

# 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 del Dia

### TAPAS

#### **Croqueta de Queso de Cabra**

*Goat's cheese croqueta, honey & toasted almonds (v/n)*

#### **Pan y Salsas**

*Casita Miro's famous Olive oil bread,  
creamy hummus, romesco,  
& Miro Grove frantoio olive oil (vgn/df)*

#### **Ensalada de Remolacha**

*Roasted beetroot salad, orange, garden greens,  
tahini yoghurt & dukkah (v/NaG)*

#### **Gambas al Ajillo**

*Spanish garlic prawns, paprika oil & lemon (NaG/df)*

### SEGUNDO

#### **Carrilleras de Ternera**

*Slow braised beef cheek, Pedro Ximenez jus, carrot puree & olive picada (NaG, df)*

#### **Esparragos y Calabacines Asados**

*Roasted asparagus & zucchini, sherry vinaigrette & Manchego (v, NaG)*

#### **Patatas Bravas**

*Crispy agria potatoes, mojo picon & aioli (vgn/NaG/df)*

### POSTRE

#### **Tarta de Queso y Limón**

*Lemon & vanilla cheesecake, citrus & olive oil bizcocho & pistachios (v)*

*Gluten-free (NaG) Vegetarian (v) Contain nuts (n) Dairy-free (df) Vegan (vgn)  
This is a sample menu which is subject to change due to seasonality and product availability.*

**\$79 per person**