



Function Menu

PARA EMPEZAR

Picoteo Español

House made potato chips, olives, guindillas, chorizo, manchego

TAPAS

Pan y Salsas

Casita Miro olive oil bread, dip of the day, Miro Grove Frantoio olive oil

Croqueta de Queso de Cabra

Goat's cheese croqueta, Waiheke honeycomb, rosemary

Tartar de Atún

Tuna, red leche de tigre, cucumber, apple, lime, spring onion

Ensalada de Tomate

Heirloom tomatoes, stracciatella, Casita garden herbs, PX sherry vinegar

SEGUNDO

Porchetta de Cerdo al Horno

Roast free range pork belly, peaches, thyme, Jamón Ibérico, watercress

Pescado del Día

Fish of the day, escalivada, mojo verde, pine nuts

Patatas al Limón

Sautéed Agria potatoes, lemon & garlic confit, oregano

Espárragos Asados

Roasted Asparagus, tximitxurri hollandaise

POSTRE

Selección de Delicias

Madame Rouge truffles, Seville orange panforte, fresh fruit tartlet

Fiesta Menu \$98

Additional items you may wish to add:

- **Te Matuku freshly shucked Oysters**, served natural, shallots & Casita Miro verjus **\$6 each**
- **Selección de Quesos**, selection of Spanish & NZ cheeses, house lavosh & chutney **\$10.00 pp**
 - **Jamón Ibérico**, hand carved Iberian cured Ham **\$8.5 pp**
 - **Chorizo Ibérico**, sliced Iberian cured chorizo **\$5 pp**

*This is a sample menu which is subject to change due to seasonality and product availability.
This menu is adaptable to any pre-notified dietary requirements.*