micasa

Kitchen & Bar

family owned since 2015

Monday to Sunday

Lunch: 12 pm to 2 pm

Dinner: 6 pm to 9 pm

Closed on Tuesdays

HOW TO ORDER LIKE A PRO

1. Have some Sharing items
2. If there's Sauce, order the Ciabatta
3. Have a Combination of Saucey and Dry
4. Always have Balance in your orders
5. Having Seafood? - White Wine
6. Having Red Meat? - Red Wine
7. Having a Bad Day? - Chat With Us!
8. End your meal with something sweet or sour

PRIVATE DINING

Services Offered:

1. Company Luncheons / Dinners
2. Birthday Parties, Family Meals, Celebratory Events, etc.
3. Rental of Space for Activities
4. Book out the Whole Restaurant
5. Simple and Cosy Registry of Marriage (ROM) / Wedding Dinners

if you'd like to know more, please approach any of our staff,
or contact us at 64630263, via email admin@micasakitchenandbar.com

Details:

Upstairs:	24 Seated Adults
Main hall:	38 Seated Adults
Patio:	20 Seated Adults

TAPAS

Dishes Perfect for sharing

CIABATTA

Toasted Ciabatta (4 slices) 4
Drizzled w/ Extra Virgin Olive Oil

w/ Marinated Cherry Tomatoes 7
Ripe Cherry Tomatoes Marinated w/ House Vinaigrette

w/ Melted Camembert Fondue 13
Sprinkled w/ Assortment of Toasted Nuts & Honey

GARDEN

Freshly Tossed Garden Salad 13
w/ Dried & Fresh Fruit, Home Pickles & Toasted Nuts

+$3 add on for each:
Saucisson de Chambost | Chorizo Iberico de Bellota | Aged Parmesan da Grana Padano

Crushed & Fried Potatoes 14
w/ Fried Garlic & Chili, House Vinaigrette, Spring Onions & Lemon Zest

Sauteed Mushrooms 16
Drizzled w/ White Truffle Oil, Grated Aged Parmesan Cheese

Grilled Farmers Vegetables 16
Sauteed on a very high heat to achieve a smokey aroma

CHARCUTERIE

all plates are served with crispy bread, fruit compote, toasted nuts & home pickles

Assortment Platter S 16/ M 22/ L 28

24 Months Aged Proscuitto di Parma (Italy) 12

Chorizo Iberico de Bellota (Spain) 12

Saucisson au Chambost (France) 10

Please check our Chef's Board for Seasonal Specials

Let us know your dietary restrictions (No Pork, No Seafood, No Spicy, No Dairy,etc.)

Chef's Recommendations Vegetarian

TAPAS

Dishes Perfect for sharing

SEAFOOD

All Seafood Served is 100% Fresh

Sea Prawns 18
Sauteed w/ Garlic, Chili, White Wine

Crispy Skin Fillet of Seabass 18
w/ Clam & Lemon Butter Sauce, Simple Salad

Steamed Live Clams 19
w/ White Wine, Tomatoes, and Extra Virgin Olive Oil

Famous Crab Bongo 25
Crab Claw and Meat, Sliced Fish, Live Clams, Prawns, in a lightly spiced Seafood Broth

Grilled Spanish Octopus 30
w/ Pickled Seaweed, Squid Ink Cream, Roasted Chickpeas

MEATS

Classic Hand Rolled Meatballs 16
Freshly Minced Meatballs Stewed in Tomato Sauce w/ Aged Parmesan

Crispy Skin Boneless Chicken 16
w/ Garlic Mayonnaise, Simple Salad

Seared Foie Gras 17
Crispy Bread, Fruit Compote, Home made Pickles

Crispy Pork Cheek 18
w/ Garlic Mustard, Pickled Daikons

AUS Black Angus Ribeye (min. 300gm) 16.8/100gm
w/ Whole Grain Mustard, Simple Salad, Skillet Potatoes

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Chef's Recommendations Vegetarian

TOMAHAWKS

expertly prepared to fit your liking

Our Signature

AUS Black Angus Tomahawk

w/ Vinegar'd Coleslaw, Roasted Potatoes, Marinated Cherry Tomatoes, Simple Salad, Pan Drippings

