

# DELIVERY MENU

# TAPAS

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

## FOCCACIA DAILY BAKED

Foccacia of the Day (5pcs)	\$4.5
Garlic & Browned Butter Foccacia (5pcs)	\$6
Foccacia, Marinated Tomatoes & Anchovies (2pcs)	\$10

## OCEAN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Lobster Bisque, Lobster Meat & Garlic Foccacia	\$23	-
Fire Grilled Galician Octopus & Miso Aioli	-	\$36
Live Steamed Clams, White Wine & Confit Garlic	\$14	\$21
Sea Prawns a la Francaise: Butter, Garlic & Chili	\$15	\$23
Fire Grilled Fillet of Red Snapper & Sauce Provençale	-	\$24

## LAND

	<u>GRANDE TAPA</u>
Confit Iberian Jowl <i>Secreto</i> & Green Chili Sauce	\$26
Cabernet Braised Oxtail Stew & Mashed Potatoes	\$32
Charcoal Grilled Chicken & Sauce <i>Romesco</i> (half/ full)	\$26/ \$48
Charcoal Grilled Steak, Potatoes, Salad & <i>Chimichurri</i>	
<i>Dry Aged Striploin MBS2/3 \$18/100gm</i>	

## GARDEN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Salted Cod-Potato Croquettes <i>bacalao</i> (min. 2pc)	\$4.5/pc	
Garden Salad, House Dressing, Nuts & Tomatoes	\$13	\$19
<i>Wok Hei</i> Cauliflower, Mahon Cream & Nut Crumble	\$13	\$19
Sauteed Mushrooms, Confit Egg Yolk & Persilliade	\$13	\$19
Crispy Potatoes, Garlic Chips & <i>Bravas</i> Sauce	\$13	\$19
Crispy Potatoes, Fried Eggs & <i>Jamon Iberico</i>	\$13	\$19
Amazing Greek Olives, Smoked Paprika & EVOO	\$5	-
Chilled & Spicy Pickled Green Mangoes	\$5	-

## DESSERT

Micasa's Famous Churros (5pcs)	\$12
<i>Dark Chocolate &amp; Lemon Curd</i>	
Mama's Cheese Cake & Bailey Sabayon	\$9.5/slice; \$50/whole
<i>"yeah, its a'ight." - Dad.</i>	
Tiramisu Casero	\$9.5
Tiramisu Party Tray (3 days notice)	\$60
Crema Catalana & Torched Bananas	\$9.5
<i>Traditional Catalonian Spanish Cream infused with Lemon Peel</i>	

# DELIVERY MENU

## 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>
<b>Lobster &amp; Sea Urchin Paella</b>	<b>\$79</b>	<b>\$139</b>
Rice braised with Lobster Bisque, topped with Lobster Claws & Fresh Sea Urchin		
<b>Ultimate Seafood Paella (Optional: Squid Ink)</b>	<b>\$43</b>	<b>\$79</b>
Prawns, Clams, Fish, Octopus, Chorizo & Aioli		
<b>Chicken &amp; Chorizo Paella</b>	<b>\$43</b>	<b>\$79</b>
Grilled Chicken, French Beans & Chorizo		
<b>Crispy Skin Duck Confit Paella</b>	<b>\$43</b>	<b>\$79</b>
French Cepes, French Beans, Blue Cheese & Chestnuts		

## BIG SHARING PLATES

We have expanded our offering of big cuts of meats which is best for sharing. Every dish here is kissed with smoke from the embers. Please be patient with us, we'll do our absolute best to ensure you have a great meal. Gracias, mi amigo, y Buen provecho.

