

TAPAS

In Spanish, "tapa" is singular, meaning a small dish or snack, and "tapas" is the plural form

FOCCACCIA DAILY BAKED

Lemon Thyme Foccacia & Spanish Olive Oil (5pcs)	\$4.5
Garlic & Browned Butter Foccacia (5pcs)	\$6
Foccacia, Marinated Tomatoes & Jamon Iberico (2pcs)	\$7

CURED HAMS & CHEESES

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Charcuterie Plate: Hams, Cheeses & Crackers	\$27	\$48
24-Month Aged Jamon Iberico de Bellota (<i>Spain</i>)	\$10	\$18
18-Month Aged Prosciutto di Parma (<i>Italy</i>)	\$7	\$12
Traditional Chorizo Iberico de Bellota (<i>Spain</i>)	\$9	\$16
Mahon from Menorca (<i>Spain</i>)	\$7	\$12
Burrata, Prosciutto, Tomatoes & Foccacia	\$16	\$27
Terrine of Foie Gras, Jam, Pickles & Crackers	\$12	-

OCEAN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Freshly Shucked Oysters & Lemon Vinaigrette (1pc)	\$4.5	-
Lobster Bisque, Lobster Meat & Garlic Foccacia	\$16	-
Fire Grilled Galician Octopus & Miso Aioli	-	\$36
Live Steamed Clams, White Wine & Confit Garlic	\$13	\$20
Sea Prawns a la <i>Francaise</i> : Butter, Garlic & Chili	\$14	\$22

LAND

	<u>GRANDE TAPA</u>
Seared Thick Cut Foie Gras, Balsamic Caramel & Salad	\$16
Confit Iberian Jowl "Secreto" & Green Chili Sauce	\$26
Tender Dry Aged Beef Cheeks & Braised Vegetables	\$32
Charcoal Grilled Chicken, Sauce <i>Romesco</i> & Parmesan	\$22
Charcoal Grilled Steak, Potatoes, Salad & Chimichurri	

GARDEN Dry Aged \$18/100gm or, Wagyu MBS 6-7 \$24/100gm

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Tortillia with Jamon/ Mahon	\$8	-
Home Made Croquettes (1pc, min 2pc)	\$4.5	-
Garden Salad, House Dressing, Nuts & Tomatoes	\$12	\$18
"Wok Hei" Cauliflower, Mahon Cream & Nut Crumble	\$12	\$18
Sauteed Mushrooms & Fresh Autumn Black Truffles	-	\$18
Crispy Potatoes, Garlic Chips & <i>Bravas</i> Sauce	\$12	\$18
Crispy Potatoes, Fried Eggs & Jamon Iberico	\$12	\$18
Amazing Greek Olives, Smoked Paprika & EVOO	\$5	-
Chilled & Spicy Pickled Green Mangoes	\$5	-

PAELLA

**Spanish Saffron Rice stewed in a hearty broth.
Served slightly moist. Approx. 15-25 mins cooking time
small: for 1 to 2 people / medium: for 3 to 4 people**

	<u>SMALL</u>	<u>MEDIUM</u>
Lobster & Crab Paella	\$68	\$128
Rice braised with Lobster Bisque, topped with Lobster Claws. Fried Crab & Prawns		
Ultimate Seafood Paella	\$42	\$78
Prawns, Clams, Fish, Escargot, Chorizo & Aioli		
Squid Ink Paella	\$37	\$67
Tender Octopus, Clams, Chorizo & Aioli		
Chicken & Chorizo Paella	\$42	\$78
Grilled Chicken Leg, French Beans & Chorizo		
Crispy Skin Duck Confit Paella	\$42	\$78
French Morels, French Beans, Blue Cheese & Chestnuts		

BIG SHARING PLATES

We have expanded our offering of big cuts of meats which is best for sharing. Every dish here is kissed with smoke from the embers. Please be patient with us, we'll do our absolute best to ensure you have a great meal.
Gracias, mi amigo, y Buen provecho.

