



TAPAS

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

FOCCACIA DAILY BAKED

Foccacia of the Day (5pcs)	\$4.5
Garlic & Brownd Butter Foccacia (5pcs)	\$6
Foccacia, Marinated Tomatoes & Anchovies (2pcs)	\$10

CURED HAMS & CHEESES

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Charcuterie Plate: Hams, Cheeses & Condiments	\$28	\$49
24-Month Aged Jamon Iberico de Bellota (<i>Spain</i>)	\$11	\$19
Chorizo Iberico (<i>Spain</i>)	\$8	\$13
Mahon from Menorca (<i>Spain, Semi-hard, Cow's Milk</i>)	\$8	\$13
Burrata, Chorizo Iberico, Tomatoes & Foccacia	\$16	\$28
Baked Camembert, Honey & Nuts (<i>France</i>)	-	\$16

OCEAN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Lobster Bisque, Lobster Meat & Garlic Foccacia	\$23	-
Fire Grilled Galician Octopus, Miso Mayo & Caviar	-	\$36
Live Steamed Clams, White Wine & Confit Garlic	\$14	\$21
Sea Prawns a la <i>Francaise</i> : Butter, Garlic & Chili	\$15	\$23
Fire Grilled Fillet of Red Snapper & Sauce <i>Provençale</i>	\$24	\$42 (whole)

LAND

	<u>GRANDE TAPA</u>
Crackling Pork Belly “Porchetta”, Salsa Verde & Chili	\$28
Cabernet Braised Oxtail Stew & Mashed Potatoes	\$32
Charcoal Grilled Chicken Leg & Sauce <i>Romesco</i>	\$22
Charcoal Grilled Rack of Lamb, Potatoes & Salad (<i>min. 2 ribs</i>)	\$18/100g
Charcoal Grilled Steak, Potatoes & Salad	
• Steak of the day: ARG Striploin MBS3	\$16/100gm
• Steak of the day: AUS Tenderloin MBS3	\$18/100gm
• Steak of the day: AUS Wagyu Ribeye MBS5	\$24/100gm

GARDEN

	<u>TAPA</u>	<u>GRANDE TAPA</u>
Garden Salad, House Dressing, Nuts & Tomatoes	\$13	\$19
Wok Hei Cauliflower, Mahon Cream & Nut Crumble	\$13	\$19
Sauteed Mushrooms, Egg Yolk & Persillade	\$13	\$19
Crispy Potatoes, Garlic Chips & <i>Bravas</i> Sauce	\$13	\$19
Crispy Potatoes, Fried Eggs & Jamon Serrano	\$13	\$19
Amazing Greek Olives, Smoked Paprika & EVOO	\$5	-
Chilled & Spicy Pickled Green Mangoes	\$5	-

Lunch
Friday–Sunday & PH
11:45am - 2:30pm
Closed on Thursdays

Dinner
Monday–Sunday & PH
5:45pm - 10:00pm
Closed on Thursdays

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
update: we've removed the medium size to have better control of final product, in relation to our pan and stove size. End result is a faster delivery & consistency

	for 2 people
Lobster & Crab Paella	\$79
Rice braised with Lobster Bisque, topped with Lobster Claws & Picked Crab Meat	
Ultimate Seafood Paella (Optional: Squid Ink)	\$43
Prawns, Clams, Fish, Octopus, Chorizo & Aioli	
Chicken & Chorizo Paella	\$43
Grilled Chicken, French Beans & Chorizo	
Crispy Skin Duck Confit Paella	\$43
French Cepes, 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 Grain Fed Tomahawk	\$18 per 100gm
from Argentinean Pastures	
Wagyu MB4/5 Tomahawk	\$24 per 100gm
Korean Cattles bred in Australia	
Berkshire Pork Tomahawk	\$12 per 100gm
English, Grain Fed (750gm +/-)	

