

Desserts

Café Gourmand *a selection of desserts accompanied with coffee or tea*
Macaron, Brownie, Mini Churros, Coffee or Tea 12

Micasa Famous Churros* 12
Served w/ Dark Chocolate & Lemon Curd

Tiramisu Casero* 9.5
Fluffy Mascarpone Cream Flavoured w/ Rum & Coffee

Crema Catalana, Warmed Bananas & Almonds 9.5
Traditional Catalanian Spanish Cream Infused with Lemon Peel

French Canele de Bordeaux (3 pcs) 5
Petite French Pastry lightly flavored with Vanilla
 +\$3 for Basque Dessert Wine Pairing

Sangria & Cocktails

(R) Sangria a la Micasa** (Glass/Jug) 13 / 42
Pomegranate Juice, Oranges, Pineapples, Cab Sauv & Merlot

(W) Especial Sangria Blanca** (Glass/Jug) 13 / 42
Grapefruit Juice, Oranges, Strawberries, Sauvignon Blanc, Lemon Bubbles
 ***Make it Stiff (Add 1 Shot of Vodka)* +10

Coffee Liquor, Vodka & Spritzer 13
 Passionfruit, Vodka, Mint & Spritzer 13
 Mischa's Vodka Goblet: Vodka, Lime & Mint 11

Beer

Kronenbourg 1664 Blanc (Bottle /Bucket of 5) 9.5 / 45
 Peroni, Italy (Bottle /Bucket of 5) 9.5 / 45
 Heineken, Netherlands (Bottle /Bucket of 5) 7.5 / 35
 Tiger, Locally Bottled (Bottle /Bucket of 5) 7.5 / 35

Liquor

Burn Mckenzie, Scotland* (Shot) 12
 Single Malt, Scotch Whisky, Scotland (Shot) 15
 Silva's Home-made Limoncello** (Shot/200ml Btl) 10 / 40
 Italian Coffee Liquor, Liguria (Shot) 10

Wines: "Men are like wine – some turn to vinegar, but the best improve with age" – some guy

Spanish:

(W) **Txakolina**, Basa Lore, *a must-have at the start of your meal* (Glass/Bottle) 12 / 57 **
 (W) **Godello**, Cacabelos, El Zarzal, *super-duper white from North-east Spain* (Glass/Bottle) 14 / 68 **
 (R) **Tempranillo** Crianza, Rioja, Aster (Glass/Bottle) 14 / 68 **
 (R) **Tempranillo-Graciano**, Rioja, Artuke (Bottle) 68 **
 (R) **Montecillo**, Rioja Reserva DOC, Wine Enthusiast 91pts (Bottle) 80
 (Liquor) **Pacharan** Baines, Basque, *perfect for your after-meal* (Half Glass) 7

Italian:

(Semi-Sweet Red) **Lambrusco**, Emilia Romagna, DOC, WS 88pts (Bottle) 57
 (W) **Cortese**, Gavi di Gavi, Piedmont (Glass/Bottle) 12 / 57
 (W) **Pecorino**, Jasci & Marchesani, Abruzzo (Bottle) 57
 (R) **Sangiovese & Merlot** IGT, il Palazzo, Chianti (Glass/Bottle) 12 / 57
 (R) **Primitivo** IGT, Puglia, Mundus Gold Medal *best choice for your red meats* (Glass/Bottle) 15 / 72 **
 (R) **Sangiovese**, Sir Passo, Tuscany, Luca Maroni 98pts (Bottle) 72 **
 (R) **Nero di Troia** Riserva, Puglia, WC 94pts (Bottle) 85

Sparkling:

(Rosé) **Lambrusco** Sparkling Rosé Dry, DOC (N) (Bottle) 57

Non-Alcoholic Beverages

Mocktails

Elder Flower & Lemon Spritzer (Glass/Jug) 6 / 19
 Passionfruit & Mint Spritzer* (Glass/Jug) 6 / 19
 Fizzy Limey-Honey (N) (Glass/Jug) 5 / 17

Tea

Chamomile | Peppermint | Black Tea (Pot) 4.5
 Home Brewed Tea w/ Lemon & Honey (Glass/Jug) 5.5 / 16

BON CAFÉ Coffee 4.5

Espresso | Long Black

Bottled Juices from Mekong Delta, Vietnam

Guava | Mango | Passionfruit (260ml) 5

Water

Acqua Panna Still Water, Italy (500ml) 5.5
 San Pellegrino Sparkling Water, Italy(500ml) 5.5
 Filtered Water (free flow) 1 / pax

Soda

Coca Cola Original | Coca Cola Zero | Sprite | Tonic Water 4

Micasa Weekday Happy Hour: Monday to Thursday

8% off all Alcohol. +2% if you sing the restaurant a song.
 +2% if you have proper manners. +2% if you dance

Fresh Bread: *Italian Focaccia or Country Style Sourdough*

w/ Extra Virgin Olive Oil (V)	4
w/ Garlic, Lemon & Browned Butter (V)	8
w/ Awesome 'Hummus' Chickpeas, Almonds & Cashew (N)	10
w/ Roasted Tomatoes & Anchovy	2.6/pc
w/ Excellent Spanish Tinned Sardines	12

Cured Hams & Cheeses

24-Month Aged Prosciutto di Parma <i>Italy</i>	12
24-Month Aged Jamon Iberico de Bellota <i>Spain</i>	16
Melted Camembert Fondue <i>Topped w/ Honey & Cashews, served with Choice of Bread</i>	17
Organic Sunny Eggs, Jamon & Caviar* <i>Topped with Pickled Cucumbers & EVOO, served with Focaccia</i>	18
Burrata from Puglia & Prosciutto from Parma* <i>served w/ Slow Roasted Tomatoes & Choice of Bread</i>	25

