

MI CASA

TAPAS  SMALL PLATES

MENÚ | DE NAVIDAD



● PARA BEBIDA

CHOOSE ONE | VERMOUTH or PROSECCO



● PARA COMPARTIR

ALMENDRAS | Spanish roasted smoked almonds

OLIVAS | Marinated Gordal, Verdial, Cornicabra, Cuquillo olives

OSTRA | Carlingford Oyster, basil mignonette

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● MIENTRAS ESPERAS

PAN | Green Door Bakery sour dough, Mi Casa Madeira Butter



● PICADES

CROQUETAS | Mushroom, chia seed, black bean, truffle bechamel, 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 PEQUENOS

PESCADO | Crispy skin cod, dill, creme fraiche, chorizo, 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 | 8oz min 28 day aged Irish Sirloin, medium rare, green chimichuri, truffle Pomme Purée | €6 SUPPLEMENT



● DULCES

PANACOTTA | Chocolate and yogurt panacotta, chantilly, wild berries

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



€65 PER PERSON

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