

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)

Harira Sopa, Moroccan spices, lentils, chickpeas, tomato (vgn/gf/df)

TAPAS

Cat's Handmade Bread, EVOO + hummus (v/df)

Crispy Squid, chimichurri, lemon (gf)

Truffled Mushrooms, cashew puree, pinenuts (vgn/n/gf)

Pomegranate Roasted Carrots, tahini remoulade, dukkah (v/n/gf)

SEGUNDOS

Paella de Mariscos saffron bomba rice, line caught market fish,
mussels, prawns, sea kelp + lemon (gf/df)

Bulltail Stew, creamy polenta, red wine reduction,
pan fried green beans, toasted almonds (gf/n)

Tunisian Roasted Cauliflower, barley, sweet red pepper drops (vgn/ogf)

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

BREAD & OLIVES

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- 14, 3 dips- 18, 4 dips- 24

CHARCUTERIA

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

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

QUESO 'CHEESE'

Manchego Semi Curado

Hard, ewe's milk
La Mancha, Spain

Little River Blue

Soft creamy Cow's milk
Akaroa

1 cheese: 15 • 2 cheeses: 26 •

TAPAS 'SNACK'

Te Matuku Oysters, (subject to availability) shallots, Miro Vineyard verjus (gf) each 4.9, ½ dozen 30

Pomegranate Roasted Carrots, tahini remoulade, dukkah (v/n/gf) 16

Harira Sopa, Moroccan spices, lentils, chickpeas, tomato (vgn/gf/df) 11

Goat's Cheese Croquetas (3), honey + toasted almonds (v/n) 14

Mushroom Croquetas (3), parsley + lemon (v) 14

Patatas Bravas, triple cooked Agria, harissa, caper + roasted garlic mayo (v/gf/df) 13.5

Tunisian Roasted Cauliflower, barley, sweet red pepper drops, lemon labneh (v/ogf) 15.5

Gambas al Ajillo, garlic + parsley butter (ogf) 22

Rillettes de Porc, white bean puree, crispy crackling, fig and olive jam (g/df) 19.5

Truffled Mushrooms, cashew puree, pinenuts (vgn/gf) 17.5

Ensalada of Waiheke Mesclun, parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf) 16

Confitar Duck, citrus, fennel + olive, pistachios, orange jus (df/gf) 24

Estrella Battered Mussels, picante paprika aioli (df) 18

RACIONES 'SHARED PLATES'

Paella de Mariscos, saffron bomba rice, line caught market fish,
squid tentacles, mussels, prawns, sea kelp + lemon (gf/df) 42

Bulltail Stew, creamy polenta, red wine reduction,
pan fried green beans, toasted almonds (gf/n) 40

Lamb + Fig Tajine, Leeland's high country lamb shoulder w/ Israeli couscous,
pistachio, apricot + preserved lemon yoghurt (n/odf) 40.5

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PROVIDORES '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.

