

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

Sopa

roast cauliflower soup, olive crumb + paprika oil (vgn/gf/df)

Goat's Cheese Croqueta

honey + toasted almonds (v/n)

TAPAS

Cat's Handmade Bread

miro grove frantoio oil + creamy hummus (vgn)

Remolacha

beetroot, orange, herb tahini dressing + sesame (vgn/gf)

Patatas Bravas

mojo picon + roast garlic aioli (v/df/gf)

Gambas al Ajillo

pan seared prawns, garlic, parsley, olive oil + lemon (df/ogf)

SEGUNDA

Pork and Clams "Cataplana"

tomato sugo, black eyed beans, chilli oil, lemon + coriander gremolata (df/gf)

Cordero

slow cooked Leelands Lamb shoulder, persevered lemon, babaganoush, harissa + salted pistachios (gf)

Ensalada of Waiheke Greens

cherry tomato, red onion, balsamic vinaigrette + dukkah (vgn/gf/n)

POSTRE

Dark Chocolate Mousse

chocolate tierra + raspberry sorbet (vgn/gf/n/df)

\$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