

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

PRIMEROS

Goat's Cheese Croqueta, honey + toasted almonds (v/n)

Gazpacho, summer in glass (vgn/gf)

TAPAS

Cat's Handmade Bread, EVOO + hummus (vgn)

Gambas al Ajillo, prawns, garlic + parsley butter (gf/df)

Pomegranate Roasted Carrots, tahini remoulade, dukkah (v/n/gf)

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

SEGUNDOS

Paella de Mariscos, saffron bomba rice, 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, parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf)

POSTRES

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 free • o = optional