

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

Gazpacho

chilled tomato soup, olive crumb + paprika oil (vgn, df, NaG)

Goat's Cheese Croqueta

honey + toasted almonds (n, v)

TAPAS

Cat's Handmade Bread

Miro grove frantoio oil + creamy hummus (v, vgn)

Spicy Gambas a la Plancha

seared prawns, nduja, parsley, olive oil + lemon (NaG, df)

Coliflor Asada

roast cauliflower, Iberian spices, skordalia + preserved lemon

Pomegranate Roasted Kumara

tahini, pomegranate, aleppo pepper (NaG, df, v)

SEGUNDA

Cordero

*Hawkes Bay lamb shoulder, seasonal vegetables,
spiced date labneh, jus (NaG)*

Paella de Mariscos

*saffron bomba rice, seafood, seasonal vegetables,
mojo verde + lemon (df, NaG)*

Green Salad & Herbs

cherry tomato, whey dressing, Casita dukkah (NaG, v)

POSTRE

Orange Mousse

*layered with almond + orange cake,
berries, oloroso sherry (NaG, vgn, v, df, n)*

min. 2 persons, only available for entire table, no substitutions

v = vegetarian • n = contains nuts • NaG = no added gluten • vgn = vegan • df = dairy free • o = optional