

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>	
70% Dark Chocolate Tarte	9.5
<i>Mmmmm.... Chocolate Tarte.... "it's nice cause its not too sweet" – Dad.</i>	

Sangria & Cocktails

(R) Sangria a la Micasa**	(Glass/Jug)	13 / 42
<i>Pomegrenate 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

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:

(W) Txakolina , Basa Lore, <i>drank in the Basque, the palate "opener"</i>	(Bottle)	57
(W) Albarino , Galicia, Maior de Mendoza, <i>delicious white that goes well with seafood</i>	(Glass/Bottle)	14 / 68
(R) Tempranillo Crianza, Rioja, Raiza, <i>lightly spiced super tasty</i>	(Glass/Bottle)	14 / 68*
(R) Tempranillo Gran Reserva, Rioja, Raiza, <i>24 month oak-barrel aged, silky smooth</i>	(Bottle)	80
(R) Tempranillo , Rioja, El Tejar, <i>16 month oak-barrel aged, "roasted"</i>	(Bottle)	80

Italian:

(Semi-Sweet White) Moscato , Asti, Broglia DOC	(Bottle)	57
(W) Cortese , Gavi di Gavi, Piedmont, Organic Wines Award 91pts	(Glass/Bottle)	12 / 57
(W) Pinot Grigio , Corvezzo's, Venetie, 100% Organic	(Glass/Bottle)	12 / 57
(Semi-Sweet Red) Lambrusco , Emilia Romagna, DOC, WS 88pts <chefs kiss>	(Bottle)	57*
(R) Sangiovese & Merlot IGT, il Palazzo, Chianti <i>quintessential Chianti</i>	(Glass/Bottle)	12 / 57
(R) Primitivo IGT, Puglia, Mundus Gold Medal <i>absolutely delicious & fruity</i>	(Bottle)	72*
(R) Sangiovese , Sir Passo, Tuscany, Luca Maroni 98pts <i>wonderfully smooth & dry</i>	(Glass/Bottle)	15 / 72*
(R) Amarone Classico Riserva, Montalbano, DOCG, MV Gold <i>wow.</i>	(Bottle)	150
(R) Barolo , Piemonte, Ascheri, DOC 2013, WE 95pts <i>easy drinking, light tannins</i>	(Bottle)	190

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	(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
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Bottled Juices from Mekong Delta, Vietnam

Orange 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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Fresh Bread: *Italian Focaccia or Country Style Sourdough*

w/ Extra Virgin Olive Oil (V)	4
w/ Garlic, Lemon & Browned Butter (V)	8
w/ Roasted and Marinated Tomatoes & Spanish Anchovy	2.5/pc

Cured Hams & Cheeses

24-Month Aged Prosciutto di Parma <i>Italy</i>	12
24-Month Aged Lomo Iberico de Bellota <i>Spain</i>	16
Melted Camembert Fondue <i>Topped w/ Honey & Nuts, served with Choice of Bread</i>	17
Pork Terrine a Maison <i>Pressed Pork Cheek, Ears & Foie Gras Butter, Chestnuts & Pickles. Served w/ Toast</i>	18
Burrata from Puglia & Prosciutto from Parma* <i>served w/ Roasted Tomatoes & Choice of Bread</i>	25

Beautiful Garden Vegetables

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

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

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



Wild Caught Seafood

Hokkaido Scallop Ceviche & Caviar <i>Raw & Marinated Scallops, Big Squeeze of Lemon & Caviar w/ Toast</i>	20
Freshly Shucked Japanese Oysters & French Omelette <i>a tribute to my favourite hawker dish "Orh Jian", prepared as a tapas: served w/ Crackers, Caviar & Home-made Chili Sauce</i>	3 oysters for 16
Sea Prawns (C) cooked a la Française: Butter, Garlic & Chili	20
Live Clams (C) cooked in a Rich Tomato Sofrito. Ooh LaLaAa	20
Micasa Famous Crab Bongo <i>kinda like a seafood stew*</i> <i>Crab Claw & Meat, Clams, Prawns, Rich Seafood Broth & Focaccia</i>	36
Galician Grilled Octopus* <i>served w/ Romesco, Aioli, EVOO & Smoked Paprika</i>	36

TOMAHAWKS

***MBS4+ Aus Barley-fed Angus Tomahawk** (about 900g) 17/100g
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes & Salad

***The Famous Pork Tomahawk** (about 650g) 14/100g
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes, Salad & Apricot Jam

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

*2 Ribs ~ 130-150g to 8 Ribs ~ 520-600g
we're able to cut 3 or 4 ribs if you'd like

Available Condiments: English Mustard (Spicy), Dijon Mustard (Fart),
Horse Radish Cream (Sweetish-Sourish)

Fresh from the Butchers

Big Piece of Meatball, Stewed Tomatoes & Parmesan <i>100% Fresh Pork, lightly Spiced, served w/ a slice of Focaccia</i>	8/pc
Grilled Iberico Secreto (Spanish Pork Cheek) <i>w/ Garlic Mustard, Pickled Daikon</i>	16
Fire Grilled Half Chicken <i>Served w/ Chickpea Puree, Toasted Almonds & Gherkins</i>	22
Best Braised Beef Cheeks & Tendon* <i>Traditional French-style Braise w/ Shiitake & Potatoes</i>	30
MBS4+ Aus Barley-fed Angus Striploin (about 290 – 380g) <i>Brushed w/ Chimichurri, served w, Crispy Potatoes & Salad</i>	16/100gm

Micasa Signature Paella

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

Live Boston Lobster Paella (for 2 pax) <i>Full Lobster, Shells Removed, Braised in a rich Lobster Caldos & Aioli</i>	118
Ultimate Seafood Paella*(C) <i>Hokkaido Scallops, Fresh Prawns, Live Clams & Chorizo & Aioli</i>	42 / 78
Squid Ink Paella (C) <i>Octopus, Live Clams & Chorizo & Aioli</i>	34 / 62
Chicken, Artichoke & Sweet Peas (for 2 pax) <i>Fire Grilled Half Chicken, Rice braised in a Rich Chicken Stock, a wee bit of Parmesan, Chorizo & Aioli</i>	42

Pasta: Linguine from Giuseppe Cocco, Italy

Crab Claw & Meat*(C) <i>Fresh Sri Lankan Crab Claw & Meat poached in a Buttery Crab Broth</i>	38
Seafood Marinara*(C) <i>Fresh Prawns, Live Clams, Hokkaido Scallops & Octopus, a Touch of Tomato & Butter</i>	33
Squid Ink Cream(C) <i>Sliced Octopus & Prawns, in a Savoury Squid Ink Sauce</i>	26
Vongole*(C) <i>Clams, Garlic, Chili, White Wine & Butter</i>	24
Fresh Sea Prawns(C) <i>Garlic, Chili, White Wine & Butter</i>	24
Braised Oxtail Ragu <i>Traditional Braised Oxtail, Bones Removed, Dusted lightly with Parmesan</i>	26
Carbonara Traditionale* <i>Italian Salted Ham, Fresh Egg Yolk, Parmesan & Black Pepper</i>	24