



## Fiesta del Dia

### PRIMERO

#### Gazpacho

*summer in a glass (NaG, df)*

#### Croqueta de Queso de Cabra

*Goat's cheese croqueta, honey & toasted almonds (v, n)*

### TAPAS

#### Pan y Salsas

*Casita Miro's famous Olive oil bread,  
creamy hummus, romesco,  
& Miro Grove Frantoio olive oil (vgn, df)*

#### Ensalada de Tomate

*Heirloom tomatoes, Buffalo mozzarella,  
vincotto, green oil (v, NaG)*

#### Patatas Bravas

*crispy agria potatoes, mojo picon & Aioli (vgn, NaG, df)*

#### Gambas al Ajillo

*Spanish garlic prawns, paprika oil & lemon (NaG, df)*

### SEGUNDO

#### Solomillo de Ternera

*grilled Black Angus beef sirloin, Piperrada,  
PX sherry, Casita Garden herb picada (NaG, df)*

#### Cazuela de Pescado

*plancha market fresh fish, saffron & tomato crema,  
fennel & mussels (NaG, df)*

#### Esparrágos y Calabacines Asados

*roasted asparagus & zucchini, sherry vinaigrette & Manchego (v, NaG)*

### POSTRE

#### Tarta de Queso y Limón

*lemon & vanilla cheesecake, citrus & olive oil bizcocho & summer berries (v)*

*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.*

**\$90 per person**