

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

Salmorejo

chilled soup, Curious Croppers heirloom tomatoes, basil oil, olive crumb (vgn/gf)

Goat's Cheese Croqueta

honey + toasted almonds (v/n)

TAPAS

Cat's Handmade Bread

Miro Grove Frantoio oil + creamy hummus (vgn)

Espàrragos

caper dressing, manchego, toasted pepitas (v/gf)

Patatas

mojo bravas, roast garlic aioli (v/df/gf)

Ceviche del Dia

fresh line caught market fish, burnt orange, sweetcorn, cucumber, crispy kumara (df/gf)

SEGUNDA

Zarzuela de Pescado

Catalan seafood stew, fresh line caught market fish, clams, prawns, olives, saffron, toasted garbanzo (df/gf)

Slow cooked Leelands Lamb

crushed harissa carrots, fragrant spices, pomegranate baby onions, labneh, mint (gf)

Ensalada of Waiheke Greens

dukkah, fino vinaigrette (vgn/df/gf/n)

POSTRE

Crema Catalàna

café + pistacho biscotti (n)

\$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