

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>	
Squid Ink Cream(C)	26
<i>Octopus & Prawns, in a Savoury Squid Ink Sauce</i>	
Live Clams*(C)	24
<i>Garlic, Chili, White Wine & Butter</i>	
Fresh Sea Prawns(C)	24
<i>Garlic, Chili, White Wine & Butter</i>	
Pork Meatballs*	24
<i>Stewed in Tomatoes w/ Shaved Parmesan Cheese</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>	

Home-made Desserts

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 & Torched Bananas	9.5
<i>Traditional Catalanian Spanish Cream Infused with Lemon Peel</i>	
French Canele de Bordeaux (3 pcs)	5
Café Gourmand	12
<i>Canele, Brownie, Mini Churros, Coffee or Tea</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

Wines

California:		
(W) Pinot Gris, Douglas Hill	(Glass/Bottle)	12 / 57
Spanish:		
(W) Godello, Emilio Moro El Zarzal 2019, Robert Parker 91pts	(Bottle)	68
(R) Tempranillo & Cab Sauv, Solaz, BIO	(Glass/Bottle)	12 / 57
(R) Montecillo, Rioja Reserva DOC 2014, Wine Enthusiast 91pts	(Bottle)	80
(R) Tempranillo, Aster Crianza 2016, Penin Guide 92pts*	(Bottle)	68
(R) Tempranillo, Rioja, Artuke Pies Negros 2019	(Bottle)	62
French (South of France, Roussillon, Terrasse De L’Argo)		
(W) Grenache Blanc, AOP 2019, G7G 90pts	(Bottle)	72
(R) Grenache-Syrah, “L’Heritage” AOP 2015, DEC 96pts	(Bottle)	92
(R) 100% Grenache, Dessert Wine	(Glass/Bottle)	15 / 68
Italian:		
(W) Moscato Broglia, 2020, Asti (N)	(Bottle)	45
(W) Trebbiano & Malvasia, Montepulciano	(Glass/Bottle)	12 / 57
(W) Gavi di Gavi 2019, Piedmont*	(Bottle)	62
(W) Pecorino DOC 2019, Organic, Decanter 88pts	(Bottle)	62
(R) Lambrusco Reggiano, DOC NV, WS 88pts* (N)	(Bottle)	55
(R) Sangiovese & Merlot, il Palazzo, Chianti	(Glass/Bottle)	12 / 57
(R) Sangiovese, Sir Passo, Tuscany, Luca Maroni 98pts*	(Bottle)	70
(R) Nero di Troia, Castel del Monte Riserva, Puglia, WC 94pts*	(Bottle)	85
(R) Amarone della Valpolicella Classico, DOC 2015, IWC Gold	(Bottle)	104
Sparkling:		
(W) Spumante Prosecco Superiore Valdobbiandene	(Bottle)	66
(Rosé) Lambrusco Sparkling Rosé Dry, DOC NV (N)	(Bottle)	55
Sangria & Cocktails		
(R) Sangria a la Micasa**	(Glass/Jug)	13 / 39
, Pomegrenate Juice, Oranges, Pineapples, Cab Sauv & Merlot		
(W) Especial Sangria Blanca**	(Glass/Jug)	13 / 39
Grapefruit Juice, Oranges, Strawberries, Sauvignon Blanc, Lemon Bubbles		
** <i>Make it Stiff (Add 1 Shot of Vodka)</i>		+10
Coffee Liquor, Vodka & Spritzer		13
Passionfruit, Vodka, Mint & Spritzer		13

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

Non-Alcoholic Beverages

Mocktails		
Elder Flower & Lemon Spritzer	(Glass/Jug)	6 / 19
Passionfruit & Mint Spritzer*	(Glass/Jug)	6 / 19
Tea		
Chamomile Peppermint Black Tea	(Pot)	4.5
Home Brewed Iced Tea w/ Lemon & Honey	(Glass/Jug)	5.5 / 16

BON CAFÉ Coffee		
Espresso Long Black		4.5

Bottled Juices from Australia		
Apple Mango Pineapple Pomegranate Lime	(Glass/Jug)	4.5 / 15

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		5

Micasa Weekday Happy Hour (Monday to Thursday)

All Bottled Wines 10% Off	House Pour Wine (2 glasses) 20	Corkage for all Bottles 15
1664 Blanc (2 bottles) 15	Peroni (2 bottles) 15	Heineken/ Tiger (2 bottles) 11
Red Sangria Jug (2 Jugs) 58	White Sangria Jug (2 Jugs) 53	Blended Scotch (2 Shots) 18

