

# 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)

### TAPAS

**Cat's Handmade Bread** w/ the day's dips (v)

**Mixed Marinated Olives** (vgn/gf)

**Spanish Green Tomatoes** w/ buffalo ricotta, caper vinagreta + dukkah (v/gf/n)

**Chorizo Iberico** the famous spiced Spanish sausage (gf)

**Harissa Sautéed Prawns** pan-fried w/ the classic Tunisian paste of red + ancho peppers, cumin + caraway seeds + sweet paprika (ogf)

### SEGUNDA

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

**Fabada de Verano** pork shoulder ragout, smoked pork hock, peas, mint, shallot + apple (gf)

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

### POSTRE

#### **Pastel de Cumpleaños**

*Birthday Celebration Cake (chocolate, vanilla + carrot flavours available)*

78 per person

min. 2 persons, only available for entire table

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