Available in-house Everyday

Dry Aged, Organic, Cote de Bouef	\$18 per 100gm
Argentinean, Grass Fed, Prime Rib Only (1kg+/-)	
Berkshire Pork Tomahawks	\$11 per 100gm
English, Grain Fed (750gm +/-)	
Rack of Lamb	\$17 per 100gm
New Zealand Grass-fed, Free-Range (80g+/- per piece, min. 2pc)	

Available Condiments:

French Mustard (Salty/Tart) ; Horse Radish Cream (Sweet/Tart)
Home Made Green Chilli Sauce (Spicy) ; Fermented Red Chili Sauce (Tart/Spicy)

Grilled Meats are accompanied with Crispy Potatoes & Freshly Tossed Salad

Requires 3 Days Notice

Spanish Suckling Pig	\$368 for 4-5kg
Crispy Skin, Spanish Stewed Rice & Salad 6 to 8 people	
American Turkey dinner	\$268 for 4-5kg
Slow Roasted till tender and succulent. 4 to 6 people Crispy Potatoes, Gravy, Cranberry & Salad	

DESSERTS

Cheese Plate & a Glass of Port	\$22
<i>Grana Padano (Italy), Bresse Bleu (France), Comte (France), Mahon (Spain), Crackers & Condiments</i>	
Micasa's Famous Churros (5pcs)	\$12
<i>Dark Chocolate & Lemon Curd</i>	
Basque Cheese Cake & Bailey Sabayon	\$9.5
<i>"yeah, its a'ight." - Dad.</i>	
Tiramisu Casero	\$9.5
Tiramisu Party Tray (3 days notice)	\$60
Crema Catalana & Torched Bananas	\$9.5
<i>Traditional Catalonian Spanish Cream infused with Lemon Peel</i>	



WINES

Spain:

(Rose) Chardonnay-Grenache, Monjardin (Bottle) \$62
Gold Medal, methode Champenoise, 2018

(W) Tempranillo Blanco, Quiroga (Glass/ Bottle) \$14 / \$68
Best White Wine Rioja

(R) Tempranillo Crianza, Rioja, CVNE (Glass/ Bottle) \$14 / \$68
JS 90pts, 12 month oak aged

(R) Tempranillo Gran Reserva, Rioja, ROYAL (Bottle) \$92
WE 93pts, 28 month oak aged + 36 month bottle aged

France:

(R) St Emilion Grand Cru, Chateau Haut-Veyrac (Bottle) \$92
JS 92pts, 85% Merlot, 12 month oak aged

(R) Cote du Rhone, 2022 (Bottle) \$72
JD 90pts, 80% Grenache

(W) Vignoble des Verdots, 2023 (Glass/ Bottle) \$14 / \$68
AOP Bergerac, 50% Sauv Blanc- 50% Semillion

South Africa:

(R) Bordeaux Blend, Stellenbosch (Glass/ Bottle) \$15 / \$72
WineMag 96pts, Top Red, 2017

Italian

(R) Primitivo, Puglia IGT (Bottle) \$78
Gold, LM 98pts

Portugal:

(Dessert) Fine Port, Taylors (75ml glass) \$10

SANGRIA

(R) Sangria Rojo (Glass/ Jug) \$17 / \$52

(W) Sangria Blanca (Glass/ Jug) \$17 / \$52

**Make it Stiff (Add 1 Shot of Vodka) +\$10

BEER

Peroni on Tap, Italy (Half/ Full) \$8 / \$12

Bottle / Bucket of 5

Estrella, #1 Beer in Barcelona \$8 / \$36

Heineken, Netherlands \$7.5 / \$35

Tiger, Locally Bottled \$7.5 / \$35

LIQUOR

Don Angel Gold Tequila Shot \$10

Stalinskaya Russian Vodka \$10

Burn Mckenzie Scottish Blended Whiskey \$12

Single Malt Whiskey \$15

New Cocktail

Fizzy Watermelon, Lemon & Vodka \$12

WEEKDAY HAPPY HOUR
10% OFF ALL ALCOHOL

(excl. eve of ph, ph, ad hoc & set meals)