Fresh Bread: Italian Foccacia or Country Style Sourdough

w/ Extra Virgin Olive Oil (V)	4
w/ Garlic & Lemon Butter (V)	8
w/ Olive Tapenade & Anchovy (N)	8
w/ Excellent Spanish Tinned Sardines	12

Cured Hams & Cheeses

24-Month Aged Proscuitto di Parma Italy	12
24-Month Aged Jamon Iberico de Bellota Spain	16
Melted Camembert Fondue Topped w/ Honey & Cashews, served with Choice of Bread	17
Organic Sunny Eggs, Jamon & Caviar* Topped with Pickled Cucumbers & EVOO, served with Foccacia	18
Burrata from Puglia & Proscuitto from Parma* served w/ Slow Roasted Tomatoes & Choice of Bread	25

Beautiful Garden Vegetables

Tortilla Espanola con Jamon Iberico* Spanish Potato Omelette topped with Sliced Jamon	8/pc
French Fries (V) Grated Parmesan	13
Roasted Vine Tomatoes, Sweet Basil, Spanish Anchovy	16
Freshly Tossed Garden Salad (V) w/ Fresh and Dried Fruit, Toasted Nuts & Pickles	16
Grilled Sweet Peppers (V) Tossed in a Sunflower & Spinach Pesto	14
Roasted King Oyster Mushrooms* (V) w/ Grated Parmesan	16
Crushed & Fried Potatoes w/ Browned Butter infused with Garlic & Chili (V)	16
w/ Fried Egg, Jamon & Aioli*	18
Awesome Olives from the Mediterranean* (V)	5
Pickled Green Mangoes (V) w/ Lightly spiced with Chili	5

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Fresh from the Butchers

Our Signature Pork Cheek** w/ Garlic Mustard, Pickled Daikon & House Vinaigrette	19
Hand Rolled Meatballs 5pcs Stewed in a Hearty Tomato Sauce w/ Parmesan	16
P.P.G. Grilled Chicken Pepper, Paprika & Garlic Marinade, Crispy Chicken Skin w/ Parmesan	16
Best Braised Beef Cheeks* Traditional French Style Braise, served w/ Potatoes & Mushrooms	28
Aus Barley-fed Angus Striploin (about 290 – 330g) w/ Choice of Potatoes, Fresh Salad	16.5/100g

TOMAHAWKS

*Aus Barley-fed Angus Tomahawk (MBS 3/4, about 900g) w/ Choice of Potatoes + 2 Choices of Side Dishes	17/100g
Side Dish: Freshly Tossed Salad / Roasted Vine-Tomatoes / Grilled Sweet Peppers (+\$10 per additional side dish)	
*The Famous Pork Tomahawk (about 1kg) w/ Choice of Potato, Roasted Vine Tomatoes, Pickled Mangoes, Fresh Salad	10.8/100g
*N.Z. Coastal Rack of Lamb (min. 2 ribs) w/ Choice of Potato & Fresh Salad	17/100g
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 Deep-fried Fritters of Salted Cod, Mashed Potatoes, Topped with Aioli & Caviar	16
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 kinda like a seafood stew* Crab Claw & Meat, Clams, Prawns, Rich Seafood Broth & Foccacia	36
Wild Caught Grilled Octopus* w/ Romesco Sauce, EVOO & Lemon	36

Micasa Signature Paella

Spanish Saffron Rice Stewed in a Hearty Seafood Broth

Small (1-2pax) / Medium (2-3pax)

Crab Paella*(C) Crab Claw & Meat, Fresh Prawns, Live Clams & Chorizo	40 / 76
Seafood Paella*(C) Fresh Prawns, Live Clams & Chorizo	34 / 62
Squid Ink Paella (C) Octopus, Live Clams & Chorizo	34 / 62
Chicken, Mushroom & Chorizo Sunny Fried Egg, Crispy Chicken Skin	34 / 62

Specials Board

Live Full Lobster Paella (small) (N) Intense Lobster Broth, slightly wetter, good for 2 people Wine pairing suggestions: Godello; Trebbiano Malvasia; Pecorino	82
Grilled Sea Bream from Greece (N) served w/ Clam & Tomato Sauce	48
Oxtail & Butterbean Stew w/ Sourdough (N)	16
Bone Marrow & Whiskey Slide* (N) Served w/ Sourdough, Pesto & a Shot of Whiskey	18
A Sample of Wines from France 3 Glasses of 70cl: 1 White, 1 Red, 1 Dessert	21
Silva’s Home-made Limoncello (200ml bottle/ shot) Traditional Italian Liqueur: Best enjoyed after the meal. We offer retail bottles too.	40 / 10

Want something spicy? Try our home-made Chili Sauce!

Pasta, Desserts & Beverages on the other page >

Menu items are subjected to 10% service charge and 7% GST