



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)	\$10

CURED HAMS & CHEESES

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Charcuterie Plate: Hams, Cheeses & Foccacia	\$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

OCEAN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Freshly Shucked Oysters & Lemon (min. 3pc)	\$4.5/pc	
Lobster Bisque, Lobster Meat & Garlic Foccacia	\$22	-
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
Fire Grilled Fillet of Red Snapper & Sauce Provençale	-	\$24
Fire Grilled Collar of Red Snapper (limited portions)	-	\$24

LAND

	<u>GRANDE TAPA</u>
Confit Iberian Jowl “ <i>Secreto</i> ” & 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	
Dry Aged \$18/100gm or, Australian Wagyu \$24/100gm	


GARDEN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Home Made Croquettes (min. 2pc)	\$4.5/pc	
Garden Salad, House Dressing, Nuts & Tomatoes	\$12	\$18
Fire Grilled Padron Peppers & Grated Comte	\$12	\$18
“ <i>Wok Hei</i> ” Cauliflower, Mahon Cream & Nut Crumble	\$12	\$18
Sauteed Mushrooms, Confit Egg Yolk & Persilliade	\$12	\$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	-

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 



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**

	SMALL	MEDIUM
Lobster & Crab Paella	\$78	\$138
Rice braised with Lobster Bisque, topped with Lobster Claws. Fried Crab & Prawns		
Ultimate Seafood Paella (Optional: Squid Ink)	\$42	\$78
Prawns, Clams, Fish, Octopus, 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)	

A Complete Meal

Grilled Meats are accompanied with Crispy Potatoes & Freshly Tossed Salad

Requires 3 Days Notice

Spanish Suckling Pig Meal	\$368 for 3.5-4kg
Trotter Stewed Rice, Fresh Salad, Pickled 4 to 6 people Cabbage & Mangoes, Jam of the Day, Home made Fermented Chili Sauce & Roasting Juices	

Celebrate this Lunar New Year with a Spanish Suckling Pig. I've bridged the cooking techniques and flavour profiles for all to enjoy. I wish you good health and happiness in your life.

在这个农历新年，庆祝一个西班牙风味的乳猪。我结合了烹饪技巧和风味，以供大家享用。祝你生活幸福，身体健康！

- Chef Micah & Team

DESSERTS

Cheese Plate & a Glass of Port	\$22
<i>Grana Padano (Italy), Comte (France), Mahon (Spain) & 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 Catalanian Spanish Cream infused with Lemon Peel</i>	

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Taverna



WINES

<u>Spain:</u>	
(Rose) Chardonnay-Grenache, Monjardin (Bottle) Gold Medal, methode Champenoise, 2018	\$62
(W) Tempranillo Blanco, Quiroga (Glass/ Bottle) Best White Wine Rioja	\$14 / \$68
(R) Tempranillo Crianza, Rioja, CVNE (Glass/ Bottle) JS 90pts, 12 month oak aged	\$14 / \$68
(R) Tempranillio Gran Reserva, Rioja, ROYAL (Bottle) WE 93pts, 28 month oak aged + 36 month bottle aged	\$92
<u>France:</u>	
(R) St Emilion Grand Cru, Chateau Haut-Veyrac (Bottle) JS 92pts, 85% Merlot, 12 month oak aged	\$92
(R) Cote du Rhone, 2022 (Bottle) JD 90pts, 80% Grenache	\$72
(W) Vignoble des Verdots, 2023 (Glass/ Bottle) AOP Bergerac, 50% Sauv Blanc- 50%Semillion	\$14 / \$68
<u>South Africa:</u>	
(R) Bordeaux Blend, Stellenbosch (Glass/ Bottle) WineMag 96pts, Top Red, 2017	\$15 / \$72
<u>Portugal:</u>	
(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	
Estrella, #1 Beer in Barcelona	\$8
Heineken, Netherlands	\$7.5
Tiger, Locally Bottled	\$7.5

LIQUOR

	Shot
Don Angel Gold Tequila	\$10
Stalinskaya Russian Vodka	\$10
Burn Mckenzie Scottish Blended Whiskey	\$12
Single Malt Whiskey	\$15

New Cocktail

Fizzy Watermelon, Lemon & Vodka	\$12
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WEEKDAY HAPPY HOUR
10% OFF ALL ALCOHOL
(excl. eve of ph, ph, ad hoc & set meals)

NON-ALCOHOLIC

<u>Mocktails</u>	Glass/Jug	<u>Juices from Australia</u>	Glass/ Jug
Watermelon & Fizzy Lemon	\$6 / \$19	Orange Apple Lime Passionfruit	\$5.5 / \$16
<u>Tea</u>	Glass/Jug	<u>Water</u>	
Brewed Tea w/ Lemon & Honey (hot/cold)	\$5.5 / \$16	Evian, Sparkling, France (750ml)	\$5.5
Chamomile Peppermint Black Tea	\$4.5 /Pot	Evian, Still, France (750ml)	\$5.5
		Filtered Water (free flow)	-
<u>NESCAFE Coffee</u> [Capsules]	Cup	<u>Soda Cans</u>	Per Can
Espresso Americano Coffee w/ Milk	\$4.5	Coca Cola Original Coca Cola Zero Sprite	\$4

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Chef's Signature 6-Course Atas Set Menu

Dinner: Monday . Tuesday . Wednesday

Lunch: Friday . Saturday . Sunday

\$47++ per set

Tapas

Live Steamed Clams & White Wine
Charcoal Grilled Dry Aged Steak & Chimichurri
Spanish Padron Peppers & Comte

Choice of Main Course

Charcoal Grilled Chicken Paella & Fried Egg,
or Seafood Paella (Prawns, Clams & Octopus) <Optional: Squid Ink>,
or Grilled Line Caught Snapper, Crispy Potatoes & Salad

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.

Our Event Spaces



Micasa Level 2 (Private Room)

- up to 30 people
- personalised menu starting at \$60++ 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 lunch + 1 tea break
\$45++ per pax, minimum 14 pax
 - 1 breakfast + 1 lunch + 1 tea breaks
\$55++ per pax, minimum 14 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 \$45++ 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