

Dinner For Two

Welcome Drink

Home-made Tomato Sparkling Wine

Hokkaido Oysters

Served with Pickled Cucumbers & Cucumber Mojito

Wine Pairing: Pinot Grigio from Italy

Peruvian Scallop Ceviche

Scallops marinated in Lemon, Honey & Dried Ebi

Caponata & Anchovy Toast

Eggplants married with Celery, Onions & Anchovies on Crispy Toast

Wine Pairing: Godello from Spain

Galician Style Octopus & Potatoes

Boiled tender Octopus served atop warmed Potatoes,
marinated w/ E.V.O.O & Smoked Paprika

The Hanging Chicken

Half chicken slowly roasted over fire. Served with Salsa Verde

Wine Pairing: Tempranillo Crianza from Spain

Cacio e Pepe

Romanian style Spaghetti tossed in Fresh Pecorino and Toasted Black Pepper

Chocolate Tart

Set menu without wine pairing: \$87++ per person

Set menu with wine pairing: \$107++ per person
3 glasses of wine each

Menu Supplement:
15gm French Sturgeon Caviar "*Vintage*" & Brioche Toast
\$38

Conditions:
\$100 deposit required upon reservation
(will be deducted from final bill)
72 Hour notice required for refundable cancellations

Available for Dinner only:
100 min dining duration, subject to available time slots

Email your reservations:
admin@micasakitchenandbar.com