A Complete Meal

Grilled Meats are accompanied with Crispy Potatoes & Fresh Salad

Requires 3 Days Notice

Spanish Suckling Pig Meal	\$368 for 3.5-4kg
Trotter-Cepes Stewed Rice, Fresh Salad,	
Pickles, Jam of the Day, Home made	4 to 6 people if its
Fermented Chili Sauce & Roasting Juices	
eaten as-is	
7 to 9 people if theres	
other foods on the	
table	

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

Freshly made in-house, end off your meal on a sweet note
< thumbs up >

Chocolate Mousse & Sea Salt	\$5/ scoop
Micasa's Famous Churros (5pcs)	\$12
Dark Chocolate & Lemon Curd	
Mama's Tarte aux Chocolate	\$7.5/slice
Tiramisu Cup / Tray (3 days notice)	\$9.5/ 60

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WINES

<u>Spain:</u>	
(Rose) Still, Tempranillio-Garnacha (Bottle)	- / \$62
(W) Tempranillo Blanco (Glass/ Bottle)	\$14 / \$68
(R) Crianza (Glass/ Bottle)	
Oak & Bottled aged for minimum 24 Months	\$14 / \$68
(R) Gran Reserva (Bottle)	- / \$92
Oak & Bottled aged for minimum 60 Months	
<u>France:</u>	
(R) St Emilion Grand Cru, Chateau Haut-Veyrac (Bottle)	- / \$92
JS 92pts, 85% Merlot, 12 month oak aged	
(R) Cote du Rhone, Chateauneuf du Pape 2020 (Bottle)	- / \$92
JD 93pts	
<u>Chile:</u>	
(R) Cabernet Sauvignon, Maipo Valley (Glass/ Bottle)	\$15 / \$72
Gran Reserva, 2018	
<u>Portugal:</u>	
(Dessert) Fine Port, Taylors (75ml glass)	\$10

SANGRIA

(R) Sangria Rojo (Glass/ Jug)	\$17 / \$52
(W) Sangria Blanco (Glass/ Jug)	\$17 / \$52
**Make it Stiff (Add 1 Shot of Vodka)	+\$10

BEER

Estrella on Tap, Spain (Half/ Full)	\$8 / \$12
Heineken, Netherlands	Bottle \$7.5
Tiger, Locally Bottled	\$7.5

LIQUOR

Don Angel Gold Tequila	Shot \$10
Stalinskaya Russian Vodka	\$10
Black & White Blended Whiskey	\$12
Single Malt Whiskey	\$15

<u>New Cocktail</u>	
Fizzy Watermelon, Lemon & Vodka	\$12

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 Set Menu

Dinner: Monday . Tuesday . Wednesday

Lunch: Friday . Saturday . Sunday

\$52 nett per set

You get all 3 Tapas

Toasted Foccacia, Roasted Tomatoes & Mahon

Charcoal Grilled Dry Aged Striploin

Olive Oil Fried Egg, Crispy Potatoes & Caviar

Choice of One Main Course

Seafood Paella;

Squid Ink Paella;

Grilled Chicken, Crispy Potatoes & Salad;

or Grilled Line Caught Snapper, Crispy Potatoes & Salad

Dessert

Chocolate Mousse & Sea Salt

Tiramisu Casero (+\$5)

Choice of Beverage

Any available soft drink, juice, black coffee or tea

Glass of Watermelon & Fizzy Lemon

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

Bottle of Beer / half pint Estrella (+\$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 IS 10 YEARS OLD



STEAK OF THE MONTH

Special Menu for August & September 2026

DRY AGED GRAIN FED T-BONE STEAK .. \$138++ (1KG+/-)

~~<U.P.> \$180++~~

DRY AGED GRAIN FED TOMAHAWK .. \$128++ (1KG+/-)

~~<U.P.> \$180++~~

AUS. WAGYU MB 4/5 RIBEYE .. \$24/100G

~~<U.P.> \$32/100G~~

BERKSHIRE PORK TOMAHAWK .. \$70++ (750G)

~~<U.P.> \$11/100G~~

While Stocks Last

Reserve 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 \$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