



TAPAS

In Spanish, “tapa” is singular, meaning a small dish or snack, and “tapas” is the plural form

FRESH BREAD

Lemon Thyme Foccacia & Spanish Olive Oil (5pcs)	\$4.5
Garlic & Browned Butter Foccacia (5pcs)	\$6
Foccacia, Marinated Tomatoes & Salted Anchovies (2pc)	\$4

CURED HAMS & CHEESES

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Charcuterie Plate: Hams, Cheeses & Crackers	\$27	\$48
24-Month Aged Jamon Iberico de Bellota (<i>Spain</i>)	\$10	\$18
18-Month Aged Prosciutto di Parma (<i>Italy</i>)	\$7	\$12
Traditional Chorizo Iberico de Bellota (<i>Spain</i>)	\$9	\$16
Mahon from Menorca (<i>Spain</i>)	\$7	\$12
Burrata, Prosciutto, Tomatoes & Foccacia	\$16	\$27
Terrine of Foie Gras, Jam, Pickles & Crackers	\$12	-

OCEAN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Freshly Shucked Oysters & Lemon Vinaigrette (1pc)	\$4.5	-
Fire Grilled Galician Octopus & Miso-Mayo	-	\$36
Live Steamed Clams, White Wine & Confit Garlic	\$12	\$20
Sea Prawns a la Francaise: Butter, Garlic & Chili	\$13	\$22
Suquet Basque Fish Soup, Octopus & Garlic Foccacia	-	\$28

LAND

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Confit Iberian Pork Cheeks, Mustard Sauce & Pickles	-	\$18
Tender Wagyu Beef Cheeks & Braised Vegetables	-	\$32
Charcoal Grilled Chicken, Sauce Romesco & Parmesan	-	\$22
Charcoal Grilled Steak of the Day, Chimichurri, Potatoes & Salad		
Angus: \$18/ 100g ; Wagyu: \$21/ 100gm		


GARDEN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Tortillia with Jamon/ Mahon	\$8	-
Home Made Croquettes (1pc)	\$4.5	-
Garden Salad, House Dressing, Nuts & Tomatoes	\$10	\$18
‘Wok Hei’ Cauliflower & Walnut Crumble	\$10	\$18
Spanish Padron Peppers, Chorizo & Green Chili Sauce	\$10	\$18
Crispy Potatoes & Bravas Sauce (Spicy)	\$10	\$18
Crispy Potatoes, Fried Organic Eggs & Jamon Iberico	\$10	\$18
Amazing Greek Olives, Smoked Paprika & EVOO	\$5	-
Chilled & Spicy Pickled Green Mangoes	\$5	-

Lunch
Friday–Sunday & PH
11:45am - 2:30pm

Dinner
Monday–Sunday & PH
5:45pm - 10:00pm

Please let us know if you have any dietary requirements
All prices are subject to 10% service charge and 9% GST

Fresh Pasta,
Hand-stretched Pizzas
and more at 



PAELLA

**Spanish Saffron Rice stewed in a hearty broth.
Served slightly moist. Approx. 15-25 mins cooking time
small: for 1 to 2 people / medium: for 3 to 4 people**

	<u>SMALL</u>	<u>MEDIUM</u>
European Blue Lobster Paella Exquisite. De-shelled tender claws & knuckles (125gm or 250gm)	\$68	\$128
Ultimate Seafood Paella Prawns, Clams, Fish, Escargot, Chorizo & Aioli	\$42	\$78
Squid Ink Paella Tender Octopus, Clams, Chorizo & Aioli	\$37	\$67
Chicken & Chorizo Paella Grilled Chicken Leg, French Beans & Chorizo	\$42	\$78
Crispy Skin Duck Confit Paella French Morels, French Beans, Blue Cheese & Chestnuts	\$42	\$78

TOMAHAWKS

**Grilled over Charcoal & Beechwood, well Rested before Carving
Approx. 25 mins cooking time. Pre-orders are encouraged
All meats in this section are served with Potatoes & Salad**

Sanchoku MB4 Wagyu Cote de Bouef Australian, Grain Fed, Prime Rib Only (1.1kg+/-)	\$21 per 100gm
Dry Aged, Organic, Cote de Bouef Argentinean, Grass Fed, Prime Rib Only (1kg+/-)	\$18 per 100gm
Berkshire Pork Tomahawks English, Grain Fed (750gm +/-)	\$15 per 100gm
Rack of Spring Lamb Coasts of Northern New Zealand	\$17 per 100gm

