

Fresh Bread: *Italian Focaccia 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) <i>Prosciutto, Saucisson, Chorizo, Comte & Manchego</i> <i>served w/ Toasted Bread, Jam & Pickles</i>	42
24-Month Aged Prosciutto di Parma <i>Italy</i>	12
Lyonnais Saucisson – Air Dried, French Pork <i>France</i>	16
Traditional Chorizo Iberico de Bellota <i>Spain</i>	16
Manchego from La Mancha <i>Aged Sheep's Milk Cheese, Spain</i>	12
Burrata from Puglia & Prosciutto from Parma* <i>Italy</i> <i>served w/ Roasted Tomatoes, Balsamic Caramel & Choice of Bread</i>	27

Beautiful Garden Vegetables

Tortilla Espanola* <i>Spanish Potato Omelette topped with Slices of Chorizo</i> <i>topped with Slices of Manchego</i>	8/pc 8/pc
Locally Soil-Grown Delicious Salad (V) <i>w/ Fresh & Dried Fruit, Nuts & Pickles, Chilled Roasted Tomatoes</i>	17
King Mushrooms & Roasted Garlic	16
'Wok-Hei' Cauliflower <i>Sauteed w/ Browned Butter & Crushed Walnuts (V)</i>	16
Crushed & Fried Potatoes <i>w/ Browned Butter infused with Garlic & Chili (V)</i> <i>w/ Fried Egg, Chorizo & Aioli*</i>	16 18
Awesome Olives from the Mediterranean* (V)	5



Wild Caught Seafood

Freshly Shucked Oysters & Tomato Granita	4.5/pc
Croquette of House Cured Salmon <i>Fried Croquettes of Cured Salmon</i>	9/3pcs
Chilled Escargot "Ceviche" <i>Live Sea Snails, Steamed & Cleaned, Marinated and served with Crispy Bread</i>	18
Chef's Omakase Seafood Platter (3-4pax) 86 <i>Chef's Combination of Fresh Seafood brought together with Potatoes & Romesco, Ijo & "Rusty" Aioli</i>	
Live Steamed Clams <i>White Wine, Butter & Garlic Confit</i>	20
Sea Prawns (C) <i>cooked a la Française: Butter, Garlic & Chili</i>	22
Basque Fish Soup & Garlic Bread <i>Mediterranean Soup of Fish, Clams, Prawns and Diced Vegetables, served w/ Garlic Bread</i>	26
Roasted Crispy Skin Fillet of Salmon (N) <i>Pan Roasted, EVOO & Petite Salad</i>	22
Fire Grilled Galician Grilled Octopus* <i>Charcoal Grilled and served w/ Squid Ink Mayonnaise & Sweet Paprika "Chinata"</i>	36

TOMAHAWKS

***MBS 5 AUS Angus Tomahawk**

Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes & Salad.
Best doneness: Medium Rare (about 900g) 18/100g*

***The Famous Pork Tomahawk**

Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes, Salad
Best Doneness: Medium (about 650g) 15/100g

***N.Z. Rack of Spring Lamb**

w/ Crispy Potatoes, Fresh Salad & Mint Sauce.
Best doneness: Medium (min. 2 ribs) 17/100g

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),
"Ang Moh Sambal Ijo" (Green Chili Sauce)

Fresh from the Butchers

Seared Thick Cut Foie Gras & Home-made Jam (N)	20/ 26
Meatballs stewed in Tomatoes & Parmesan <i>100% Fresh Pork, lightly Spiced, served w/ a slice of Focaccia</i>	8/3pcs
Best Braised Beef Cheeks* <i>Traditional French-style Braise, King Oyster Mushrooms & Potatoes</i>	32
P.P.G. Chicken: Charcoal Grilled Chicken Leg <i>Served w/ Roasted Pepper Sauce, Toasted Almonds & Crispy Skin</i>	22
Iberico Papada Spanish Pork Jowl (about 240gm) <i>Beautifully tender Iberian Jowl, Grilled & Served w/ Green Chili Sauce</i>	24
Vintage Galiciana Dairy Cattle - Striploin (200gm – 380gm) <i>Brushed w/ Chimichurri, served w, Crispy Potatoes & Salad</i>	20/100gm

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) <i>Live Escargot, Fresh Prawns, Live Clams, Chorizo & Aioli</i>	42 / 78
Squid Ink Paella (C) <i>Octopus, Live Clams, Chorizo & Aioli</i>	37 / 67
Chicken & Artichoke Paella <i>Fire Grilled Chicken Thigh, Rice braised in a Rich Chicken Stock, a wee bit of Parmesan, Chorizo & Aioli</i>	42 / 78
Lamb & Chestnut Paella (2pax) <i>Slow Braised Lambs Collar, Chorizo, Fried Kale & Almonds</i>	58

Please be patient with us when the restaurant is running full house. We'll do our best to get the food out in a timely fashion without compromising the quality <3

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 8% GST

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

Crema Catalana, Warmed Bananas & Almonds 9.5
Traditional Catalanian 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) 17 / 52
Pomegranate Juice, Oranges, Pineapples, Cab Sauv & Merlot

(W) Especial Sangria Blanca** (Glass/Jug) 17 / 52
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

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) **Godello**, Alan de Val, *refreshing citrus to accompany your grilled seafood, 2022* (Glass/Bottle) 14 / 68
(W) **Rioja Blanco**, Vinicola Real, TA 94 *aged on lees for 4 months, fruity and delicious* (Bottle) 72
(R) **Garnacha Monjardin**, 3 Gold Medals, *6 month oak aged, 2020* (Glass/Bottle) 14 / 68
(R) **Tempranillo**, Rioja, Pablo Quiris, Gold Medal, *14-20 month oak aged, 2015* (Bottle) 82
(Dessert) **Pedro Ximenez**, Andalusia, WA 98, *beautiful coffee-caramel finish, aged 5 years in oak barrels* (75ml Glass) 10

Italian:

(Semi-Sweet R) **Malvasia**, Piedmont, don Bosco, *light dancing of bubbles* (Bottle) 57
(W) **Toscana Bianco IGT**, Tuscany, Barbanera, *wooooo that beautiful bouquet!* (Glass/Bottle) 14 / 68
(R) **Primitivo IGT**, Puglia, Mundus Gold Medal *absolutely delicious & fruity* (Bottle) 72
(R) **Sangiovese**, Sir Passo, Tuscany, Luca Maroni 98pts *wonderfully smooth & dry* (Glass/Bottle) 15 / 72
(R) **Sangiovese DOCG**, Chianti Reserva, Barbanera *quintessential Chianti* (Bottle) 78

Sparkling Dry:

(Rosé) **Prosecco Rosé Brut**, DOC (N) (Bottle) 57

(R) Red wine (W) White wine

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