

Fresh Bread: *Italian Focaccia or French Baguette*

Toasted & Drizzled*	w/ Extra Virgin Olive Oil & Salt (V)	4
	w/ Garlic & Lemon Butter (V)	8
w/ Slow Roasted Tomatoes & Tomato Gazpacho (V) (N)		10
w/ Excellent Portuguese Tinned Sardines		12

Cured Hams, Cheeses & Terrines

Plato de Embutidos <i>Platter of Cold Cuts (3 to 4 pax)</i> <i>Jamon, Parma, Chambost, Chorizo, Salad, Jam & Bread</i>	48
24-Month Aged Jamon Iberico de Bellota <i>Spain</i>	16
24-Month Aged Prosciutto di Parma <i>Italy</i>	12
Chorizo Iberico de Bellota <i>Spain</i>	12
Melted Camembert Fondue <i>Topped w/ Honey & Cashews, served with Choice of Bread</i>	17
Burrata from Puglia & Prosciutto from Parma* <i>served w/ Slow Roasted Tomatoes & Choice of Bread</i>	14
Organic Sunny Eggs, Jamon Iberico, Caviar* <i>Topped with Pickled Cucumbers & EVOO, served with Focaccia</i>	18

Beautiful Garden Vegetables

French Fries (V) <i>Shaved Parmesan</i>	13
Freshly Tossed Garden Salad (V) <i>w/ Fresh and Dried Fruit, Toasted Nuts & Pickles</i>	16
Crushed & Fried Potatoes <i>w/ Browned Butter infused with Garlic & Chili (V)</i> <i>w/ Fried Egg, Jamon & Aioli*</i>	16 18
Sous Vide & Grilled Cauliflower Steak* (V) <i>w/ Cauliflower Emulsion, "Poor man's" Crumble</i>	14
Roasted King Oyster Mushrooms* (V) <i>w/ Grated Parmesan</i>	16
Awesome Olives from the Mediterranean* (V)	5
Pickled Green Mangoes (V) <i>w/ Lightly spiced with Chili</i>	5

(*) **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



Fresh from the Butchers

Crispy Pork Cheek** <i>w/ Garlic Mustard, Pickled Daikon & House Vinaigrette</i>	19
Hand Rolled Meatballs <i>5pcs</i> <i>Stewed in a Hearty Tomato Sauce w/ Shaved Parmesan</i>	16
P.P.G. Chicken <i>Pepper, Paprika & Garlic Marinade w/ Parmesan & Tomato Pesto</i>	16
Best Braised Beef Cheeks* <i>Traditional French Style Braise, served w/ Potatoes & Mushrooms</i>	28

Tomahawks & Bone-in's

***Tasmanian Wagyu Tomahawk (MBS 4/5, about 1kg)** 20/100gm

***Aus Barley-fed Angus Tomahawk (MBS 3/4, about 900g)** 17/100g

w/ Choice of Potatoes + 2 Choices of Side Dishes

Side Dish: *Freshly Tossed Salad / Roasted Vine-Tomatoes*

Grilled Cauliflower / Seared Foie Gras

(+\$10 per additional side dish)

***The Famous Pork Tomahawk (about 900g)** 10.8/100g
w/ Choice of Potato, Roasted Vine Tomatoes, Pickled Mangoes, Fresh Salad

***N.Z. Coastal Rack of Lamb (min. 2 ribs)** 17/100g
w/ Choice of Potato, Fresh Salad

2 Ribs ~ 130-150g to 8 Ribs ~ 520-600g
**we're able to cut 3 or 4 ribs if you'd like)*

ARG Aberdeen Angus Striploin (about 290 – 300g) 16.5/100g
w/ Choice of Potatoes, Fresh Salad

Choice of Potatoes: French Fries or Crispy Crushed Potatoes

Available Condiments: English Mustard (Spicy), Dijon Mustard,
Horse Radish Cream

Wild Caught Seafood

Wild Caught Grilled Octopus* <i>(about 200gm, 2 to 3pax)</i> <i>w/ Sobrasada & Chickpea Puree, EVOO & Lemon</i>	36
Sea Prawns (C) <i>w/ Garlic, Chili, White Wine & Butter</i>	20
Live Clams (C) <i>w/ Garlic, Chili, White Wine & Butter</i>	20
Micasa Famous Crab Bongo* <i>Crab Claw & Meat, Live Clams, Fresh Prawns, Rich Seafood Broth</i>	28

