

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, 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, lemon (gf/df)
Harissa Spiced Ox Cheek, white bean + confit garlic puree, broccolini,
green olive + pistachio picada (gf/n) 40
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

A LA CARTA MENU

PRIMEROS 'FIRST'

- Marinated Green Jumbo Olives** (vgn/gf/df) 8
Kalamata Olives, honey, red wine + orange zest (v/gf/df) 8
Cat's Handmade Bread, 1 dip- 10, 2 dips- 15, 3 dips- 18, 4 dips- 25
Sopa, butternut pumpkin, smoked paprika oil, crispy leek (vgn/gf) 8
Chorizo Ibérico the famous spiced Spanish sausage (gf/df) 50gm 20
18 Month Jamón Iberian, hand carved (gf/df) 40gm 25
Te Matuku Oysters, (subject to availability) shallots + Casita Miro verjus (gf) each 5.50, ½ dozen 32

QUESO 'CHEESE'

Manchego
Semi curado, ewe's milk
Albacete, Spain

The Lynton
Soft goat camembert
Marlborough

Goats Blue
Creamy and tangy
Putaruru

1 cheese: 15 • 2 cheeses: 26 • 3 cheeses: 38

TAPAS 'SNACK'

- Goat's Cheese Croquetas (3)**, honey + toasted almonds (v/n) 15
Fish Croquetas (3), hapuka, lemon + saffron aioli 15
Patatas Bravas, mojo picon, roasted garlic aioli (v/gf/df) 16
Pomegranate Roasted Carrots, tahini remoulade, dukkah (v/n/gf) 16
Gambas al Ajillo, prawns, garlic + parsley butter, Cat's handmade bread (ogf) 22
Hawkes Bay Roasted Lamb Ribs, dulce paprika oil, preserved lemon yoghurt, za'atar (gf/n) 19.5
Stracciatella, sauteed mushrooms, migas de pan, confit garlic, lemon + thyme oil (v/ogf) 18
Remolacha, beetroot, cashew puree, orange, mint, red onion, sumac dressing (vgn/gf/n) 16.50
Ensalada of Waiheke Mesclun, parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf) 16
Pato Asado, twice cooked duck leg, roast pumpkin + lentil salad, shallots, Miro membrillo aioli (gf/df) 26
Broccolini, buffalo yoghurt, salted almonds, raisins, sherry caramel 17.5

RACIONES 'SHARED PLATES'

- Paella de Mariscos**, saffron bomba rice, line caught market fish, mussels, prawns, lemon (gf/df) 42
Harissa Spiced Ox Cheek, white bean + confit garlic puree, broccolini, green olive + pistachio picada (gf/n) 40
Lamb Shoulder, quince + rosemary glaze, fragrant couscous, ras el hanout, onions, lamb jus (df) 41

In search of the perfect Paella

Paella, the essence of Spanish cuisine. Spain is famously known for Paella, specifically in the region of Valencia. Paella is a rice dish, rice is the foundation and everything is done to flavour the grains. It is not a risotto.

At Casita Miro we are obsessed with seafood, so for us the ultimate paella must have an abundance of fresh and flavourful kaimoana.

Most important of all, the elusive, crunchy socarrat at the bottom of the pan. The crispy crust of caramelised rice is considered the most prized part of any paella dish, traditionally reserved for the most important guests at the table.

If you achieve socarrat, you have a perfect paella.

PROVEDORES 'OUR WONDERFUL SUPPLIERS'

Here at Casita Miro we are truly proud to serve as much locally produced food as we can get our hands on! Not only do we believe in the ecological economics of local product but we are positive that 'fresh' adds so much more flavour and nutrition on to your plate. The time, energy and passion that our local suppliers put into their respective products is truly admirable and we feel that it is only fair to acknowledge them in our menu!

Photo essay: Denis la Touché et al

TE MATUKU OYSTERS - NAT UPCHURCH

Grown in a marine reserve just 5km (as the crow flies) from Casita Miro, Nat spawns baby tigers into little ossies that grow and plump up into the creamy, fat Pacific oysters that we all love; try them with finely minced shallots and our PX sherry vinegar, ggrrhh yum!



TE MATUKU RIDGE - MAREE O'BRIEN

Maree's little poultry farm, in Waiheke's remote Awaawaroa, supplies us with absolutely stunning free range chicken and duck eggs. She's a bona fide food hero!



DIVERSIONS - NICKY GREEN

The patience that Nicky has, to so meticulously harvest the sensational micro greens (with tiny nail scissors), lettuces and flowers that grace our plates is truly inspiring!



JERSEY GIRL ORGANIC A2 MILK – MICHAEL VOSPER

Direct from the farm in Matamata, this beautiful full cream milk from Jersey cows grazing on organic grass is rich and delicious.