### Available in-house Everyday

<b>Dry Aged Grain Fed Tomahawk</b>	<b>\$18 per 100gm</b>
from Argentinean Pastures	
<del><b>Wagyu MB4/5 Tomahawk</b></del>	<del><b>\$24 per 100gm</b></del>
<del>Korean Cattles bred in Australia</del>	
<b>Berkshire Pork Tomahawk</b>	<b>\$12 per 100gm</b>
English, Grain Fed (750gm +/-)	
<b>Rack of Lamb</b>	<b>\$18 per 100gm</b>
New Zealand Grass-fed, Free-Range (60g+/- per piece, min. 2pc)	

### A Complete Meal

Grilled Meats are accompanied with Crispy Potatoes & Fresh Salad

### Requires 3 Days Notice

<b>Spanish Suckling Pig Meal</b>	<b>\$368 for 3.5-4kg</b>
Trotter-Cepes Stewed Rice, Fresh Salad, Pickles, Jam of the Day, Home made Fermented Chili Sauce & Roasting Juices	
4 to 6 people if its eaten as-is	
7 to 9 people if theres other foods on the table	

*Celebrate this Lunar New Year with a Spanish Suckling Pig. I've bridged the cooking techniques and flavour profiles for all to enjoy. I wish you good health and happiness in your life.*

在这个农历新年, 庆祝一个西班牙风味的乳猪。我结合了烹饪技巧和风味, 以供大家享用。祝你生活幸福, 身体健康!

- Chef Micah & Team


#### Lunch

Friday-Sunday & PH  
11:45am - 2:30pm  
Closed on Thursdays

#### Dinner

Monday-Sunday & PH  
5:45pm - 10:00pm  
Closed on Thursdays

**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 

# DELIVERY MENU

# APPETIZERS

**Having a beer? - Fritto Mixto. Rainy day? - Soups or Stews.  
Supposedly going healthy? - Salad or Roast Vegetables.**

**Home made Focaccia .. Everyday**

w/ Extra Virgin Olive Oil (5pc) .. \$4.5

w/ Roasted Garlic Butter (5pc) .. \$6

**Garden Salad, House Dressing, Nuts & Tomatoes .. \$19**

**Oven Roasted Vegetable Plate .. \$20**

Combination of Market Fresh Vegetables,  
Lightly Roasted & Topped with Pesto

**Pumpkin Soup .. \$7**

Toasted Pumpkin Seeds & EVOO

**Lobster Bisque & Garlic Focaccia .. \$23**

Delicious, Velvety with chunks of European Lobster. Tiny bit of cream

**Sausage & White Bean Stew .. \$22**

Pork Sausages, Onions & Paprika. Served with Bread

**Tuscan Chicken Stew & Garlic Bread .. \$22**

Traditional White Wine Stew & Vegetables. Yummmmy...

**Porchetta in Pezzo & Salsa Verde .. \$28**

*"Dragon's Embrace Roasted Pork Belly.. Roar!"*

Roasted Pork Crackling Belly "flat porchetta", with a Tangy Herb Sauce & Super Spicy Fermented Chili.

# PIZZA

**48 hour Cold Fermented; Hand stretched to order, served piping hot!**

**Frenchie .. \$25**

Camembert, Saucisson, Green Apples & Balsamic Glaze

**Pepperoni & Hot Honey .. \$25**

Tomatoes, Fior di Latte, Pork Pepperoni & Hot Honey

**Prosciutto & Mushrooms .. \$25**

Tomatoes, Fior di Latte, Roasted Mushrooms,  
Arugula & Prosciutto

**Prawns & Sausage .. \$25**

Tomatoes, Fior di Latte, Prawns & Pork Sausage

**Margherita .. \$21**

Tomatoes, Fior di Latte, Fresh Basil & Basil Pesto

**Spicy Dry Aged Beef .. \$25**

Tomatoes, Fior di Latte, Peppers, Onions,  
Mushrooms & Minced Beef

**Pineapple & Prosciutto Cotto .. \$25**

Tomatoes, Fior di Latte, Pineapple, Cooked Ham,  
Onions & Castelvintrano Olives

**Burrata & Cherry Tomatoes .. \$25**

Tomatoes, Fresh Cherry Tomatoes, Basil & Toasted  
Cashews

**Pulled Pork & Salsa Rossa .. \$25**

"Sandwiched" Pizza with Smokey Red Sauce & Tender  
Pulled Pork

**operating hours**

**Monday, Tuesday, Wednesday**

Dinner 5:30pm to 10pm, last order at 9pm

**Friday, Saturday, Sunday, Public Holiday**

Lunch 11:30am to 2:30pm, last order at 2pm

Dinner 5:30pm to 10pm, last order at 9pm

**Third Wednesday of the month: Mental Wellness Day**

20% off total bill @ Mikeys only

21 Jan, 25 Feb, 18 Mar, 15 Apr, 20 May, 17 June... because we need a break from reality every now and then

**MONDAY TO WEDNESDAY HAPPY HOUR**

10% discount off all alcohol

5.30pm to 10pm (excl ph, eve of ph, ad hoc & set meals)

