

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

Goat's Cheese Croqueta

honey & toasted almonds

Pan y Salsas

*Casita Miro's famous Olive oil bread creamy hummus,
romesco, Miro Grove frantoio olive oil*

Ensalada de Remolacha

*Roasted beetroot salad
pomegranate, garden greens, tahini remoulade + zaatar*

Gambas al Ajillo

Spanish garlic prawns + paprika oil, lemon

SEGUNDA

Carrilleras de ternera

*slow braised Beef cheek, Pedro Ximenez jus,
roasted parsnip puree*

Broccolini y avellanas

Waiheke greens + orange vinaigrette, dukkah

Patatas Bravas

crispy agria potatoes, mojo picon, aioli

POSTRE

Natillas de leche

Jersey Girl milk Natillas, poached pear + galleta