

“Great wine requires a mad man to
grow the vine,
a wise woman to watch over it,
a lucid poet to make it,
and a lover to drink it.”

- *Salvador Dalí*



MIRO VINEYARD (you're here)

Welcome to Miro Vineyard. We are one of the smallest family owned vineyards on Waiheke Island and in New Zealand.

With about 2.6 hectares of land, of which only the north facing slopes are planted, our total production is very small, averaging around 1,000 cases a year. Despite the vineyard's small size it grows a remarkable number of varieties including Cabernet, Franc, Merlot, Malbec, Syrah, Pinot Gris, Viognier, Albariño and Chardonnay.

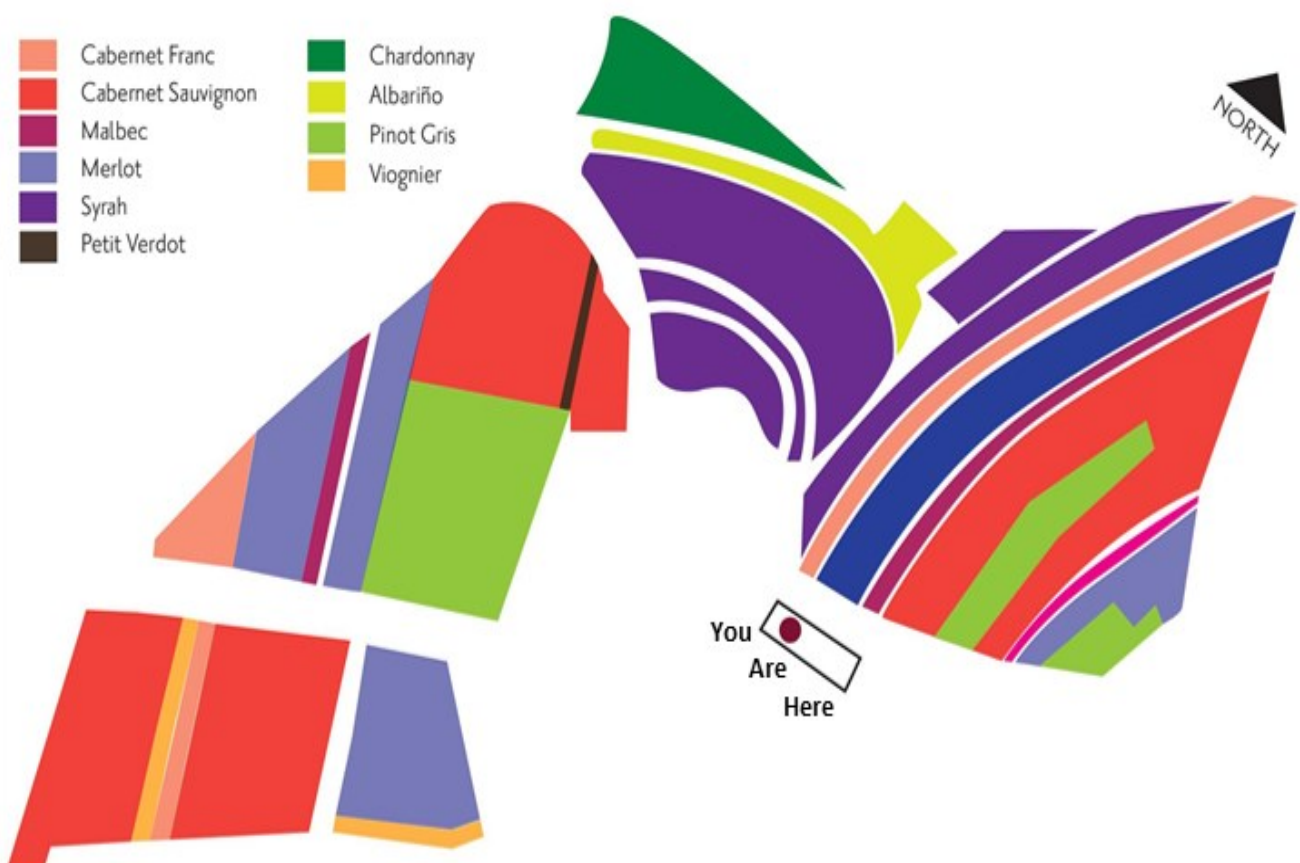
Many of our wines are made in such small quantities that they sell out soon after release.

Our site, with four individual vineyards, is blessed with early ripening. As a result, winemaker Barnett Bond has been a pioneer of the island's lighter styled roses and whites, but is most well-known for his 'silky-smooth' reds and coveted fortified Madame Rouge.