NON-ALCOHOLIC

Mocktails

Watermelon & Fizzy Lemon Glass/Jug \$6 / \$19

Tea

Brewed Tea w/ Lemon & Honey (hot/cold) Glass/Jug \$5.5 / \$16

Chamomile | Peppermint | Black Tea \$4.5 / Pot

NESCAFE Coffee [Capsules]

Espresso | Americano | Coffee w/ Milk Cup \$4.5

Juices from Australia

Orange | Apple | Lime | Passionfruit Glass/ Jug \$5.5 / \$16

Water

Evian, Sparkling, France (750ml) \$5.5

Evian, Still, France (750ml) \$5.5

Filtered Water (free flow) -

Soda Cans

Coca Cola Original | Coca Cola Zero | Sprite Per Can \$4

Lunch

Friday-Sunday & PH
11:45am - 2:30pm

Dinner

Monday-Sunday & PH
5:45pm - 10:00pm

Please let us know if you have any dietary requirements

All prices are subject to 10% service charge and 9% GST

Fresh Pasta,
Hand-stretched Pizzas
and more at 



Chef's Signature 6-Course Atas Set Menu

Dinner: Monday . Tuesday . Wednesday . Thursday

Lunch: Friday . Saturday . Sunday

\$42++ per set

Tapas

Crispy Potatoes & Bravas Sauce

Seafood of the Day

Charcoal Grilled Dry Aged Strips & Chimichurri

Choice of Paella

w/ Charcoal Grilled Chicken,

or w/ Seafood: Prawn, Fish & Clams

or w/ Braised Octopus, Clams & Squid Ink

Dessert

Crema Catalana Cup

Tiramisu Casero (+\$5)

Choice of Beverage

Any available soft drink, juice, black coffee or tea

Glass of Watermelon & Fizzy Lemon (+\$3)

Glass of House Red or White (+\$8)

Bottle of Beer / half pint Peroni (+\$6)

Not available on public holidays and eve of public holidays

Each set meal will make 1 person happy. 2 people might leave a wee bit hungry.

MICASA KITCHEN & BAR



CHRISTMAS TURKEY DINNER

\$268 NETT

ADVANCED ORDER REQUIRED (3 DAYS)
GOOD FOR 4 TO 6 PEOPLE TO SHARE

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4kg TURKEY COMES WITH CRISPY POTATOES, SALAD,
TURKEY GRAVY AND CONDIMENTS

BRINED → ROASTED → RESTED → CARVED → YOU



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PRE-ORDER YOURS TODAY!

 WHATSAPP MESSAGE: 9742 3571

 YES! WE DELIVER!

Our Event Spaces



Micasa Level 2 (Private Room)

- up to 30 people
- personalised menu starting at \$40++ per person, minimum 25 people
- Microphone & Projector available
- Suitable for Celebrations; Private Meetings; Department Events



Seminar Packages

- up to 25 people
- half or full day
- freshly prepared meals
- available packages:
 - 1 breakfast + 1 lunch + 1 tea break
\$45++ per pax, minimum 20 pax
 - 1 breakfast + 1 lunch + 2 tea breaks
\$55++ per pax, minimum 20 pax
- discounts apply for bulk bookings



Mikey's Taverna Indoors

- Indoor Section: up to 46 people
- Outdoor Section: up to 20 people
- personalised menu starting at \$35++ per person
- Microphone & Projector available
- Suitable for Company Events; Birthday; Celebrations; Get-Togethers

We'll take care of your party, while you focus on connecting with your friends & families

WhatsApp Message us now @ 9742-3571
or via email micasa.singapore.io@gmail.com