Beautiful Garden Vegetables

Tortilla Espanola con Jamon Iberico* <i>Spanish Potato Omelette topped with Sliced Jamon</i>	8/pc
French Fries (V) <i>Grated Parmesan</i>	13
Freshly Tossed Garden Salad (V) <i>w/ Fresh and Dried Fruit, Toasted Nuts & Pickles</i>	16
'Wok-Hei' Cauliflower, Browned Butter & Cashews (V)	16
Roasted King Oyster Mushrooms* (V) <i>w/ Grated Parmesan</i>	16
Crushed & Fried Potatoes <i>w/ Browned Butter infused with Garlic & Chili (V)</i>	16
<i>w/ Fried Egg, Jamon & Aioli*</i>	18
Awesome Olives from the Mediterranean* (V)	5



Fresh from the Butchers

Seared Foie Gras, Carmelized Green Apples & Toast (N)	18
<i>+\$3 for Basque Dessert Wine Pairing</i>	
Our Signature Pork Cheek** <i>w/ Garlic Mustard, Pickled Daikon & House Vinaigrette</i>	19
P.P.G. Grilled Chicken Leg <i>Pepper, Paprika & Garlic Marinade, Crispy Chicken Skin w/ Parmesan</i>	16
Granny's Spring Lamb, Cous-Cous & Yoghurt (N) <i>Traditional Bordeaux Braise in Red Wine & Mustard. Delicious!</i>	24
Best Braised Beef Cheeks* <i>Traditional French-style Braise w/ Dried & Fresh Mushrooms, Potatoes</i>	28
Aus Barley-fed Angus Striploin (about 290 – 330g)	16.5/100g
<i>Brushed w/ Chimichurri, served w/ Choice of Potatoes & Salad</i>	

TOMAHAWKS

***Aus Barley-fed Angus Tomahawk (MBS 3/4, about 900g)** 17/100g
Brushed w/ Chimichurri, served w/ Choice of Potatoes, Roasted Tomatoes & Salad

***The Famous Pork Tomahawk (about 750g)** 10.8/100g
Brushed w/ Chimichurri, served w/ Choice of Potatoes, Roasted Tomatoes & Salad

***N.Z. Rack of Spring Lamb (min. 2 ribs)** 17/100g
w/ Choice of Potato & Fresh Salad

2 Ribs ~ 130-150g to 8 Ribs ~ 520-600g
**we're able to cut 3 or 4 ribs if you'd like)*

Choice of Potatoes: French Fries or Crispy Crushed Potatoes

Available Condiments: English Mustard (Spicy), Dijon Mustard (Tart),
Horse Radish Cream (Sweetish-Sourish)

Wild Caught Seafood

Portuguese Salted Cod Fritters (6pcs) Bacahalau	16
<i>Deep-fried Fritters of Salted Cod, Mashed Potatoes, Topped with Aioli & Caviar</i>	
Sea Prawns (C) cooked a la Française: Butter, Garlic & Chili	20
Live Clams (C) cooked in its natural broth: Butter, Garlic & Chili	20
Micasa Famous Crab Bongo <i>kinda like a seafood stew*</i>	
<i>Crab Claw & Meat, Clams, Prawns, Rich Seafood Broth & Focaccia</i>	
Wild Caught Grilled Octopus* <i>w/ Romesco Sauce, EVOO & Lemon</i>	36

Micasa Signature Paella

Spanish Saffron Rice Stewed in a Hearty Seafood Broth

Small (1-2pax) / Medium (2-3pax)

Ultimate Seafood Paella*(C)	42 / 78
<i>Sri Lankan Crab, Fresh Prawns, Live Clams & Chorizo</i>	
Squid Ink Paella (C)	34 / 62
<i>Octopus, Live Clams & Chorizo</i>	
Chicken, Mushroom & Chorizo	34 / 62
<i>Sunny Fried Egg, Crispy Chicken Skin</i>	

Pasta: Linguine

Crab Claw & Meat*(C)	38
<i>Fresh Sri Lankan Crab Claw & Meat poached in a Buttery Crab Broth</i>	
Seafood Marinara*(C)	33
<i>Fresh Prawns, Live Clams, Hokkaido Scallops & Octopus, a Touch of Tomato, White Wine & Butter</i>	
Oxtail Ragu Linguine (N)	26
<i>Slow Cooked Tender Oxtail, Merlot & a Touch of Parmesan</i>	
Squid Ink Cream(C)	26
<i>Octopus & Prawns, in a Savoury Squid Ink Sauce</i>	
Vongole*(C)	24
<i>Clams, Garlic, Chili, White Wine & Butter</i>	
Fresh Sea Prawns(C)	24
<i>Garlic, Chili, White Wine & Butter</i>	
Carbonara Traditionale*	24
<i>Italian Salted Ham, Fresh Egg Yolk, Parmesan & Black Pepper</i>	
Aglio e Olio(C)	16
<i>An all-time favourite of Garlic & Chili infused Oil</i>	

Please inform us if you've got any dietary restrictions or allergies

(*) **Denotes as House Favourites aka "Shiok"**
(V) **Denotes as Vegetarian**
(N) **Denotes as Newly Added**
(C) **Contains Chili**
Corkage per Bottle of Wine or Liquor \$30 or 1-for-1

Desserts & Beverages on the other page >
Menu prices are subject to 10% service charge and 7% GST