We are lucky to be one of the few vineyards on the island to have our own winery, and so we control every aspect of winemaking from harvest to bottling.

Miro vines are hand nurtured and the grapes hand-picked. Our whites are destemmed then crushed lightly before pressing. Fermentation takes place in temperature controlled stainless steel tanks. After fermentation is complete, the wines are cold settled and fined before being bottled early to capture the fresh fruity characteristics.

Reds grapes are lightly crushed before being fermented in temperature controlled stainless for a few weeks using carefully selected yeast cultures. When fermentation is complete the wines are pressed gently in an ancient basket press before being racked into French oak barrels. Here they rest with carefully monitoring for around a year, picking up soft influences from the maritime environment and the finely grained oak staves. After suitable slumber we coax these liquid beauties into bottles to await eager punters.



TO BEGIN *PARA EMPEZAR*



VERMOUTH *VERMUT* - served over ice (60ml)

Vermut Blanco, <i>Lustau, Jerez de la Frontera</i>	15	Rojo Clasico, <i>Padro & Co., Tarragona</i>	15
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BUBBLES *ESPUMANTES*

	G	B		B
Pares Balta Organic Cava, <i>Penedés</i>	16	70	Champagne André Clouet Grande Reserve	135
Hunter's 'MiruMiru', <i>Marlborough</i>		80	Mount Edward Pet Nat, <i>Central Otago</i>	85
Champagne Bollinger Special Cuvée		190	Champagne Billecart-Salmon Brut Rosé	195

BEER & CIDER *CERVEZA Y SIDRA* (330ml)

Estrella Damm, <i>Draught (Spain 5.4%)</i>	12	Sawmill, <i>Hazy Bare IPA (NZ 0.5%)</i>	10
Sawmill, <i>Pilsner (NZ 4.8%)</i>	12	Hallertau 'Granny Smith' Cider (NZ 5.1%)	12
ParrotDog, <i>Birdseye Hazy IPA (NZ 5.8%)</i>	12		

GIN *GINEBRA* (45ml)

Gin 'N' Tonic - served ice cold w/ botanicals & East Imperial tonic

Miro Gin, <i>de la Casa, NZ</i>	19		
Xoriguer, <i>Floral, Spain</i>	19	Twelfth Hour, <i>Kaffir Lime, NZ</i>	20
Blossom Parade, <i>Spring Orchard, NZ</i>	20	Spirit of Waiheke, <i>Coastal, NZ</i>	20

COCKTAILS *COCTELES*

L'Opera Spritz - <i>L'Opera Aperitif, Cava, soda</i>	22	El Conte Negroni - <i>Gin, Vermouth, Campari</i>	22
Rouge Royale - <i>Mme. Rouge, Cava</i>	18	Red Sangria - <i>Red wine, caramelised citrus, soda</i>	18
Palomino - <i>Fino Sherry, Pisco, Grapefruit, Cava</i>	20	Red Sangria Jug - <i>approx. 5-6 servings</i>	70
Miro Quince Sour - <i>Solera brandy, Cointreau, membrillo (quince paste), lemon</i>			22

NON-ALCOHOLIC *SIN ALCOHOL*

House Sparkling Water IL	6	Homemade Lemonade	9
Vallformosa 0.0% Cava (750ml)	50	Passionfruit 'N' Peach Mocktail	10
Peach Iced Tea	9	Apple or Orange Juice	6
Seedlip Grove 42 Citrus w/ tonic	16	Virgin Mojito	10
NON Salted Raspberry & Chamomile (750ml)	50	Hakanoa Dry Ginger Beer	9
Pause for Tea Sparkling Spearmint & Oolong	9	Pause for Tea Sparkling Hibiscus & Ginger	9

WINES BY THE GLASS VINO POR COPA



SPARKLING

Pares Balta Organic Cava, **Xarello, Macabeu, Parellada** Penedés, Spain

G	B
16	70

SHERRY

Fino , **Palomino**, Gutierrez Colosia, El Puerto de Santa Maria (60 ml)

10	46
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Amontillado, **Palomino**, Urium, Jerez de la Frontera (60 ml)

12	110
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Old Harvest 'Medium', **PX**, Ximenez-Spinola, Jerez de la Frontera (60ml)

14	95
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Oloroso, **Palomino**, Gutierrez Colosia, El Puerto de Santa Maria (60 ml)

12	65
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WHITE WINE VINO BLANCO

1/2	G	B
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2023 Miro Pinot Gris, Waiheke

9	17	83
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2021 Miro Chardonnay, Waiheke

10	19	95
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2020 Miro Viognier, Gisborne

7	14	64
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2019 Miro 'Sweet As' Pinot Gris, Waiheke

8	15	72
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ROSE WINE VINO ROSADO

