

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

PRIMERO

Sopa

Moroccan Harira & saffron yoghurt (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 (ugn)
This is a sample menu which is subject to change due to seasonality and product availability.