

# 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

### PRIMERO

**Goat's Cheese Croqueta**, honey + toasted almonds (v/n)

**Harira Sopa**, Moroccan spices, lentils, chickpeas, tomato (vgn/gf/df)

### TAPAS

**Cat's Handmade Bread**, EVOO + hummus (v/df)

**Crispy Squid**, chimichurri, lemon (gf)

**Truffled Mushrooms**, cashew puree, pinenuts (vgn/n/gf)

**Pomegranate Roasted Carrots**, tahini remoulade, dukkah (v/n/gf)

### SEGUNDA

**Paella de Mariscos** saffron bomba rice, line caught market fish,  
mussels, prawns, sea kelp + lemon (gf/df)

**Bulltail Stew**, creamy polenta, red wine reduction,  
pan fried green beans, toasted almonds (gf/n)

**Ensalada of Waiheke Mesclun**, parmesan, Mme. Rouge walnuts, fino vinaigrette (v/gf/n/odf)

### POSTRE

**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