

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 Catalan Spanish Cream Infused with Lemon Peel

70% Dark Chocolate Tarte 9.5
Mmmmm.... Chocolate "it's nice cause its not too sweet" – Dad.

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

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

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

Notes:

(R) Red wine (W) White wine

Micasa Weekday Happy Hour: Monday to Thursday

10% off all alcoholic beverages. Corkage at \$30 per bottle, or 1-for-1 waiver

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

Spanish:

(Semi-Sweet W) Verdejo & Sauv Blanc, Valencia, Vincente Gandia (Bottle) 57
(W) Txakolina, Basa Lore, *drank in the Basque, the palate "opener"* (Bottle) 57
(W) Albarino, Galicia, Maior de Mendoza, *delicious white that goes well with seafood* (Glass/Bottle) 14 / 68
(R) Tempranillo Crianza, Rioja, Raiza, *lightly spiced super tasty* (Glass/Bottle) 14 / 68*
(R) Tempranillo Gran Reserva, Rioja, Raiza, *24 month oak-barrel aged, silky smooth* (Bottle) 80

Italian:

(W) Cortese, Gavi di Gavi, Piedmont, Organic Wines Award 91pts (Bottle) 57
(W) Pinot Grigio, Corvezzo's, Venetie, 100% Organic (Glass/Bottle) 12 / 57
(Semi-Sweet Red) Lambrusco, Emilia Romagna, DOC, WS 88pts <chefs kiss> (Bottle) 57*
(R) Primitivo IGT, Puglia, Mundus Gold Medal *absolutely delicious & fruity* (Glass/Bottle) 15 / 72*
(R) Sangiovese, Sir Passo, Tuscany, Luca Maroni 98pts *wonderfully smooth & dry* (Glass/Bottle) 15 / 72*
(R) Sangiovese DOCG, Barbanera, Chianti Reserva *quintessential Chianti* (Bottle) 78
(R) Amarone della Valpolicella, DOCG, *that's pretty damn good..* (Bottle) 108

Sparkling Dry:

(Rosé) Prosecco Rosé Brut, DOC (N) (Bottle) 57
(W) Champagne Brut "Mangin et Fils", AOP, DEC 89 pts (N) *ripe yellow fruit* (375ml Bottle) 62

Non-Alcoholic Beverages

Mocktails

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

Tea

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

BON CAFÉ Coffee Capsules

Espresso | Long Black 4.5

Juices from Australia

Orange | Apple | Lime | Passionfruit (Glass/ Jug) 5.5 / 16

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 4