

# 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 MENU

To enjoy the ultimate Iberian experience, take some time and savour our 4 course Fiesta

### PRIMEROS

**Goat's Cheese Croqueta**, honey + toasted almonds (v/n)  
**Sopa**, butternut pumpkin, smoked paprika oil, crispy leek (vgn/gf)

### TAPAS

**Cat's Handmade Bread**, EVOO + hummus (vgn)  
**Gambas al Ajillo**, prawns, garlic + parsley butter (gf/df)  
**Pomegranate Roasted Carrots**, tahini remoulade, dukkah (v/n/gf)  
**Remolacha**, beetroot, cashew puree, orange, mint, red onion, sumac dressing, (vgn/gf/n)

### SEGUNDOS

**Paella de Mariscos**, saffron bomba rice, line caught market fish,  
mussels, prawns, lemon (gf/df)  
**Harissa Spiced Ox Cheek**, white bean + confit garlic puree, broccolini,  
green olive + pistachio picada (gf/n) 40  
**Ensalada of Waiheke Mesclun**, parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf)

### POSTRES

**Churros con Chocolate**  
w/ the best hot chocolate ever!

88 per person

min. 2 persons, only available for entire table, no substitutions

v = vegetarian • n = contains nuts • gf = gluten free • vgn = vegan • df = dairy free • o = optional