MI CASA

TAPAS SMALL PLATES

NIBBLES | **ALLERGEN MENU**

ALMENDRAS FRITAS	*Andalusian roasted almonds*	**8a**
OLIVAS	*Marinated Gordal, Verdial, Cornicabra, Zorzalena, Cuquillo olives*	**12 13**
RASPADO DE CERDO	*Pork belly crackling*	
PAN	*MiCasa mother starter sour dough, Madeira butter*	**1a 7 9 12 13**
PAN Y BOQUERON	*Tomato Glass bread,Mergaoliva,silver anchovies,olive tapenade*	**1a 4 9 12 13**
HAMBURGUESA	*Beef + pork blend, rocket, burratta, aioli, brioche*	**1a 3 7 10**
PATATAS BRAVAS	*Crispy Agria potatoes, Mi Casa aioli, brava sauce*	**3 7 10 12 13**
OSTRA	*Carlingford Oyster, basil mignonette*	**12 13 15**
OSTRA	*Carlingford Oyster, Bloody Mary Shot*	**1c 4 12 13 15**
VIEIRA	*Baked king scallop, herb crumb*	**1a 7 15**
CHICHARRONES	*Crispy pork belly, green chimichuri, micro coriander*	**12 13**
CROQUETAS	*Mushroom, chia seed,Cabrales bechamel, chimichurri aioli*	**1a 3 6 7 12 13**
CROQUETAS	*Pulled pork, truffle béchamel, mustard, salsa tártara, brava sauce*	**1a 3 7 10 12 13**
PIMIENTOS	*Padron peppers, Mergaoliva Picual olive oil, maldon sea salt*	
QUESO	*Cheese selection, chefs choice, truffle honey, sour dough*	**1a 7**
JAMON DE BELLOTA	*Pata Negra Sierra Morena 100% IBERICO, acorn fed cured ham*	

SMALL PLATES | **ALLERGEN MENU**

BURRATA	*Burrata, Heirloom Tomato, rocket, basil,pine-nuts*	**7 8 12 13**
TORTILLA	*Confit potato and herb tortilla, Mi Casa aioli*	**3 7 10**
POLLO EN CREMA	*Chicken supreme, garlic, lemon, Parmigiano, cream sauce*	**7**
ARROZ	*Arborio rice, crayfish, herbs, goat cheese, preserved lemon*	**2 7 12 13**
GAMBAS AL PIL PIL	*Prawns , chilli, garlic, olive oil, herb butter, sour dough*	**1a 2 7**
PESCADO	*Crispy skin cod, dill, creme fraiche, chorizo, orzo*	**1a 4 7**
RES CRUDA	*Aged Irish beef tartare, crispy capers, hollandaise, sour dough*	**1a 1c 3 4 7 10**
CARNE DE RES	*8oz min 28 day aged Irish Sirloin, medium rare, green chimichuri*	**12 13**
CERDO	*Pork belly, Fairmental sauerkraut, smoked carrot puree, tenderstem, confit fennel, crackling crumb, Madeira bone sauce*	**7 9 12 13**

SIDES | **ALLERGEN MENU**

ENSALADA	*Rocket, Parmigiano, dressing*	**7 10 12 13**
VERDURA	*Tenderstem broccoli, crushed almonds*	**7 8a**
PURÉ DE PAPA	*Truffle Pomme Purée*	**7**

SWEETS | **ALLERGEN MENU**

PANACOTTA	*Chocolate and yogurt panacotta, chantilly, wild berries*	**7**
PASTEL VASCO	*Burned baked Basque cheesecake, salted caramel, mascarpone cream*	**1a 3 7**
AFFOGATO	*Espresso martini, vanilla ice cream*	**3 7 8***

1.CEREALS: *1a]wheat, 1b]rye, 1c]barley, 1d]oats* **2.**CRUSTACEANS **3.**EGGS **4.**FISH **5.**PEANUTS **6.**SOYBEANS **7.**MILK
8.NUTS:*8a]almonds 8b]hazelnuts 8c]walnuts 8d]cashews 8e]pecans 8f]brazil-nuts 8g]pistachio 8h]macadamia*
9.CELERY **10.**MUSTARD **11.**SESAME SEEDS **12.**SULPHUR DIOXIDE **13.**SULPHITES **14.**LUPIN **15.**MOLLUSCS

Allergens are present in our kitchen therefore we cannot guarantee zero cross-contamination.
Food is prepared to order, therefore msy be adjusted to cater to any dietry requirements, ***PLEASE*** *notify staff member*