

Desserts

Café Gourmand a selection of desserts accompanied with coffee or tea Macaron, Brownie, Mini Churros, Coffee or Tea	12
Micasa Famous Churros* Served w/ Dark Chocolate & Lemon Curd	12
Tiramisu Casero* Fluffy Mascarpone Cream Flavoured w/ Rum & Coffee	9.5
Crema Catalana, Warmed Bananas & Almonds Traditional Catalanian Spanish Cream Infused with Lemon Peel	9.5
70% Dark Chocolate Tarte Mmmmm.... Chocolate "it's nice cause its not too sweet" – Dad.	9.5

Sangria & Cocktails

(R) Sangria a la Micasa** Pomegrenate Juice, Oranges, Pineapples, Cab Sauv & Merlot	(Glass/Jug)	13 / 42
(W) Especial Sangria Blanca** Grapefruit Juice, Oranges, Strawberries, Sauvignon Blanc, Lemon Bubbles **Make it Stiff (Add 1 Shot of Vodka)	(Glass/Jug)	13 / 42 +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:

(W) Txakolina , Basa Lore, <i>drank in the Basque, the palate "opener"</i>	(Bottle)	57
(W) Albarino , Galicia, Maior de Mendoza, <i>delicious white that goes well with seafood</i>	(Glass/Bottle)	14 / 68
(R) Tempranillo Crianza, Rioja, Raiza, <i>lightly spiced super tasty</i>	(Glass/Bottle)	14 / 68*
(R) Tempranillo Gran Reserva, Rioja, Raiza, <i>24 month oak-barrel aged, silky smooth</i>	(Bottle)	80
(R) Tempranillo , Rioja, El Tejar, <i>16 month oak-barrel aged, "roasted"</i>	(Bottle)	80

Italian:

(Semi-Sweet White) Moscato , Asti, Broglia DOC	(Bottle)	57
(W) Cortese , Gavi di Gavi, Piedmont, Organic Wines Award 91pts	(Bottle)	57
(W) Pinot Grigio , Corvezzo's, Venetie, 100% Organic	(Glass/Bottle)	12 / 57
(Semi-Sweet Red) Lambrusco , Emilia Romagna, DOC, WS 88pts <chefs kiss>	(Bottle)	57*
(R) Sangiovese & Merlot IGT, il Palazzo, Chianti <i>quintessential Chianti</i>	(Glass/Bottle)	14 / 68
(R) Primitivo IGT, Puglia, Mundus Gold Medal <i>absolutely delicious & fruity</i>	(Bottle)	72*
(R) Sangiovese , Sir Passo, Tuscany, Luca Maroni 98pts <i>wonderfully smooth & dry</i>	(Glass/Bottle)	15 / 72*
(R) Amarone Classico Riserva, Montalbano, DOCG, MV Gold <i>wow.</i>	(Bottle)	150

Sparkling:

(Rosé) Lambrusco Sparkling Rosé Dry, DOC (N)	(Bottle)	57
(W) Champagne Brut "Mangin et Fils", AOP, DEC 89 pts (N) <i>ripe yellow fruit</i>	(375ml Bottle)	62

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) (Hot/ Cold)	5.5 / 16

BON CAFÉ Coffee Capsules

Espresso Long Black	4.5
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Juices from Australia

Orange Apple Lime Passionfruit	(Glass/ Jug)	5.5 / 16
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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
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Fresh Bread: *Italian Focaccia or Country Style Sourdough*

w/ Extra Virgin Olive Oil (V)	4
w/ Garlic, Lemon & Browned Butter (V)	8
w/ Roasted and Marinated Tomatoes & Spanish Anchovy	2.5/pc
w/ Crab Toast: Freshly Picked Crab & Lemon Mayo (N)	8/pc

Cured Hams & Cheeses

24-Month Aged Prosciutto di Parma <i>Italy</i>	12
24-Month Aged Jamon Iberico de Bellota <i>Spain</i>	16
Traditional Chorizo Iberico de Bellota <i>Spain</i>	16
Melted Camembert Fondue <i>Topped w/ Honey & Nuts, served with Choice of Bread</i>	17
Burrata from Puglia & Prosciutto from Parma* <i>served w/ Roasted Tomatoes & Choice of Bread</i>	25

Beautiful Garden Vegetables

Tortilla Espanola con Jamon* <i>Spanish Potato Omelette topped with Slices of Jamon</i>	8/pc
Locally Soil-Grown Delicious Salad (V) <i>w/ Fresh & Dried Fruit, Nuts & Pickles, Chilled Roasted Tomatoes</i>	16
'Wok-Hei' Cauliflower <i>Sauteed w/ Browned Butter & Crushed Walnuts (V)</i>	16
Crushed & Fried Potatoes <i>w/ Browned Butter infused with Garlic & Chili (V)</i> <i>w/ Fried Egg, Jamon & Aioli*</i>	16 18
Awesome Olives from the Mediterranean* (V)	5

