

MI CASA

TAPAS  SMALL PLATES



PICADES | NIBBLES

ALMENDRAS FRITAS	Andalusian truffle almonds	€5
OLIVAS	Marinated Gordal, Verdial, Cornicabra, Zorzalena, Cuquillo olives	€5
RASPADO DE CERDO	Pork belly crackling	€4
PAN	Organic Sour dough, Madeira butter	€4
OSTRA	Carlingford Oyster, basil mignonette	€4
OSTRA	Carlingford Oyster, Bloody Mary Shot	€4
VIEIRA	Baked king scallop, herb crumb	€8
PINTXO DE HAMBURGUESA	Beef + pork blend, rocket, burratta, aioli, brioche	€9
PAN Y BOQUERON	Catalan tomato glass bread, Mergaoliva, silver anchovies, olive tapenade	€9
PATATAS BRAVAS	Crispy Agria potatoes, brava sauce, Mi Casa aioli	€8
CROQUETAS	Mushroom, Cabrales béchamel, chimichurri aioli	€9
CROQUETAS	Pulled pork, truffle béchamel, mustard, salsa tártara, brava sauce	€9
CHICHARRONES	Crispy pork belly, green chimichuri, micro coriander	€12
PIMIENTOS DE HERBÓN	Padron peppers, Mergaoliva Picual olive oil, maldon sea salt	€9
QUESO	Cheese selection, truffle honey, sour dough	€16
JAMON DE BELLOTA	Pata Negra Sierra Morena 100% IBERICO, acorn fed, cured ham	€23



PLATILLOS | SMALL PLATES

BURRATA	Burrata, Heirloom tomato, rocket, basil, pine-nuts	€16
TORTILLA	Confit potato and herb tortilla, Mi Casa aioli	€14
POLLO EN CREMA DE AJO	Chicken supreme, garlic, lemon, Parmigiano cream sauce	€16
ARROZ	Arborio rice, crayfish, herbs, goat cheese, preserved lemon	€19
GAMBAS AL PIL PIL	Prawns, chilli, garlic, olive oil, herb butter	€16
PESCADO	Crispy skin cod, dill, Crème Fraîche, chorizo, fresh Orzo	€19
RES CRUDA	Aged Irish beef tartare, crispy capers, hollandaise yolk, sour dough	€18
CARNE DE RES	10oz, dry aged Irish Sirloin, medium rare, green chimichuri	€35
CERDO	Pork belly, Fairmental sauerkraut, smoked carrot puree, confit fennel, broccoli sprouts, crackling crumb, Madeira bone sauce	€21

GUARNICIÓN | SIDES

ENSALADA	Rocket, 11+ month matured Manchego, Mi Casa vinaigrette	€6.50
VERDURA	Sprouting broccoli, crushed almonds	€6.50
PURÉ DE PAPA	Black Truffle Pomme Purée	€6.50



DULCES | SWEETS

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



For dinner there's a minimum order of 3 dishes per customer. From which 1 needs to be a Small Plate.
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