

# 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