



A LA CARTA MENU

**Please note that your dishes will arrive at the table as they are prepared*

BREAD & OLIVE

Kalamata Olives, braised w/honey, red wine, orange zest (v/NaG) 12

Marinated Green Jumbo Olives, (vgn/NaG) 12

Pan y Salsas

Casita Miro homemade bread w/selection of 2 dips of the day,
Miro grove Frantoio oil, mixed olives (v/df) (vegan option) 25

SOPA

Soup of the Day (NaG/df) 15 (vegan option)

CHARCUTERIA & QUESO

Jamón Ibérico de Bellota, 40gr (NaG/df) 32

Chorizo Ibérico de Bellota, 40gr (NaG/df) 20

Manchego al Vino, semi crudo, goats' milk, Mercia-Spain 40gr (NaG)

Kapiti Blue Cheese, smooth and creamy, cow's milk from Akaroa 40gr (NaG)
(served w/lavosh + membrillo)

1 cheese 16 2 cheeses 28

TAPAS

Croquetas de Queso de Cabra (3), goats cheese croquetas w/ honey, toasted almonds (v/n) 15

Croquetas de Pescado (3), fish croquetas w/ saffron Aioli 15

Gambas al Ajillo, Spanish garlic prawns w/ paprika oil, lemon (NaG/df) 23

Albóndigas de Cordero (3), lamb meatballs w/ tomato salsa (NaG/df) 20

Tortilla de Patatas, Spanish potato omelette w/ caramelised onion (v, NaG/df) 16

Patatas Bravas, crispy agria potatoes w/ mojo picon, aioli (vgn, NaG/df) 16

Espárragos y Calabacines Asados, roasted asparagus & zucchini w/ sherry vinaigrette, Manchego (v, NaG) (vegan option) 18

Ensalada de Remolacha, roasted beetroot salad w/ orange, garden greens, tahini yoghurt, dukkah (v/NaG) (vegan option) 18

RACIONES

Paella de Marisco, saffron bomba rice w/ sofrito, line caught market fish, mussels, prawns, Aioli (NaG/df) 48

Pato con Fabada, confit duck leg w/ white bean & chorizo ragu (NaG) 34

Carrilleras de Ternera, slow braised beef cheek w/ Pedro Ximenez jus, carrot puree, olive picada (NaG, df) 36

Gluten-free (NaG) Vegetarian (v) Contain nuts (n) Dairy-free (df) Vegan (vgn)
This is a sample menu which is subject to change due to seasonality and product availability.