

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, sea kelp + lemon (gf/df)
Harissa Spiced Beef Cheek, creamy polenta, Madame Rouge jus,
chargrilled broccolini, 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