2023 Miro Rosé Blend, Waiheke

8	15	72
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RED WINE VINO TINTO

2019 Miro Summer Aphrodisiac Cabernet, Syrah, Waiheke

8	15	70
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2021 Miro Malbec, Waiheke

9	17	85
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2020 Miro Syrah, Waiheke

9	17	82
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2019 The Miro Cabernet, Merlot, Franc, Malbec, Waiheke

11	20	98
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SWEET RED WINE VINO TINTO DULCE

NV Madame Rouge Cabernet, Merlot, Waiheke (60ml)

15	160
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BUBBLES ESPUMANTES

NV	Pares Balta Organic Cava, Xarello, Macabeo, Parellada , <i>Penedes, Spain</i>	70
NV	Mount Edward Pet Nat, Chenin Blanc , <i>Central Otago, NZ</i>	85
NV	Hunter's 'Miru Miru', Chardonnay, Pinot Noir, Pinot Meunier , <i>Marlborough, NZ</i>	80
NV	Champagne André Clouet Grande Reserve Brut, Pinot Noir , <i>France</i>	135
NV	Champagne Billecart-Salmon Brut Rosé, Chardonnay, Pinot Noir, Pinot Meunier , <i>France</i>	195
NV	Champagne Bollinger Special Cuvée, Pinot Noir, Chardonnay, Pinot Meunier , <i>France</i>	190
NV	Champagne Dehours et Fils Oeil de Perdrix, Pinot Meunier, Chardonnay , <i>France</i>	160

ROSÉ WINE VINO ROSADO

2023	Miro Rosé Field Blend , <i>Waiheke Island, NZ</i>	72
2018	Alfredo Maestro 'Clarete' Tempranillo etc <i>Valladolid, Spain (full bodied, barrel-aged)</i>	85

WHITE WINE VINO BLANCO

LIGHT, CRISP, FRESH *LIGERO Y REFRESCANTE*

2022	Miro Albariño , <i>Waiheke, NZ</i>	105
2021	Vino Atlantico Txakoli Hondarrabi Zerratia , <i>Basque Country, Spain</i>	80
2021	Easthope Family Chenin Blanc , <i>Hawke's Bay, NZ</i>	85
2022	Maior de Mendoza Albariño , <i>Rias Baixas, Spain</i>	80
2020	Finca Viñoa Tardio, Albariño, Treixadura, Godello, Loureiro, Ribeiro , <i>Spain</i>	95

WHITE WINE VINO BLANCO

AROMATIC AROMATICO

2024 Kelly Washington Sauvignon Blanc , Marlborough, NZ	75
2019 Rippon 'Jeunesse' Riesling , Central Otago, NZ (off-dry)	80
2019 Ximénez-Spínola 'Exceptional Harvest' PX , Andalucia, Spain (medium-sweet)	70
2016 Foxes Island, Dry Riesling , Marlborough, NZ	73
2019 Hidalgo Las 30 del Cuadrado Palomino , Sanlúcar de Barrameda, Spain (aged in Manzanilla barrels)	75

RICH, BOLD, TEXTURAL RICO, ATREVIDO, TEXTURIZADO

2018 Destinos Cruzados 'A Pousada', Albariño , Treixadura, Rias Baixas, Spain	110
2021 Godelia Godello , El Bierzo, Spain	80
2020 Coca iFito Garnacha Blanca , Terra Alta, Spain	95
2018 Valenciso Viura , Garnacha Blanca , La Rioja, Spain	90
2022 Deep Down Chardonnay , Marlborough, NZ	85
2014 Obsidian Reserve Viognier , Waiheke Island, NZ	120

SKIN CONTACT VINO NARANJA

2021 Mas Candi "Ovella Negra" Garnacha Blanca , Penedes, Spain	80
2021 Ximénez-Spínola 'Fermentación Lenta' PX , Andalucia, Spain	117



