

# 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



## BIRTHDAY FIESTA MENU

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

**Pastel de Cumpleaños**  
*Celebration Birthday cake*  
*Flavours: \_ Chocolate and Dulce de leche – Coconut and Lemon – Carrot, Walnut and Orange*

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