

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, Spanish red 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)

Curious Croppers Heirloom Tomato Salad

oloroso glazed peaches, burrata (v/gf)

Patatas

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

Gambas al Ajillo

pan seared prawns, salsa verde (df/ogf)

SEGUNDA

Zarzuela de Pescado

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

Slow cooked Leelands Lamb

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

Ensalada of Waiheke Greens

dukkah, fresh citrus segments, fino vinaigrette (vgn/df/gf/n)

POSTRE

Dark Chocolate Mousse

chocolate tierra, fresh berries (vgn/gf)

\$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'

Salmorejo, chilled soup, Curious Croppers heirloom tomatoes, basil oil, olive crumb (vgn/gf) 8

Pimiento de Padrón, pan scorched peppers, Marlborough sea salt, EVOO (vgn/gf) 15

Marinated Green Jumbo Olives, sundried tomato, paprika (vgn/gf/df) 8

Honey Roasted Kalamata Olives, red wine + orange zest (v/gf/df) 8

Cat's Handmade Bread, 1 dip- 10, 2 dips- 15, 3 dips- 18, 4 dips- 25

Chorizo Ibérico, the famous cured spiced Spanish sausage (gf/df) 50gm 20

18 Month Jamón, Iberian, hand carved (gf/df) 40gm 25

Te Matuku Oysters, (subject to availability) shallots + cava + Ximenez Spinola sherry vinegar (df/gf) each 5.50, ½ dozen 32

QUESO 'CHEESE'

Manchego

Semi curado, ewe's milk
Albacete, Spain

Brie de Moutere

Soft cow's milk
Nelson

Goats Blue

Creamy and tangy
Putaruru

Served with lavosh, membrillo + Madame Rouge walnuts | **1 cheese: 16 · 2 cheeses: 28 · 3 cheeses: 40**

TAPAS 'SNACK'

Ceviche del Dia, fresh line caught market fish, burnt orange, sweetcorn, cucumber, chilli, crispy kumara (df/gf) 22

Curious Croppers Heirloom Tomato Salad, oloroso glazed peaches, burrata (v/gf) 19

Espàrragos, caper dressing, manchego, toasted pepitas (v/gf) 18.5

Goat's Cheese Croquetas (3), honey + toasted almonds (v/n) 15

Fish Croquetas (3), hapuka, lemon + saffron aioli 15

Patatas, mojo bravas, roasted garlic aioli (v/gf/df) 16

Gambas al Ajillo, pan seared prawns, salsa verde, Cat's handmade bread (df/ogf) 22

Hawkes Bay Roasted Lamb Ribs, dulce paprika oil, kumara mollera, za'atar (df/gf) 20

Ensalada of Waiheke Greens, dukkah, fresh citrus segments, fino vinaigrette (vgn/gf/n) 16.5

Pork Kofta, Casita Miro tagine spiced yoghurt, pickled vegetables (gf) 18

RACIONES 'SHARED PLATES'

Paella de Vegetariana, saffron bomba rice, tomato, artichokes, olives, peppers, fennel, lemon (vgn/gf/df) 40

Slow Cooked Lamb Shoulder, crushed harissa carrots, fragrant spices, pomegranate baby onions, labneh + mint (df) 42

Zarzuela de Pescado, Catalan seafood stew, fresh line caught market fish, clams, prawns, olives, saffron, toasted garbanzo (df/gf) 41

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.

