

# 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 hummus y aceite de oliva

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

#### Ensalada de Tomate

*Mozzarella, curious croppers tomatoes, PX sherry vinaigrette, basil oil*

#### Gambas con harissa

*sautéed prawn + fragrant harissa*

### SEGUNDA

#### Rabadilla de Cordero

*Roasted Leelands lamb rump with honey + thyme glaze, pisto cordobés*

#### Broccolini y avellanas

*broccolini, labneh, Waiheke greens + orange vinaigrette, dukkah*

#### Patatas Bravas

*crispy agria potatoes, mojo picon, aioli*

### POSTRE

#### Torta de Santiago

*vanilla creme fraiche + citrus, seasonal berries*