RED WINE *VINO TINTO*

CHILLED RED *TINTO FRESCO*

2022 Giunta 'Crunchy Red' **Pinot Noir, Malbec, Merlot**, *Hawkes Bay, NZ* 68

LIGHT - MEDIUM BODIED *DE MEDIO CUERPO, ELEGANTE*

2021 Foxes Island 'Ma Muse' **Pinot Noir**, *Marlborough, NZ* 70

2020 Black Estate 'Damsteep' **Pinot Noir**, *N Canterbury NZ* 105

2020 Easthope Two Terraces, **Gamay**, *Hawke's Bay NZ* 90

2020 Godelia 'Viernes' **Mencia**, *El Bierzo, Spain* 80

SPICE *ESPECIADO*

2019 La Maldita, **Garnacha**, *La Rioja, Spain* 70

2017 Coca I Fito, 'Jaspi Negre', **Garnacha, Cariñena, Syrah, Cabernet**, *Montsant, Spain* 80

2013 Las Moradas 'Initio' **Garnacha**, *Sierra de Gredos, Madrid, Spain* 100

2019 Costers del Priorat 'Pissarres', **Garnacha, Cariñena**, *Priorat, Spain* 95

BORDEAUX INSPIRED *MEZCLA DE BURDEOS*

2021 Miro **Cabernet Franc**, *Waiheke Island* 90

2010 Bond **Cabernet, Merlot, Franc, Malbec**, *Waiheke Island* 190

2019 Miro **Cabernet, Merlot, Franc, Malbec**, *Waiheke Island* 98

2010 The Obsidian **Bordeaux blend**, *Waiheke Island* 195

2013 The Obsidian 'The Mayor' **Malbec, Franc**, *Waiheke Island* 180

2011 Jurassic Ridge **Cabernet Franc**, *Waiheke Island* 140

TEMPRANILLO EXPRESSIONS RIOJA Y RIBERA DEL DUERO

2017	Carlos Serres 'Reserva' Tempranillo, Graciano , <i>La Rioja, Spain</i>	80
2015	R. Lopez Heredia 'Vina Cubillo' Temp, Garnacha, Graciano, Mazuelo , <i>La Rioja, Spain</i>	105
2013	Vega-Sicilia 'Valbuena 5 ^o ' Tempranillo , <i>Ribera del Duero, Spain</i>	365
2017	Vina Pedrosa 'Cepa Gavilan' Crianza Tempranillo , <i>Ribera del Duero, Spain</i>	95
2008	R. Lopez Heredia 'Vina Tondonia' Temp, Garnacha, Graciano, Mazuelo , <i>La Rioja, Spain</i>	160

MAGNUMS MEDIDA FIESTERA

2017	Enate, Cabernet Sauvignon, Merlot , <i>Somontano, Spain</i>	150
2004	Conde Valdemar 'Gran Reserva' Tempranillo , <i>La Rioja, Spain</i>	260

SWEET VINO DULCE

		G	B
2019	Miro 'Sweet As' Pinot Gris , <i>Waiheke (150ml)</i>	15	72
NV	Ximénez-Spínola 'Old Harvest' PX , <i>Jerez (60ml)</i>	14	95
2019	Ximénez-Spínola 'Cosecha' PX , <i>Jerez (60ml)</i>	16	120
NV	Ximénez-Spínola 'Muy Viejo' PX , <i>Jerez (60ml)</i>	17	260
NV	Madame Rouge Cabernet, Merlot , <i>Waiheke (60ml)</i>	15	160

DIGESTIF LIQUEURS LICORES DIGESTIVOS

NV	Lim Limoncello, <i>Spain (30ml)</i>	12
NV	Licor de Hierbas, <i>Spain (30ml)</i>	12

DISTILLED DESTILADOS

2018	Ximénez-Spínola Brandy Battonage, <i>Jerez, Spain (30ml)</i>	15
NV	Ximénez-Spínola , Tres Mil Brandy, <i>Jerez, Spain (30ml)</i>	28
NV	Waiheke Whisky , "Seris" Sherry Cask Finish, <i>Waiheke Island (30ml)</i>	18

INFUSIONS & EXPRESSIONS *INFUSIONES & EXPRESIONES*

COFFEE *CAFÉ*

Island Coffee -	<i>espresso, long black, latte, flat white, cappuccino etc soy + oat available, sorry no trim milk</i>	6
Carajillo -	<i>Baileys liqueur + espresso. The Ultimate guilty pleasure!</i>	13
Xeresso Martini -	<i>Solera Brandy + coffee liqueur + PX Sherry + espresso Casita Miro's utterly decadent after dinner cocktail</i>	22
PX Affogato -	<i>Vanilla bean ice cream + PX Sherry + espresso</i>	17

TEA *TÉ*

Chamomile	<i>Egyptian Organic Chamomile</i>	6
Earl Grey Paris	<i>Bergamot Oil, Rose Petals, Cornflowers + Vanilla</i>	
Gen Mai Cha	<i>Japanese Green Tea w/Roasted Rice</i>	
Oolong	<i>Taiwanese High Mountain</i>	
Rooibos Citron	<i>Organic South African Rooibos w/ Organic Citrus</i>	
Special Breakfast	<i>Pure Ceylon Black Tea</i>	
Peppermint	<i>Organic Pure NZ</i>	
Pure Green	<i>Vietnamese Green Tea</i>	
Lapsang	<i>Smoked Black Tea</i>	

