



## Fiesta del Dia

### PRIMERO

#### Sopa

Soup of the Day (NaG/df)

#### Croqueta de Queso de Cabra

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

### TAPAS

#### 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 (NaG)

#### Patatas Bravas

Crispy agria potatoes, mojo picon & Aioli (vgn, NaG, df)

#### 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)

#### Paella de Marisco

Spanish fish paella, saffron bomba rice, fish of the day, mussels,  
prawns, lemon & Aioli (NaG, df)

#### Esparragos y Calabacines Asados

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

### POSTRE

#### Tarta de Queso y Limon

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.

**\$90 per person**