

Desserts

Café Gourmand <i>a selection of desserts accompanied with coffee or tea</i>	
Macaron, Brownie, Mini Churros, Coffee or Tea	12
Micasa Famous Churros*	12
<i>Served w/ Dark Chocolate & Lemon Curd</i>	
Tiramisu Casero*	9.5
<i>Fluffy Mascarpone Cream Flavoured w/ Rum & Coffee</i>	
Crema Catalana, Warmed Bananas & Almonds	9.5
<i>Traditional Catalan Spanish Cream Infused with Lemon Peel</i>	
French Canele de Bordeaux (3 pcs)	5
<i>Petite French Pastry lightly flavored with Vanilla</i>	
	+ \$3 for Basque Dessert Wine Pairing

Sangria & Cocktails

(R) Sangria a la Micasa**	(Glass/Jug)	13 / 42
<i>Pomegranate Juice, Oranges, Pineapples, Cab Sauv & Merlot</i>		
(W) Especial Sangria Blanca**	(Glass/Jug)	13 / 42
<i>Grapefruit Juice, Oranges, Strawberries, Sauvignon Blanc, Lemon Bubbles</i>		
** <i>Make it Stiff (Add 1 Shot of Vodka)</i>		+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, <i>a must-have at the start of your meal, refreshingly fruity</i>	(Glass/Bottle)	12 / 57
(W) Godello , Valdeorras, Alan de Val, <i>super-duper white from North-east Spain</i>	(Glass/Bottle)	14 / 68 **
(R) Tempranillo Crianza, Rioja, Aster	(Bottle)	68
(R) Tempranillo-Graciano , Rioja, Artuke, <i>robust and long finish</i>	(Glass/Bottle)	14 / 68 **
(R) Montecillo , Rioja Reserva DOC, Wine Enthusiast 91pts	(Bottle)	80
(Liquor) Pacharan Baines, Basque, <i>perfect for your after-meal</i>	(Half Glass)	7

Italian:

(Semi-Sweet Red) Lambrusco , Emilia Romagna, DOC, WS 88pts	(Bottle)	57
(W) Cortese , Gavi di Gavi, Piedmont, Organic Wines Award 91pts	(Bottle)	57
(W) Pecorino , Jasci & Marchesani, ABRUZZO <i>best choice for your pork & fish</i>	(Glass/Bottle)	12 / 57
(R) Sangiovese & Merlot IGT, il Palazzo, Chianti	(Glass/Bottle)	12 / 57
(R) Primitivo IGT, Puglia, Mundus Gold Medal <i>best choice for your red meats</i>	(Bottle)	72 **
(R) Sangiovese , Sir Passo, Tuscany, Luca Maroni 98pts	(Glass/Bottle)	15 / 72 **
(R) Amarone della Valpolicella, Sartori, DOC 2016	(Bottle)	108

Sparkling:

(Rosé) Lambrusco Sparkling Rosé Dry, DOC (N)	(Bottle)	57
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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
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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
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Micasa Weekday Happy Hour: Monday to Thursday

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

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

***MB4+ Aus Barley-fed Angus Tomahawk (about 900g)** 17/100g
Brushed w/ Chimichurri, served w/ Choice of Potatoes, Roasted Tomatoes & Salad

***The Famous Pork Tomahawk (about 650g)** 12/100g
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>	36
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