

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)*
Crispy Fried Squid Tentacles *w/ chimichurri (gf/df)*
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