CASITA MIRO

MENU A LA CARTA

**Please note that your dishes will arrive at the table as they are prepared*

TAPAS

Sopa del Día - *soup of the day (NaG/df)* ***15***
Aceitunas Kalamata - *honey braised, red wine & orange zest (v/NaG/df)* ***12***
Aceitunas Verdes Gordal - *Greek Jumbo green olives (vgn/NaG/df)* ***12***
Jamón Ibérico de Bellota - *hand carved Iberian ham 40gr (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)* ***20***
Pan y Salsas - *homemade focaccia, dip of the day, Miro oils & mixed olives (v/df)* ***25***
Croquetas del Día (3) - *ask for today's flavour* ***15***
Gambas del Día - *prawns of the day, ask for today's flavour (NaG/df)* ***23***
Patatas Bravas - *crispy agria potatoes, mojo picon & aioli (vgn, NaG/df)* ***16***
Verduras de Temporada - *Casita garden seasonal vegetables (v)* ***18***

RACIONES

Solomillo de Cerdo con Morcilla y Migas - *pork tenderloin, black pudding, jamon breadcrumbs, butternut & quince(NaG/df)* ***42***
Berenjena Caramelizada - *grilled aubergine, escalivada puree, sherry caramel & almonds (vgn/NaG/df)* ***30***
Pescado a la Griega - *fish of the day, olive oil & potato purée, Kalamata olives & almonds (NaG/df)* ***42***

POSTRES

Tarta de Queso y Chocolate Blanco - *white chocolate cheesecake, almond crumble & Madame Rouge fruit (v/NaG)* ***14***

Gluten-free (NaG) Vegetarian (v) Contain nuts (n) Dairy-free (df) Vegan (vgn)

Ask staff about the "special tapas of the day" available on the blackboards

Please note that a $40 minimum spend per person applies to à la carte bookings on Saturdays and Sundays