

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



ANNIVERSARY FIESTA MENU

Add a bottle of bubbles to your table for \$55.00

Add a box of chocolates to your table for \$22.00

Add a bunch of flowers to your table for \$45.00

Add all three for \$110.00

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

PRIMERO

Goat's Cheese Croqueta

w/ honey + toasted almonds (v/n)

Gazpacho

Summer in a glass (vgn/gf)

TAPAS

Cat's Handmade Bread

w/ EVOO + hummus (v/df)

Gambas al Ajillo

prawns, garlic + parsley butter (gf/df)

Calabacin Carpaccio

courgette, green tomato, shallots, cashew puree, pinenuts, fino currants (vgn/gf)

Pomegranate Roasted Carrots

tahini remoulade, dukkah (v/n/gf)

SEGUNDA

Paella de Mariscos

*saffron bomba rice w/ 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

w/ parmesan, Mme. Rouge walnuts (v/gf/n/odf)

POSTRE

Churros con Chocolate

w/ chocolate sauce

88 per person

min. 2 persons, only available for entire table, no substitutions

v = vegetarian • n = contains nuts • gf = gluten free • vgn = vegan • df = dairy free • o = optional