

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

Salmorejo

chilled soup, curious croppers Spanish red tomatoes, basil oil, olive crumb (vgn/gf)

Goat's Cheese Croqueta

honey + toasted almonds (v/n)

TAPAS

Cat's Handmade Bread

Miro Grove Frantoio oil + creamy hummus (vgn)

Curious Croppers Heirloom Tomato Salad

oloroso glazed peaches, burrata, basil oil (v/gf)

Patatas Bravas

mojo picon, roast garlic aioli (v/df/gf)

Gambas al Ajillo

pan seared prawns, garlic, olive oil, paprika + chilli salt (df/ogf)

SEGUNDA

Pork and Clams "Cataplana"

Tomato sugo, black eyed beans, chilli oil, lemon + coriander gremolata (df/gf)

Cordero

slow cooked Leelands Lamb shoulder, persevered lemon, babaganoush, harissa + salted pistachios (gf)

Ensalada of Waiheke Greens

dukkah, citrus, fino vinaigrette (vgn/gf/n)

POSTRE

Dark Chocolate Mousse

chocolate tierra, seasonal berries (vgn/gf/n)

\$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

PROVEDORES 'OUR WONDERFUL SUPPLIERS'

Here at Casita Miro we are truly proud to serve as much locally produced food as we can get our hands on! Not only do we believe in the ecological economics of local product but we are positive that 'fresh' adds so much more flavour and nutrition on to your plate. The time, energy and passion that our local suppliers put into their respective products is truly admirable and we feel that it is only fair to acknowledge them in our menu!

Photo essay: Denis la Touché et al

TE MATUKU OYSTERS - NAT UPCHURCH

Grown in a marine reserve just 5km (as the crow flies) from Casita Miro, Nat spawns baby tigers into little ossies that grow and plump up into the creamy, fat Pacific oysters that we all love; try them with finely minced shallots and our PX sherry vinegar, ggrrhh yum!



TE MATUKU RIDGE - MAREE O'BRIEN

Maree's little poultry farm, in Waiheke's remote Awaawarua, supplies us with absolutely stunning free range chicken and duck eggs. She's a bona fide food hero!



DIVERSIONS - NICKY GREEN

The patience that Nicky has, to so meticulously harvest the sensational micro greens (with tiny nail scissors), lettuces and flowers that grace our plates is truly inspiring!



MICHAEL VOSPER

Direct from the farm in Matamata, this beautiful full cream milk from Jersey cows grazing on organic grass is rich and delicious.