**More Options On The Micasa Kitchen & Bar Menu**

**Please let us know if you have any dietary requirements**

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## DELIVERY MENU

# PASTA

**100% Semolina Dried Pasta from Italy - for that perfect mouth feel  
Pasta Choices: Spaghetti; Rigatoni; Tagliatelle; Gnocchi; Stuffed Pasta**

### Lobster & Fried Crab .. \$79

Lobster Claws, Soft-shell Crab, in a Light Lobster Bisque Sauce (good for 2 to share)

### Seafood Marinara .. \$29

Prawns, Clams, Octopus, Scallops & Fish in a White Wine - Tomato Sauce

### Live Clams .. \$25

Steamed Open in White Wine, Butter & Garlic

### Spanish Octopus .. \$27

Choice: Squid Ink Sauce or Wine-Tomato Sauce  
Braised whole with aromatics and mirepiox. Braising liquor is used to make the natural gelatinous sauce

### Sea Prawns .. \$25

We've been serving this dish since the beginning of 2016  
Garlic & Lemon Butter Sauce

### Duck Confit .. \$25

Duck confit with French Cepes, Aromatique & Braising Liquid

### Oxtail Ragu .. \$25

Braised till tender, meat shredded off the bone, and emulsified with a touch of Butter & Cheese. My son's favourite

### Ragu alla Bolognese .. \$23

Freshly Minced Pork, Sausage & Bacon, braised in Merlot, Tomatoes & Mirepiox. Grated Cheese right before serving

### Lasagna .. \$23

Layered with Bechamel, Ragu & Parmesan. Crispened in the Oven to get it bubbling and delicious. Careful of the hot casserole!

**Vegetarian Flavours are available upon Request**

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## WINES (BTL)

### Spain:

(Rose) Chardonnay-Grenache, Monjardin \$62  
Gold Medal, methode Champenoise, 2018

(W) Chardonnay, Navarra, Monjardin \$68

(W) Chardonnay Gran Reserva, Navarra, Monjardin \$92  
2013, French Barrel Aged

(R) Tempranillo Crianza, Navarra, Monjardin \$68  
12 month oak aged

(R) Tempranillo Gran Reserva, Rioja, LAN \$92  
JS 92pts, 28 month oak aged + 36 month bottle aged

(R) Tempranillo-Cabernet Gran Reserva, Monjardin \$92  
2012, 36 month oak aged + 24 month bottle aged

### France:

(R) St Emilion Grand Cru, Chateau Haut-Veyrac \$92  
JS 92pts, 85% Merlot, 12 month oak aged

(R) Cote du Rhone, Chateauneuf du Pape 2020 \$92  
JD 93pts

(W) Vignoble des Verdots, 2023 \$68  
AOP Bergerac, 50% Sauv Blanc- 50% Semillon

### South Africa:

(R) Bordeaux Blend, Stellenbosch \$72  
WineMag 96pts, Top Red, 2017

### Portugal:

(Dessert) Fine Port, Taylors \$72

## SANGRIA (BTL)

(R) Sangria Rojo \$52

(W) Sangria Blanca \$52

\*\*Make it Stiff (Add 1 Shot of Vodka) +\$10

## BEER

Heineken, Netherlands Bottle \$7.5

Tiger, Locally Bottled \$7.5

**10% OFF ALL  
TAKEAWAY  
BEVERAGES**

## NON-ALCOHOLIC

Mocktails Jug  
Watermelon & Fizzy Lemon \$19

Tea Jug  
Brewed Tea w/ Lemon & Honey (hot/cold) \$16

Juices from Australia Jug  
Orange | Apple | Lime | Passionfruit \$16

Water  
Evian, Sparkling, France (750ml) \$5.5  
Evian, Still, France (750ml) \$5.5

