

# 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



## 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 Tinto** – *Summer in a glass (vgn/gf/df)*

### TAPAS

**Cat's Handmade Bread** *w/ EVOO + hummus (v/df)*

**Chipirones**, *fried baby squid, chimichurri, lemon (df/gf)*

**Spanish Tomato Salad**, *caper vinaigrette (vgn/gf/df)*

**Dolmades**, *w/ cauliflower falafel + cashew puree (vgn/gf)*

**Calabacin**, *grilled courgettes, date-fig + olive jam, marinated goats' cheese, pinenuts (gf)*

### SEGUNDA

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

**Roasted Beef Short Rib**, *cauliflower puree,  
seasonal greens, Mme. Rouge jus (gf)*

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

### POSTRE

**Churros con Chocolate**  
*w/ the best hot chocolate ever!*

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