



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



## FELIZ NAVIDAD FIESTA

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

### 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 Short Rib**  
*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*

**\$88 per person**