

M I C A S A

TAPAS  SMALL PLATES

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PICADES | NIBBLES

ALMENDRAS FRITAS	<i>Spanish roasted smoked almonds</i>	€5
OLIVAS	<i>Marinated Gordal, Verdial, Cornicabra, Zorzalena, Cuquillo olives</i>	€5
RASPADO DE CERDO	<i>Pork belly crackling</i>	€4
PAN	<i>MiCasa mother starter sour dough Madeira Butter</i>	€5
PAN CON TOMATE	<i>Catalan Glass Bread, ripened tomato, Mergaoliva Picual olive oil & garlic</i>	€7
PATATAS BRAVAS	<i>Crispy Agria potatoes, MiCasa aioli & Brava sauce</i>	€7
OSTRA	<i>Carlingford Oyster, basil mignonette</i>	€3.5
OSTRA	<i>Carlingford Oyster, Bloody Mary Shot</i>	€4
VIEIRA	<i>Baked king scallop, herb crumb</i>	€7
BOQUERON	<i>Fresh marinated silver anchovies, Mergaoliva olive oil, black olive tapenade</i>	€10
CROQUETAS	<i>Mushroom, chia seed, black bean, truffle bechamel, Chimichurri aioli</i>	€9
CROQUETAS	<i>Pulled pork, truffle bechamel, mustard, MiCasa aioli & Brava sauce</i>	€10
PIMIENTOS DE HERBÓN	<i>Blistered Padron peppers, Mergaoliva extra virgin olive oil, maldon sea salt</i>	€9
QUESO	<i>Cheese selection, chefs choice, truffle honey, Mi Casa sour dough</i>	€15
JAMON DE BELLOTA	<i>Sierra Morena 100% IBERICO, acorn fed, pata negra cured ham</i>	€22

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PLATOS PEQUENOS | SMALL PLATES

BURRATA	<i>Macroom Irish Burrata, Heirloom tomatoes, basil vinaigrette, pine nuts</i>	€16
TORTILLA	<i>confit potato and herb tortilla, MiCasa aioli</i>	€12
POLLO EN CREMA DE AJO	<i>chicken supreme, garlic, lemon, white wine, cream sauce</i>	€15
ARROZ	<i>arborio rice, prawns, preserved lemon, herbs, parmigiano</i>	€17
GAMBAS AL PIL PIL	<i>prawns, chilli, garlic, olive oil, herb butter, sour dough</i>	€14
PESCADO	<i>crispy skin cod, dill, creme fraiche, chorizo, orzo</i>	€16
RES CRUDA	<i>beef tartare, aged Irish Sirloin, crispy capers, Hollandaise, sour dough</i>	€16
CERDO	<i>Irish pork belly, Fairmental sauerkraut, smoked carrot puree, confit fennel, tenderstem, crackling crumb, Madeira bone sauce</i>	€17
CARNE DE RES	<i>8oz chuck shoulder cut, medium rare, green chimichuri</i>	€20

GUARNICIÓN | SIDES

ENSALADA	<i>rocket, parmigiano, dressing</i>	€5.50
VERDURA	<i>tenderstem broccoli, crushed almonds</i>	€6.50
PURÉ DE PAPA	<i>truffle Pomme Purée</i>	€6.50

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DULCES | SWEETS

PANACOTTA	<i>chocolate and yogurt panacotta, chantilly, wild berries</i>	€9
PASTEL VASCO	<i>burned Basque cheesecake, salted caramel, mascarpone cream</i>	€10
AFFOGATO	<i>espresso martini, vanilla ice cream</i>	€10

discretionary 12.5% service charge will be applied to tables of 5 or more