

CASITA MIRO

PRIMERO

Gazpacho

Chilled soup - Summer in a glass

Goat's Cheese Croqueta

honey & toasted almonds

TAPAS

Pan y Salsas

*Casita's famous olive oil bread, creamy hummus,
Miro grove frantoio olive oil*

Ensalada de Tomate

*Buffalo mozzarella, curious croppers tomatoes,
PX sherry vinaigrette, basil oil*

Gambas con harissa

sautéed prawn with fragrant harissa

Patatas Bravas

crispy agria potatoes, mojo picon, aioli

SEGUNDA

Rabadilla de Cordero

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

Pescado del mercado Vasco

*Basque style market fish, salsa vizcaína, roasted peppers,
tomato, thyme + green olive salsa*

Brocolini y avellanas

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

POSTRE

Torta de Santiago

vanilla creme fraiche + citrus, seasonal berries

\$90 per person

Please note Menu is subject to change