Micasa Signature Paella

Spanish Rice Stewed in a Hearty Seafood Broth

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

Crab Paella*(C) <i>Crab Claw & Meat, Fresh Prawns, Live Clams & Sliced Chorizo Iberico</i>	38 / 71
Seafood Paella*(C) <i>Fresh Prawns, Live Clams & Sliced Chorizo Iberico</i>	31 / 55
Squid Ink Paella (C) <i>Octopus, Live Clams & Sliced Chorizo Iberico</i>	31 / 55
Chicken, Mushroom & Chorizo Paella <i>Sunny Fried Egg, Crispy Chicken Skin</i>	31 / 55

S p e c i a l s B o a r d

Grilled Stone Grouper, Salsa Verde (N) 8/100g
served w/ Petite Salad, Lemons & Olive Oil

Crispy Skin Sea Trout & Artichokes (N)
Fillet 18
Belly 22

Carpaccio of Hokkaido Scallops (N) 18
Lemon & Honey Jus, Puffed Rice, Dried Ebi

Tortilla Espanola con Jamon Iberico 8/pc
Spanish Potato Omelette topped with Jamon

***Portuguese Salted Cod Fritters Bacalau** 16
Deep-fried Fritters of Salted Cod, Mashed Potatoes, Topped with Aioli & Caviar

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

Pasta: Linguine

Crab Claw & Meat*(C) <i>Fresh Sri Lankan Crab Claw & Meat poached in a Buttery Crab Broth</i>	35
Seafood Marinara*(C) <i>Fresh Prawns, Live Clams, Hokkaido Scallops & Octopus, a Touch of Tomato, White Wine & Butter</i>	33
Squid Ink Cream(C) <i>Octopus & Prawns, in a Savoury Squid Ink Sauce</i>	26
Live Clams*(C) <i>Garlic, Chili, White Wine & Butter</i>	24
Fresh Sea Prawns(C) <i>Garlic, Chili, White Wine & Butter</i>	24
Pork Meatballs* <i>Stewed in Tomatoes w/ Shaved Parmesan Cheese</i>	24
Carbonara Traditionale* <i>Italian Salted Ham, Fresh Egg Yolk, Parmesan & Black Pepper</i>	24
Aglie e Olio(C) <i>An all-time favourite of Garlic & Chili infused Oil</i>	16

Home-made Desserts

Micasa Famous Churros* <i>Served w/ Dark Chocolate & Lemon Curd</i>	12
Tiramisu Casero* <i>Fluffy Mascarpone Cream Flavoured w/ Rum & Coffee</i>	9.5
Crema Catalana & Torched Bananas <i>Traditional Catalan Spanish Cream Infused with Lemon Peel</i>	9.5
French Canele de Bordeaux (3 pcs)	8
Café Gourmand (N) <i>Macaroon, Brownie, Mini Churros, Coffee or Tea</i>	12

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Wines, Sangria & Cocktails

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

Italian:

(W) Moscato Piemonte, DOC 2020, Cantine Volpi (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, 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:

Spumante Prosecco Superiore Valdobbiandene (Bottle) 66

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
Make it Stiff (Add 1 Shot of Vodka) +10
 Coffee Liquor, Vodka & Spritzer (new) 13
 Passionfruit, Vodka, Mint & Spritzer (new) 13

Beers & Liquor

Liquor

Burn Mckenzie, Scotland* (shot) 12
 Single Malt, Scotch Whisky, Scotland (shot) 15
 Silva's Home-made Limoncello (shot) 10
 Liquore di Caffè "Essentiae", Italian Coffee Liquor, Liguria (shot) 10

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

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

Coffee

Espresso | Black 4.5
 Cappuccino | Latte 5

Bottled Juices from Australia

(Glass/Jug) 4.5 / 15
 Apple | Mango | Pineapple | Pomegranate | Lime

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 Bucket (10 bottles)	67
Heineken/ Tiger Bucket (10 bottles)	53
Red Sangria Jug (2 Jugs)	58
White Sangria Jug (2 Jugs)	53
Blended Scotch (2 Shots)	18

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