Please check with our servers the available weight

133/kg

NZ Hawkes Bay Rack of Lamb

w/ Whole Grain Mustard, Simple Salad & Potatoes

8 Ribs - 88
2 Ribs - 25

UK Berkshire Pork Tomahawk

w/ Caramel Bananas, Roasted Potatoes, Marinated Cherry Tomatoes, Simple Salad, Pan Drippings
400gm +/-

53

ADD-ON

to make that bite extra special

Skillet Potatoes w/ Sea salt	8
Pan Seared Foie Gras	13
Vinegar'd Coleslaw	5
Grilled Baby Corn w/ Salted Butter	7
Roasted Cauliflower w/ Walnuts	7

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Chef's Recommendations Vegetarian

PAELLA

Rice stewed in a Rich & Aromatic Broth

Seafood Paella
w/ Fresh Prawns, Live Clams & Spanish Chorizo
for 1*: 18 | for 2: 30 | for 4: 48

Squid Ink Paella
Enriched with Briny Squid Ink
w/ Fresh Squid, Live Clams & Spanish Chorizo
for 1*: 18 | for 2: 32 | for 4: 56

Crab Paella
w/ Crab Claw & Meat, Fresh Prawns, Live Clams & Spanish Chorizo
for 1*: 25 | for 2: 39 | for 4: 67
add $13 for additional Crab Claw

Meatball Paella
Hand Rolled Meatballs, Grated Aged Parmesan, Simple Salad
for 1*: 18 | for 2: 30 | for 4: 48

*only available for lunch

PASTA

Choice of Pasta: Fettucine
Spinach & Ricotta Ravioli (+$3)

Mushroom Alfredo w/ Truffle and Parmesan	19
Prawns in White Wine & Butter	19
Clams in White Wine & Butter	19
Pork Meatballs & Tomatoes	19
Prawns & Clams Marinara	21
Crab Claw & Meat in White Wine & Butter	29

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Chef's Recommendations Vegetarian

DESSERTS

Tiramisu Casero	9
Churros w/ Dark Chocolate & Lemon Curd	12
Home-made Ice Cream	6 for 2 scoops
Our French Tartes (ask for the Flavors!)	12

SPECIAL POURS

COCKTAILS & SHOTS

Jug of Sangria	27
Glass of Sangria	10
Gin & Tonic	10
Mojito	10
Single Malt	15
Whiskey Blended	10
Tequila	10

MOCKTAILS

	Glass / Jug
Virgin Mojito	6 / 16.8
Spanish Sunrise	6 / 16.8
Blue Lagoon	6 / 16.8

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Chef's Recommendations Barmen's Recommendations No Alcoholic Content

WINES

SPARKLING WINE

Lambrusco, DOC, Medici Estate, Italy 65

Sparkling red wine, soft bubbles, excellent to kick start the meal

WHITE WINE

Douglas Hill, Pinot Grigio, 2015, California, 11/55

notes of honey and tropical fruit, paired well with salads & cheese

Montepulciano, Trebbiano Malvasia, 2014, Italy, 11/55

notes of ripe citrus fruits, paired well with seafood and chicken

RED WINE

Solaz, Tempranillo & Cab Sauv, 2014, Spain, 13/65

medium bodied, rich cherry, smooth finish, paired well with red meats

Il Palazzo, Sangiovese, Italy, 11/55

medium bodied, mild tannins, hints of red plum, paired well with red meats

BOTTLED BEERS

Blue Moon U.S.	10.5/btl	47.25/bucket of 5
Peroni Italy	9.5/btl	42.75/bucket of 5
Tiger	7.5/btl	33.75/bucket of 5
Heineken	7.5/btl	33.75/bucket of 5

Barmen's Recommendations

BEVERAGES

COFFEE 4.5

Long Black | Single Shot Espresso | Cappuccino | Latte

Iced Coffee & Baileys Cream 12

FRESHLY BREWED TEA 4.5

Chamomile | Black Tea | Darjeeling

Home-made Iced Tea w/ Lemon (add honey +1)

JUICES 3.5

Apple | Pineapple | Pomegrenate | Lime | Mango

SODA 2.5

Coca Cola | Sprite | Soda Water | Tonic Water

WATER

Filtered Water 0.6/glass | 1.2/btl

Evian Bottled Water 500ml 5/btl