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

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



Wild Caught Seafood

Freshly Shucked Japanese Oysters (min. 2pcs) (N) <i>Drizzled with Tomato Vinaigrette & Fresh Cracked Pepper</i>	4.5/pc
Hokkaido Scallop Ceviche & Caviar <i>Raw & Marinated Scallops, Big Squeeze of Lemon & Caviar w/ Toast</i>	20
Sea Prawns (C) cooked a la Française: Butter, Garlic & Chili	20
Live Clams (C) gently boiled in White Wine, Garlic & Butter	20
Crispy Skin Fillet of Salmon (N) <i>Hazelnut Crumble, Caper-Anchovy Mayonnaise & Seaweed Salad</i>	22
Crab Bongo v2.0 & Garlic Bread (N) <i>Mediterranean Soup of Crab, Clams, Prawns and Diced Vegetables, served w/ Garlic Bread</i>	36
Galician Grilled Octopus* <i>served w/ Squid Ink Mayonnaise & Sweet Paprika "Chinata"</i>	36
Grilled Bone-in Flat Fish "Local Sole" (about 700gm) <i>Browned Butter, Salsa, Pickled Green Chili, Green Olives & Super Potatoes</i>	48

TOMAHAWKS

***MBS4+ Aus Barley-fed Angus Tomahawk (about 900g) 17/100g**
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes & Salad.
Best doneness: Medium Rare

***The Famous Pork Tomahawk (about 650g) 14/100g**
Brushed w/ Chimichurri, served w/ Crispy Potatoes, Chilled Roasted Tomatoes, Salad & Apricot Jam.
Best Doneness: Medium,

***N.Z. Rack of Spring Lamb (min. 2 ribs) 17/100g**
w/ Crispy Potatoes, Fresh Salad & Mint Sauce.
Best doneness: Medium

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

Available Condiments: Dijon Mustard (Tart), Horse Radish Cream (Sweetish-Sourish), Home made Chili Sauce (Gentle Kick)

Fresh from the Butchers

Big Piece of Meatball, Stewed Tomatoes & Parmesan <i>100% Fresh Pork, lightly Spiced, served w/ a slice of Focaccia</i>	8/pc
Best Braised Beef Cheeks & Tendon* <i>Traditional French-style Braise w/ Shiitake & Potatoes</i>	30
Fire Grilled Chicken Thigh <i>Served w/ Roasted Pepper Sauce, Toasted Almonds & Gherkins</i>	22
Iberico Cabecero Spanish Pork Collar (about 230gm) <i>Beautifully tender Iberian Pork, Grilled & Served w/ a refreshing Salsa</i>	26
MBS4+ Aus Barley-fed Angus Striploin (about 350gm) <i>Brushed w/ Chimichurri, served w, Crispy Potatoes & Salad</i>	16/100gm

Micasa Signature Paella

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

Ultimate Seafood Paella*(C) <i>Hokkaido Scallops, Fresh Prawns, Live Clams & Chorizo & Aioli</i>	42 / 78
Squid Ink Paella (C) <i>Octopus, Live Clams & Chorizo & Aioli</i>	34 / 62
Chicken, Artichoke & Sweet Peas (for 2 pax) <i>Fire Grilled Chicken Thigh, Rice braised in a Rich Chicken Stock, a wee bit of Parmesan, Chorizo & Aioli</i>	42

Pasta: Linguine from Giuseppe Cocco, Italy

Sri Lankan Crab Pasta <i>Crab Claw and meat, Lobster Bisque Sauce</i>	38
Seafood Marinara*(C) <i>Fresh Prawns, Live Clams, Hokkaido Scallops & Octopus, a Touch of Tomato & Butter</i>	33
Squid Ink Cream(C) <i>Sliced Octopus & Prawns, in a Savoury Squid Ink Sauce</i>	26
Vongole*(C) <i>Clams, Garlic, Chili, White Wine & Butter</i>	24
Fresh Sea Prawns(C) <i>Garlic, Chili, White Wine & Butter</i>	24
Hand-rolled Pork Meatballs <i>2 Big Meatballs, Savoury Tomato Sauce & Parmesan</i>	26
Braised Oxtail Ragù <i>Traditional Braised Oxtail, Bones Removed, Dusted lightly with Parmesan</i>	26
Carbonara Traditionale* <i>Italian Salted Ham, Fresh Egg Yolk, Parmesan & Black Pepper</i>	24