Available Condiments:
French Mustard (Salty/Tart) ; Horse Radish Cream (Sweet/Tart)
Home Made Green Chilli Sauce (Spicy) ; Fermented Red Chili Sauce (Tart/Spicy)

DESSERTS

Cheese Plate & a Glass of Port <i>Grana Padano (Italy), Bresse Bleu (France), Comte (France), Mahon (Spain), Crackers & Condiments</i>	\$22
Micasa's Famous Churros (5pcs) <i>Dark Chocolate & Lemon Curd</i>	\$12
Basque Cheese Cake & Bailey Sabayon <i>"yeah, its a'ight." - Dad.</i>	\$9.5
Tiramisu Casero	\$9.5
Crema Catalana & Torched Bananas <i>Traditional Catalanian Spanish Cream infused with Lemon Peel</i>	\$9.5

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WINES

<u>Spain:</u>	
(Rose) Chardonnay-Grenache, Monjardin (Bottle)	\$62
Gold Medal, methode Champenoise, 2018	
(W) Tempranillo Blanco, Quiroga (Glass/ Bottle)	\$14 / \$68
Best White Wine Rioja 2023,	
(R) Tempranillo Crianza, Rioja, Valparaíso (Glass/ Bottle)	\$14 / \$68
Gold Medal & DTR 95pts, 12 month oak aged, 2020	
(R) Tempranillo Gran Reserva, Rioja, LAN (Bottle)	\$92
Decanter 96pts, 28 month oak aged + 36 month bottle aged	
<u>France:</u>	
(R) St Emilion Grand Cru, Chateau Haut-Veyrac (Bottle)	\$92
JS 92pts, 85% Merlot, 12 month oak aged	
(R) Cote du Rhone, 2022 (Bottle)	\$72
JD 90pts, 80% Grenache	
<u>South Africa:</u>	
(R) Bordeaux Blend, Stellenbosch (Glass/ Bottle)	\$15 / \$72
WineMag 96pts, Top Red, 2017	
<u>Italian</u>	
(W) Chardonnay, Dolomiti, 2019 (Glass/ Bottle)	\$14 / \$68
(R) Primitivo, Puglia IGT (Bottle)	\$78
Gold, LM 98pts	
<u>Portugal:</u>	
(Dessert) Fine Port, Taylors (75ml glass)	\$10

SANGRIA

(R) Sangria Rojo (Glass/ Jug)	\$17 / \$52
(W) Sangria Blanca (Glass/ Jug)	\$17 / \$52
**Make it Stiff (Add 1 Shot of Vodka)	
	+\$10

BEER

Peroni on Tap, Italy (Half/ Full)	\$8 / \$12
	Bottle /Bucket of 5
Estrella, #1 Beer in Barcelona	\$8 / \$36
Heineken, Netherlands	\$7.5 / \$35
Tiger, Locally Bottled	\$7.5 / \$35

LIQUOR

	Shot
Don Angel Gold Tequila	\$10
Stalinskaya Russian Vodka	\$10
Burn Mckenzie Scottish Blended Whiskey	\$12
Single Malt Whiskey	\$15

WEEKDAY HAPPY HOUR
10% OFF ALL ALCOHOL
(excl. eve of ph, ph, ad hoc & set meals)

NON-ALCOHOLIC

<u>Mocktails</u>	Glass/Jug	<u>Juices from Australia</u>	Glass/ Jug
Elder Flower & Lemon Spritzer	\$6 / \$19	Orange Apple Lime Passionfruit	\$5.5 / \$16
<u>Tea</u>	Glass/Jug	<u>Water</u>	
Brewed Tea w/ Lemon & Honey (hot/cold)	\$5.5 / \$16	Evian, Sparkling, France (750ml)	\$5.5
Chamomile Peppermint Black Tea	\$4.5 /Pot	Evian, Still, France (750ml)	\$5.5
		Filtered Water (free flow)	-
<u>NESCAFE Coffee</u> [Capsules]	Cup	<u>Soda Cans</u>	Per Can
Espresso Americano Coffee w/ Milk	\$4.5	Coca Cola Original Coca Cola Zero Sprite	\$4

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