

# 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 3 course Fiesta

### TAPAS

#### **Goat's Cheese Croqueta**

*honey + toasted almonds*

#### **Cat's Handmade Bread**

*miro grove frantoio oil + creamy hummus*

#### **Gambas al Ajillo**

*pan seared prawns, garlic, parsley, olive oil + lemon*

#### **Remolacha**

*roast beetroot, orange, herb tahini dressing + sesame*

### SEGUNDA

#### **Cordero**

*slow cooked Leelands Lamb shoulder, persevered lemon, babaganoush, harissa + salted pistachios*

#### **Ensalada of Waiheke Greens**

*cherry tomato, red onion, balsamic vinaigrette + dukkah*

### POSTRE

#### **Dark Chocolate Mousse**

*chocolate tierra + raspberry sorbet*

**\$65 per person**

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

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