Soda Cans Per Can  
Coca Cola Original | Coca Cola Zero | Sprite \$4


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# SUCKLING PIG DINNER

\$368++ 3.5-4kg  
good for 4 to 6 people to share

The dish is complete with Trotter stewed Rice, Freshly Tossed Salad, Home-made Super Spicy Chili Sauce, Jams, Pickles & Roasting Juices

3 days notice required

📞 whatsapp message: 9742 3571

📍 best to be consumed in-house

🚗 or delivered 1km away



MICASA KITCHEN & BAR IS  
**10 YEARS OLD**



**DRY AGED TOMAHAWK**  
**fr. ARGENTINA** 


USUAL PRICE: \$180++ per steak 

PROMO PRICE: \$128++ per steak   
comes complete with potatoes & salad

**\*While Stocks Last\***

**Here's to a fantastic 2026!**

**Reserve Yours Today!**

 whatsapp message: 9742 3571

 yes! we deliver!



## DELIVERY MENU

# SET MEAL A

4pax @ \$130+

### Appetizers <choose one>

Tuscan Chicken Stew & 4pc Garlic Bread

or

Live Steamed Clams in White Wine & 4pc Garlic Bread

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Oven Roasted Vegetables, topped with Basil Pesto

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### Pasta <choose two>

Live Clam Pasta; Duck Confit Pasta; Oxtail Ragu Pasta; Ragu Bolognese Pasta; Lasagna

Available Shapes: Spaghetti, Tagliatelle, Rigatoni, Gnocchi, Ravioli

==

### Pizza <choose two>

Margherita; Pepperoni & Hot Honey; Proscuitto & Mushroom; Prawns & Sausages; Pineapple & Cooked Ham; Spicy Beef; Pulled Pork & Smokey Sauce

==

### Dessert

Apple Tarts



## DELIVERY MENU

# SET MEAL B

6pax @ \$235+

**Tuscan Chicken Stew & 6pc Garlic Bread**

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**Garden Salad, House Dressing, Nuts & Tomatoes**

==

**Oven Roasted Vegetables, topped with Basil Pesto**

=

**Paella <choose two>**

Seafood Paella; Squid Ink Paella; Chicken Paella, Duck Confit Paella

==

**Pasta <choose two>**

Live Clam Pasta; Duck Confit Pasta; Oxtail Ragu Pasta; Ragu Bolognese Pasta; Lasagna

Available Shapes: Spaghetti, Tagliatelle, Rigatoni, Gnocchi, Ravioli

==

**Pizza <choose two>**

Margherita; Pepperoni & Hot Honey; Proscuitto & Mushroom; Prawns & Sausages; Pineapple & Cooked Ham; Spicy Beef; Pulled Pork & Smokey Sauce

==

**Dessert**

Apple Tarts



## DELIVERY MENU

# SET MEAL C

10 Pax @ \$380+

### Tapas <choose 4>

Crispy Potato & Bravas; Sea Prawns; Live Steamed Clams;  
Wok-Hei Cauliflower

==

Oven Roasted Vegetables, topped with Basil Pesto

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### Paella <choose two>

Seafood Paella; Squid Ink Paella; Chicken Paella, Duck Confit Paella

==

### Pasta <choose three>

Live Clam Pasta; Duck Confit Pasta; Oxtail Ragu Pasta; Ragu Bolognese  
Pasta; Lasagna

Available Shapes: Spaghetti, Tagliatelle, Rigatoni, Gnocchi, Ravioli

==

### Pizza <choose three>

Margherita; Pepperoni & Hot Honey; Proscuitto & Mushroom; Prawns &  
Sausages; Pineapple & Cooked Ham; Spicy Beef; Pulled Pork & Smokey  
Sauce

==

### Dessert

Apple Tarts