



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

Takeaway Menu

Fresh Bread: Italian Foccacia or Country Style Sourdough

- w/ Extra Virgin Olive Oil (V) 4.5
- w/ Garlic, Lemon & Browned Butter (V) 8
- w/ Roasted and Marinated Tomatoes & Spanish Anchovy 2.5/pc

Cured Hams & Cheeses

- Charcuterie Plate (3-4 pax)**
Prosciutto, Jamon, Chorizo, Manchego & Camembert served w/ Toasted Bread, Jam & Pickles 42
- 24-Month Aged Prosciutto di Parma Italy** 12
- 24-Month Aged Jamon Iberico de Bellota Spain** 16
- Traditional Chorizo Iberico de Bellota Spain (N)** 16
- Traditional Manchego DOP (Aged Sheep Milk) Spain** 12
Served w/ Jam, Sourdough, Nuts & Pickle
- Burrata from Puglia & Prosciutto from Parma* Italy** 27
served w/ Roasted Tomatoes, Balsamic Caramel & Choice of Bread

Beautiful Garden Vegetables

- Tortilla Espanola***
Spanish Potato Omelette topped with Slices of Jamon 8/pc
topped with Slices of Manchego 8/pc
- Locally Soil-Grown Delicious Salad (V)** 17
w/ Fresh & Dried Fruit, Nuts & Pickles, Chilled Roasted Tomatoes
- Sauteed King Oysters Mushrooms & Grana Padano (N)** 16
add Roasted & Carmelised Bone Marrow & Beef Tendon +8
- 'Wok-Hei' Cauliflower** 16
Sauteed w/ Browned Butter & Crushed Walnuts (V)
- Crushed & Fried Potatoes**
w/ Browned Butter infused with Garlic & Chili (V) 16
w/ Fried Egg, Jamon & Aioli* 18
w/ Fried Egg, Jamon & Caviar* 20
- Awesome Olives from the Mediterranean* (V)** 5

Wild Caught Seafood

- Escargot "Ceviche" served w/ Crispy stuff** 18
- Bacahlau & Caviar (5pcs) Spanish Salted Cod Fritters** 14
- Sea Prawns (C) cooked a la Française: Butter, Garlic & Chili** 22
- Crispy Skin Fillet of Salmon (N)** 22
Caper-Anchovy Mayonnaise & Seaweed Salad
- Crab Bongo & Garlic Bread** 36
Mediterranean Soup of Crab, Clams, Prawns and Diced Vegetables, served w/ Garlic Bread
- Galician Grilled Octopus*** 36
served w/ Squid Ink Mayonnaise & Sweet Paprika "Chinata"

TOMAHAWKS

***MBS 4+ Aus Barley-fed Angus Tomahawk (about 900g) 18/100g**
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes & Salad.
Best doneness: Medium Rare

***The Famous Pork Tomahawk (about 650g) 15/100g**
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes, Salad & Apricot Jam.
Best Doneness: Medium,

***N.Z. Rack of Spring Lamb (min. 2 ribs) 17/100g**
w/ Crispy Potatoes, Fresh Salad & Mint Sauce.
Best doneness: Medium

2 Ribs: 200gm+/- to 8 Ribs: 750gm+/-
*we're able to cut 3 or 4 ribs if you'd like

Available Condiments: Dijon Mustard (Tart), Horse Radish Cream (Sweetish-Sourish),
Homemade Chili Sauce (Gentle Kick)

Fresh from the Butchers

- Big Piece of Meatball, Stewed Tomatoes & Parmesan** 8/pc
100% Fresh Pork, lightly Spiced, served w/ a slice of Foccacia
- Best Braised Beef Cheeks & Tendon*** 32
Traditional French-style Braise w/ Shiitake & Potatoes
- P.P.G. Chicken: Charcoal Grilled Chicken Leg** 22
Served w/ Roasted Pepper Sauce, Toasted Almonds & Crispy Skin
- Iberico Cabecero Spanish Pork Collar (about 230gm)** 26
Beautifully tender Iberian Pork, Grilled & Served w/ a refreshing Salsa
- MBS 3+ Galiciana Angus Striploin (about 300gm)** 17/100gm
Brushed w/ Chimichurri, served w, Crispy Potatoes & Salad

Micasa Signature Paella

Spanish Saffron Rice Stewed in a Hearty Seafood Broth, Served slightly wetter
Small (1-2pax) / Medium (2-3pax)

- Ultimate Seafood Paella*(C)** 42 / 78
Japanese Scallops, Fresh Prawns, Live Clams & Chorizo & Aioli
- Squid Ink Paella (C)** 37 / 67
Octopus, Live Clams & Chorizo & Aioli
- Chicken, Artichoke & Sweet Peas** 42 / 78
Fire Grilled Chicken Thigh, Rice braised in a Rich Chicken Stock, a wee bit of Parmesan, Chorizo & Aioli

Desserts

- Micasa Famous Churros*** 12
Served w/ Dark Chocolate & Lemon Curd
- 70% Dark Chocolate Tarte** 9.5
Mmmmm.... Chocolate "it's nice cause its not too sweet" – Dad.

**Highlighted items are ideal for
10min delivery Journies from Micasa**