

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	Catalan Tomato Glass bread, Mergaoliva, silver anchovies, olive tapenade	1a 4 9 12 13
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, poached pear, Delica pumpkin, red chicory, 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, beef cheek, truffle, Parmigiano, pickle	7 9 10 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 may be adjusted to cater to any dietary requirements, **PLEASE** notify staff member