

## Fresh Bread: *Italian Foccacia or Country Style Sourdough*

w/ Extra Virgin Olive Oil (V)	4.5
w/ Garlic, Lemon & <b>Browned Butter</b> (V)	8
w/ Roasted and Marinated <b>Tomatoes &amp; Spanish Anchovy</b>	2.5/pc
w/ Freshly Picked <b>Crab, Caviar &amp; Mayonnaise</b>	9.5/pc

## Cured Hams & Cheeses

<b>Charcuterie Plate</b> (3-4 pax) <i>Prosciutto, Jamon, Chorizo, Comte &amp; Manchego served w/ Toasted Bread, Jam &amp; Pickles</i>	42
<b>24-Month Aged Prosciutto di Parma</b> Italy	12
<b>24-Month Aged Jamon Iberico de Bellota</b> Spain	16
<b>Traditional Chorizo Iberico de Bellota</b> Spain	16
<b>Manchego from La Mancha</b> Aged Sheep's Milk Cheese, Spain	12
<b>Burrata from Puglia &amp; Prosciutto from Parma*</b> Italy <i>served w/ Roasted Tomatoes, Balsamic Caramel &amp; Choice of Bread</i>	27

## Beautiful Garden Vegetables

<b>Tortilla Espanola*</b> <i>Spanish Potato Omelette topped with Slices of <b>Jamon</b> topped with Slices of <b>Manchego</b></i>	8/pc 8/pc
<b>Croquette Manchego</b> <i>Fried Croquettes of Manchego, Topped w/ Freshly Shaved Manchego</i>	12 for 3pcs
<b>Locally Soil-Grown Delicious Salad</b> (V) <i>w/ Fresh &amp; Dried Fruit, Nuts &amp; Pickles, Chilled Roasted Tomatoes</i>	17
<b>King Mushrooms &amp; Roasted Garlic</b>	16
<b>‘Wok-Hei’ Cauliflower</b> <i>Sauteed w/ Browned Butter &amp; Crushed Walnuts (V)</i>	16
<b>Crushed &amp; Fried Potatoes</b> <i>w/ Browned Butter infused with Garlic &amp; Chili (V) w/ Fried Egg, Jamon &amp; Aioli*</i>	16 18
<b>Awesome Olives from the Mediterranean*</b> (V)	5



## Wild Caught Seafood

<b>Freshly Shucked Oysters &amp; Tomato Granita</b>	4.5/pc
<b>Chilled Escargot “Ceviche”</b> <i>Live Sea Snails, Steamed &amp; Cleaned, Marinated and served with Crispy Stuff</i>	18
<b>Chef’s Omakase Seafood Platter (3-4pax)</b> <i>Chef’s Combination of Fresh Seafood brought together with Potatoes &amp; Romesco, Ijo &amp; “Rusty” Aioli</i>	<b>86</b>
<b>Live Steamed Clams</b> White Wine, Butter & Garlic Confit	20
<b>Sea Prawns (C)</b> cooked a la Française: Butter, Garlic & Chili	22
<b>Crispy Skin Fillet of Salmon</b> (N) <i>Caper-Anchovy Mayonnaise &amp; Salad</i>	22
<b>Crab Bongo &amp; Garlic Bread</b> <i>Mediterranean Soup of Crab, Clams, Prawns and Diced Vegetables, served w/ Garlic Bread</i>	36
<b>Galician Grilled Octopus*</b> <i>served w/ Squid Ink Mayonnaise &amp; 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” (Spicy Green Chili Sauce)

## Fresh from the Butchers

<b>Seared Thick Cut Foie Gras &amp; Home-made Jam</b> (N)	20/ 26
<b>Meatballs stewed in Tomatoes &amp; Parmesan</b> <i>100% Fresh Pork, lightly Spiced, served w/ a slice of Foccacia</i>	8/3pcs
<b>Best Braised Beef Cheeks*</b> <i>Traditional French-style Braise w/ Shiitake &amp; Potatoes</i>	32
<b>P.P.G. Chicken: Charcoal Grilled Chicken Leg</b> <i>Served w/ Roasted Pepper Sauce, Toasted Almonds &amp; Crispy Skin</i>	22
<b>Iberico Cabecero Spanish Pork Collar</b> (about 200gm)	12/100gm
<i>Beautifully tender Iberian Pork, Grilled &amp; Served w/ a refreshing Salsa</i>	
<b>MBS 4+ Aus Wagyu Striploin</b> (200gm – 380gm)	20/100gm
<i>Brushed w/ Chimichurri, served w, Crispy Potatoes &amp; Salad</i>	

## Micasa Signature Paella

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

<b>Ultimate Seafood Paella*(C)</b> <i>Live Escargot, Fresh Prawns, Live Clams, Chorizo &amp; Aioli</i>	42 / 78
<b>Squid Ink Paella (C)</b> <i>Octopus, Live Clams, Chorizo &amp; Aioli</i>	37 / 67
<b>Chicken &amp; Artichoke Paella</b> <i>Fire Grilled Chicken Thigh, Rice braised in a Rich Chicken Stock, a wee bit of Parmesan, Chorizo &amp; Aioli</i>	42 / 78
<b>Lamb &amp; Chestnut Paella</b> (2pax) <i>Slow Braised Lambs Collar, Chorizo, Fried Kale &amp; 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) **Chardonnary** Reserva, Navarra *aged 14 to 20 months in French Barrique, 2016* (Glass/Bottle) 14 / 68  
(R) **Tempranillo** Crianza, Rioja, Pablo Quiris, Gold Medal, *14 month oak aged* (Bottle) 76  
(R) **Cabernet-Tempranillo** Especial Reserva, Gold Medal, *aged 30 months in French Barrique, 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  
(R) **Amarone** della Valpolicella, DOCG, *that's pretty damn good..* (Bottle) 108

## 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