

Home Made Focaccia

Beautifully Fresh Focaccia made in-house. Daily.

w/ Extra Virgin Olive Oil .. \$4.5

w/ Garlic, Lemon & Browned Butter (5pcs) .. \$6

Cured Hams & Cheeses

Charcuterie Plate .. 1-2pax \$30"/ 3-4pax \$48

Prosciutto, Jamon, Chorizo & Mahon,
served w/ Toasted Bread, Jam & Pickles

24-Month Aged Jamon Iberico de Bellota (Spain) .. \$18

18-Month Aged Prosciutto di Parma (Italy) .. \$12

Traditional Chorizo Iberico de Bellota (Spain) .. \$16

Mahon from Menorca {Cow's Milk} (Spain) .. \$12

Burrata from Puglia {Buffalo's Milk} (Italy) .. \$27

served w/ Prosciutto, Roasted Tomatoes, Balsamic Caramel & Focaccia

Home-made Terrine of Foie Gras (France) .. \$12

served w/ Toasted Focaccia, Something Jammy, Something Pickled

Beautiful Garden Vegetables

Tortillia de Patate: *Layered Potato & Onion Omelette*

*topped with Jamon .. \$8

*topped with Mahon .. \$8

Croquette de Jamon Iberico (3pcs) .. \$15

Fried Croquette of Mushroom Ragu, Cured Hams & Aioli

*Locally Soil-Grown Delicious Salad .. \$18

w/ Fresh & Dried Fruit, Nuts & Pickles, Chilled Tomatoes

'Wok Hei' Cauliflower, Garlic & Walnut Crumble .. \$18

Seasonal Greens au Beurre Fondue .. \$18

w/ Fine Herbs, Cured Ham & Butter Emulsion

Crushed & Fried Potatoes

w/ Aioli .. \$12

w/ Browned Butter, Garlic & Chilli .. \$16

*w/ Fried Egg, Jamon & Aioli .. \$18

Amazing Greek Olives, Smoked Paprika & EVOO .. \$5

Chilled & Spicy Pickled Green Mangoes .. \$5



Signature Paella

Spanish Saffron Rice stewed in a hearty broth.
Served slightly moist. Approx. 15-25 mins cooking time

*Ultimate Seafood Paella (small \$42, medium \$78)

Prawns, Clams, Fish, Escargot, Chorizo & Aioli

*Squid Ink Paella (small \$37, medium \$67)

Tender Octopus, Clams, Chorizo & Aioli

*Chicken & Artichoke Paella (small \$42, medium \$78)

Grilled Chicken Leg, French Beans & Chorizo, topped with Crispy Skin

Crispy Skin Duck Confit Paella .. (small \$42, medium \$78)

Enhanced with French Morels, Blue Cheese & Chestnuts

small: for 1 to 2 people / medium: for 3 to 4 people

TOMAHAWKS

Grilled over Charcoal & Beechwood, well Rested before Carving
Approx. 25 mins cooking time

*^Sanchoku MB4 Wagyu Cote de Bouef

Australian Wagyu - Prime Rib Only (1.1kg+/-) .. \$21 /100g

*^Argentinean Grass Fed Cote de Bouef

Argentinean, Dry Aged, 100% Organic, Prime Rib Only (1kg+/-) .. \$18 / 100g

*^Heritage Pork Tomahawks

Berkshire Oinks from England .. \$15 /100g

*^Rack of Spring Lamb

From the Coastal Regions of Northern New Zealand .. \$17 /100g

^Served with Crispy Potatoes & Salad

Available Condiments:

Grain Mustard (Tart), Horse Radish Cream (Sweet/Tart),

Home Made Green Chilli Sauce (Spicy)

Fresh from the Butchers

*Cabernet Braised Wagyu Beef Cheeks .. \$32

Braised in Red Wine, Tomatoes, Carrots & Celery. Extremely Tender & Delicious

PPG Chicken: Charcoal Grilled Boneless Chicken Leg .. \$22

Served w/ Roasted Pepper Sauce, Nuts & Crispy Skin

Charcoal Grilled Iberian Pork Ribs .. \$7/ 100g

Spiced Pork Ribs with a Top Secret Chili Blend

*AUS Wanderer Angus Striploin (about 350gm) .. \$20/ 100g

Chimichurri, Crispy Potatoes & Salad

Wild Caught Seafood

*Freshly Shucked Oysters & Lemon Vinaigrette.. \$4.5 /pc

*Fire Grilled Galician Octopus & Miso-Mayo .. \$36

Local Sea Snails, Garlic-Parsley-Butter & Garlic Bread .. \$18

*Live Steamed Clams, White Wine & Confit Garlic .. \$20

*Sea Prawns a la Francaise: Butter, Garlic & Chili .. \$22

Basque Fish Soup & Garlic Bread .. \$26

Fisherman's Soup of Fish, Clams & Prawns

Fillet of Barramundi & Clams Beurre Blanc .. \$24

Marinated Radishes

Desserts

Cafe Gourmand .. \$12

a selection of desserts accompanied with Coffee or Tea

Macaroon, Brownie & mini Churros

Micasa's Famous Churros, Dark Chocolate & Lemon Curd .. \$12

Basque Cheese Cake & Bailey Sabayon .. \$9.5

"yeah, its good." - Dad.

