

# 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** w/ honey + toasted almonds (v/n)  
**Sopa Harira**, chickpea, lentil, tomato, saffron + capsicum soup (vgn/gf)

### TAPAS

**Cat's Handmade Bread** w/ EVOO + hummus (v)  
**Crispy Fried Squid Tentacles** w/ chimichurri (gf)  
**Roast Mushrooms**, cashew puree, pinenuts (vgn/gf/n)  
**Pomegranate Roast Carrots** w/ tahini remoulade + dukkah (v/gf/n)  
**Bulltail Stew**, red wine reduction, olive crumb (gf)

### SEGUNDA

**Paella** saffron bomba rice w/ line caught market fish,  
mussels, squid, prawns, sea kelp + lemon (gf)  
**Fabada de Invierno** pork shoulder,  
smoked pork hock, white bean ragout + apple (gf)  
**Ensalada of Waiheke Mesclun** w/ parmesan, Mme. Rouge walnuts (v/gf/n)

### POSTRE

**Churros con Chocolate**  
w/ smooth, runny hot chocolate

80 per person

min. 2 persons, only available for entire table

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

# A LA CARTA MENU

## BREAD & OLIVES

**Marinated Green Jumbo Olives** (vgn/gf) 8

**Kalamata Olives** braised w/ honey, red wine + orange zest (v/gf) 8

**Cat's Handmade Bread** w/ dips - 1 dip: 10, 2 dips: 14, 3 dips: 18, 4 dips: 22

## CHARCUTERIA

**Chorizo Ibérico** the famous spiced Spanish sausage (gf) 50gm 20

**18 Month Jamón** Iberian, hand carved (gf) 40gm 25

## QUESO 'CHEESE'

**Manchego Semi Curado**

Hard, ewe's milk  
La Mancha, Spain

**Little River Blue**

Cow's milk  
Nelson

**Evansdale Smoked Brie**

Farmhouse smoked  
Otago

1 cheese: 14 • 2 cheeses: 26 • 3 cheeses: 38

## TAPAS 'SNACK'

**Te Matuku Oysters** w/ shallots + Miro verjus (gf/subject to availability) each 4.8, ½ dozen 28

**Sopa Harira**, chickpea, lentil, tomato, saffron + capsicum soup (vgn/gf) 8

**Goat's Cheese Croquetas (3)**, w/ honey + toasted almonds (v/n) 11

**Burrata**, truffle oil, truffle salt, toast (v/ogf) 14.5

**Roast Mushrooms**, cashew puree, pinenuts (vgn/gf/n) 15

**Pomegranate Roast Carrots**, w/ tahini remoulade + dukkah (v/gf/n) 14

**Croquetas de Seta (3)**, mushroom croquetas w/ harissa alioli (v) 11

**Marinated Artichoke**, grilled w/ Casita crumb, egg yolk, EVOO (v) 15

**Pulpo a la Gallega**, octopus, potato, paprika oil (gf) 17.5

**Estrella Battered Broccoli**, caper mayo, manchego (v) 15

**Grilled Arrow Squid**, crispy tentacles, chimichurri, lemon (gf) 16

**Bulltail Stew**, red wine reduction, olive crumb (gf) 19.5

**Porrusalda**, leek consommé w/ steamed vegetable, kalette,  
paprika roast potato, hummus, toast (vgn/ogf) 19

**Prawns**, pan-fried w/ garlic + parsley butter (ogf) 18.5

**Ensalada of Waiheke Mesclun**, w/ parmesan, Mme. Rouge walnuts (v/gf/n) 15

## RACIONES 'SHARED PLATES'

**Paella** saffron bomba rice w/ line caught market fish,  
mussels, squid, prawns, sea kelp + lemon (gf) 38

**Fabada de Invierno** pork shoulder,  
smoked pork hock, white bean ragout + apple (gf) 36

**Lamb + Fig Tajine** Leeland's high country lamb shoulder w/ Israeli couscous,  
pistachio, apricot + preserved lemon yoghurt (n) 38

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

## PROVIDORES '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 Touche 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 Awaawaroa, 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!



### JERSEY GIRL ORGANIC A2 MILK – MICHAEL VOSPER

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

