

M I C A S A

TAPAS  SMALL PLATES



PICADES | NIBBLES

ALMENDRAS FRITAS	Andalusian roasted almonds	€5
OLIVAS	Marinated Gordal, Verdial, Cornicabra, Zorzalena, Cuquillo olives	€5
RASPADO DE CERDO	Pork belly crackling	€4
PAN	Sour dough bread, Madeira butter	€5
OSTRA	Carlingford Oyster, basil mignonette	€4
OSTRA	Carlingford Oyster, Bloody Mary Shot	€4
VIEIRA	Baked king scallop, herb crumb	€7
BOQUERON	Marinated silver anchovies, Mergaoliva olive oil, black olive tapenade	€10
PAN CON TOMATE	Catalan glass bread, garlic, ripened tomato, Mergaoliva olive oil	€7
PATATAS BRAVAS	Crispy Agria potatoes, Mi Casa aioli, brava sauce	€8
CROQUETAS	Mushroom, chia seed, black bean, truffle bechamel, chimichurri aioli	€9
CROQUETAS	Pulled pork, truffle bechamel, mustard, MiCasa aioli, Brava sauce	€10
PIMIENTOS DE HERBÓN	Padron peppers, Mergaoliva Picual olive oil, maldon sea salt	€9
QUESO	Cheese selection, chefs choice, truffle honey, sour dough	€15
JAMON DE BELLOTA	Pata Negra Sierra Morena 100% IBERICO, acorn fed cured ham	€23



PLATOS PEQUEÑOS | SMALL PLATES

BURRATA	Burrata, pear, Delica pumpkin, red chicory, basil vinaigrette, pine-nuts	€16
TORTILLA	Confit potato and herb tortilla, Mi Casa aioli	€13
POLLO EN CREMA DE AJO	Chicken supreme, garlic, lemon, Parmigiano, cream sauce	€15
ARROZ	Arborio rice, prawns, preserved lemon, herbs, Parmigiano	€17
GAMBAS AL PIL PIL	Prawns , chilli, garlic, olive oil, herb butter, sour dough	€15
PESCADO	Crispy skin cod, dill, creme fraiche, chorizo, orzo	€17
RES CRUDA	Aged Irish beef tartare, crispy capers, hollandaise, sour dough	€18
CARNE DE RES	8oz min 28 day aged Irish Sirloin, medium rare, green chimichuri	€25
CERDO	Pork belly, Fairmental sauerkraut, smoked carrot puree, tenderstem, confit fennel, crackling crumb, Madeira bone sauce	€18

GUARNICIÓN | SIDES

ENSALADA	Rocket, Parmigiano, dressing	€5.50
VERDURA	Tenderstem broccoli, crushed almonds	€6.50
PURÉ DE PAPA	Truffle Pomme Purée	€6.50



DULCES | SWEETS

PANACOTTA	Chocolate and yogurt panacotta, chantilly, wild berries	€9
PASTEL VASCO	Burned baked Basque cheesecake, salted caramel, mascarpone cream	€10
AFFOGATO	Espresso martini, vanilla ice cream	€10

We recommend 2/3 Nibbles + 2/3 Small Plates per person. For dinner there's a minimum order of 3 dishes per customer.

Allergen menu is available on our website, if you have any dietary requirements, **PLEASE** notify staff member
discretionary 12.5% service charge will be applied to tables of 5 or more