Tiramisu Casero .. \$9.5

Crema Catalana, Banana Cream & Cookie Crumble .. \$9.5

Traditional Catalonian Spanish Cream infused with Lemon Peel

*Chef's Choice

Fresh Pasta, Hand-stretched Pizzas and more at

Lunch
Friday-Sunday & PH
11:45am - 2:30pm

Dinner
Monday-Sunday & PH
5:45pm - 10:00pm

(*) indicates as shiok

Please let us know if you have any dietary requirements
All prices are subject to 10% service charge and 9% GST

Flip the page for the beverage menu >>

Set Meals Available (excl. Eve of PH & PH)
Monday to Thursday *Dinner*
Friday to Sunday *Lunch*



France:

(R) St Emilion Grand Cru, Chateau Haut-Veyrac
 JS 92pts, 85% Merlot, 12 month oak aged
 Glass / Bottle -/ \$92

(R) Cote du Rhone, 2022
 JD 90pts, 80% Grenache
 -/ \$72

South Africa:

(W) Roussanne-Chenin Blanc, Stellenbosch
 TA 93pts, 2020
 \$14 / \$68

(R) Bordeaux Blend, Stellenbosch
 WineMag 96pts, Top Red, 2017
 \$15 / \$72

Italian

(R) Primitivo, Puglia IGT
 Gold, LM 98pts
 -/ \$78

Portugal:

(Dessert) Fine Port, Taylors
 (75ml Glass) \$10

Spain:

(Rose) Chardonnay-Grenache, Monjardin,
 Gold Medal, methode Champenoise, 2018
 Glass / Bottle -/ \$62

(W) Tempranillo Blanco, Quiroga,
 Best White Wine Rioja 2023,
 \$14 / \$68

(R) Tempranillo Crianza, Rioja, Valpariaso
 Gold Medal & DTR 95pts, 12 month oak aged, 2020
 \$14 / \$68

(R) Tempranillo Reserva, Rioja, Urbion
 JS 90pts, 18 month oak aged, 2007
 -/ \$82

(R) Tempranillo Gran Reserva, Rioja, LAN
 Decanter 96pts, 28 month oak aged + 36 month bottle aged -/ \$92

Sangria & Liquor

(R) Sangria a la Micasa** Glass/Jug \$17 / \$52
(W) Especial Sangria Blanca** \$17 / \$52
 **Make it Stiff (Add 1 Shot of Vodka) +\$10

Don Angel Gold **Tequila** Shot \$10
 Stalinskaya Russian **Vodka** \$10
 Burn Mckenzie Scottish **Blended Whiskey** \$12
 Single Malt **Whiskey** \$15

Beer

Peroni, Italy (Draught) Half pint/ Full pint \$8 / \$12
 Bottle /Bucket of 5
Kronenbourg 1664 Blanc \$9.5 / \$45
Heineken, Netherlands \$7.5 / \$35
Tiger, Locally Bottled \$7.5 / \$35

Weekday Happy Hour
10% off All Alcohol

(excl. eve of ph, ph, ad hoc & set meals)

“I cook with wine. Sometimes I even add it to the food” ... someone from the kitchen, possibly the chef.

Mocktails

Elder Flower & Lemon Spritzer Glass/Jug \$6 / \$19

Tea

Brewed Tea w/ Lemon & Honey (hot/cold) Glass/Jug \$5.5 / \$16
 Chamomile | Peppermint | Black Tea \$4.5 /Pot

NESCAFE Coffee [Capsules]

Espresso | Americano | Coffee w/ Milk Cup \$4.5

Juices from Australia

Orange | Apple | Lime | Passionfruit Glass/ Jug \$5.5 / \$16

Water

Evian, Sparkling, France (750ml) \$5.5
 Evian, Still, France (750ml) \$5.5
 Filtered Water (free flow) \$1 /pax

Soda Cans

Coca Cola Original | Coca Cola Zero | Sprite Per Can \$4

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

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

Please let us know if you have any dietary requirements
 All prices are subject to 10% service charge and 9% GST

Set Meals Available (excl. Eve of PH & PH)
 Monday to Thursday **Dinner**
 Friday to Sunday **Lunch**