

CASITA MIRO

Mothers, fathers, sons and daughters
Celebrating the simple, fresh and local.

A love of cuisine and culture
Iberian Peninsula and Mediterranean Rim, Inspiration surreal.
From scratch a dish arrives, From the earth a wine arrives
Each the job of being together, Bringing together family.
Your time, our time is to enjoy, Our pleasure is to
Be found here, The little house of Miro



ESTUPENDO FELIZ NAVIDAD FIESTA

To enjoy the ultimate Iberian experience, take some time and savour our 4 course Fiesta

Madame Rouge cocktail on arrival

PRIMERO

Gazpacho Tinto, *refreshing summer soup (vgn/gf)*
Goat's Cheese Croqueta, *honey + toasted almonds (v/n)*

TAPAS

Cat's Handmade Bread
Miro Grove Frantoio oil + creamy hummus (vgn)

Courgette Carpaaccio
*Courgette, green tomato, shallots, cashew puree,
pinenuts, fino currants (vgn/gf)*

Pomegranate Roasted Carrots
Tahini remoulade, dukkah (v/n/gf)

Gambas al Ajilo
Prawns, garlic + parsley butter (gf/df)

SEGUNDA

Paella de Mariscos
*saffron bomba rice, line caught market fish,
mussels, prawns, sea kelp + lemon (gf/df)*

Harissa Spiced Beef Cheek
*Creamy polenta, Madame Rouge jus,
new season asparagus, almonds (gf/n)*

Ensalada of Waiheke Mesclun
parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf)

POSTRE

Churros con Chocolate
w/ house made orange crisp and fresh seasonal berries

QUESO

A Selection of New Zealand + Spanish cheeses
Lavosh, grapes + house made membrillo