tonic (45ml)	20		
Sangria de la Casita (1L jug serves 4-5)			70

NON-ALCOHOLIC	
Grapefruit Soda	8
Casita Miro Homemade Lemonade	10
Hakanoa Dry Ginger Beer	9
Sawmill, Hazy Bare Beer (NZ 0.5%)	12
Pause for Tea Sparkling Hibiscus & Ginger	9