

MI CASA

MENÚ | DE NAVIDAD



● PARA BEBER

CHOOSE ONE | VERMOUTH *or* PROSECCO



● PARA COMPARTIR

ALMENDRAS | *Andalusian truffle almonds*

OLIVAS | *Marinated Gordal, Verdial, Cornicabra, Cuquillo olives*

OSTRA | *Carlingford Oyster, basil mignonette*

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● MIENTRAS ESPERAS

PAN | *Organic sour dough, Mi Casa Madeira Butter*



● PICADES

CROQUETAS | *Mushroom, Cabrales béchamel, chimichurri aioli*

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PATATAS BRAVAS | *Crispy Agria potatoes, Mi Casa aioli, brava sauce*

GAMBAS AL PIL PIL | *Prawns, chilli, garlic, olive oil, herb butter, sour dough*

PAN Y BOQUERON | *Marinated silver anchovies, olive tapenade, Catalan glass bread, garlic, ripened tomato, Mergaoliva olive oil*



● PLATOS PEQUEÑOS

PESCADO | *Crispy skin cod, dill, Crème Fraîche, chorizo, fresh Orzo*

BURRATA | *Burrata, poached pear, Delica pumpkin, red chicory, basil vinaigrette, pine-nuts*

CERDO | *Pork belly, Fairmental sauerkraut, smoked carrot puree, tenderstem, confit fennel, crackling crumb, Madeira bone sauce*

CARNE DE RES | *10oz 28+ day aged Irish Sirloin, medium rare, green chimichuri, truffle Pomme Purée | €10 SUPPLEMENT*



● DULCES

TARTA DE SANTIAGO | *Almond cake, lemon gel, marscapone cherry cream*

PASTEL VASCO | *Burned baked Basque cheesecake, salted caramel, mascarpone cream*

AFFOGATO | *Espresso martini, vanilla ice cream*

QUESO | *Cheese selection, truffle honey, sour dough | €4 SUPPLEMENT*

● FINALMENTE

DIGESTIVE | LIMONCELLO



€65 PER PERSON

discretionary 12.5% service charge will be applied to tables of 4 or more