

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

Please note this menu is subject to change due to the change of seasons