

# 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)*

#### Sopa

*butternut pumpkin, smoked paprika oil  
w/ crispy leek (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)*

#### Remolacha

*beetroot, cashew puree, orange, mint,  
red onion, sumac dressing, (vgn/gf/n)*

### 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,  
chargrilled brussel sprouts, 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