



Bread & Daily Bites

Toasted Foccacia, Sea Salt & Spanish EVO (5pcs) .. \$5
Toasted Foccacia, Roasted Garlic Butter (5pcs) .. \$7
Foccacia, Marinated Tomatoes & Pickled Anchovies (2pcs) .. \$10
Foccacia, Marinated Tomatoes & Jamon Iberico (2pcs) .. \$13
Amazing Greek Olives, Smoked Paprika & EVOO .. \$5
Chilled & Spicy Pickled Green Mangoes .. \$5

Charcuterie & Cheese

Charcuterie Plate: Hams, Cheeses, Condiments & 3pcs Foccacia .. \$28
24-Month Aged Jamon Iberico de Bellota (Spain) .. \$15
Chorizo Iberico (Spain) .. \$10
Mahon from Menorca (Spain, Semi-hard, Cow's Milk) .. \$10
Burrata, Marinated Tomatoes & 2pcs Foccacia (Italy, Fresh Soft Buffalo's Milk) .. \$20
Baked Camembert, Honey, Nuts & 2pcs Foccacia (France, Aged Soft Cow's Milk) .. \$16

Starters

JAP Sashimi Grade XL Oysters & Tomato Vinegar .. \$5/pc
Calamari, French Fries, Spicy & Lemon Mayo .. \$20
Lobster Bisque, Lobster Meat & Garlic Foccacia .. \$18
Live Clams, Tomatoes, Anchovy & Capers .. \$16
Sea Prawns, Bisque Sauce, Garlic Confit & Chili .. \$16
Crackling Pork Belly "Porchetta", Salsa Verde & Fermented Chili .. \$28
Catalana Braised Oxtail Stew & Mashed Potatoes .. \$32
Mushroom Soup of Fresh and Dried Shiitake & Garlic Foccacia .. \$10
Chilled Fresh Vegetables & Garbanzo Crema .. \$15
'Wok Hei' Cauliflower, Mahon Cream & Nut Crumble .. \$15
Crispy Potatoes, Garlic Chips & Bravas Sauce .. \$15

Small plates from the Wood Fire Grill

Galician Octopus, Mashed Potatoes & Paprika Vinaigrette .. \$24
Local Red Snapper & Green Chili-Anchovy Sauce .. Fillet \$24/ Whole \$56
Bone-in Chicken Leg & Sauce Romesco .. \$24
NZ Rack of Lamb, Crispy Potatoes & Chilled Vege (min. 2 ribs) .. \$18/100g
Beef, Crispy Potatoes & Chilled Vege

- Dry-aged Grass Fed of the day .. \$18/100g
- Wagyu of the day mb4/5 .. \$24/100g

Big plates from the Wood Fire Grill

Dry-aged Beef Tomahawk, Crispy Potatoes & Chilled Vege (4 - 5pax) .. \$158
Pork Tomahawk, Crispy Potatoes & Chilled Vege (3 - 4pax) .. \$70
ESP Suckling Pig, Chicken & Cepe Caldoso, Chilled Vege (6 - 8pax, 2 Days notice) .. \$368



3-Tapas-Set

(mon tues weds dinner, fri sat sun lunch, excl eve of ph & ph)

Grilled Chicken, Clams-Tomatoes & Potatoes-Bravas .. \$25

Great for a light meal

Spanish Rice for 2

Lobster & Crab Paella .. \$81

Rice braised with Lobster Bisque, topped with Lobster Claws & Soft Shell Crab

Ultimate Seafood Paella (Optional: Squid Ink) .. \$45

Prawns, Clams, Fish, Octopus, Chorizo & Aioli

Chicken, Cepe & Chestnut Arroz Caldoso .. \$45

Charcoal Grilled Chicken, French Cepes & Chestnuts, more brothy than a Paella

Hand Stretched Pizza

Burrata & Marinated Tomatoes .. \$25

Pepperoni & Hot Honey .. \$25

Proscuitto, Mushrooms & Arugula .. \$25

Sea Prawns & Pork Sausages .. \$25

Pineapple & Italian Ham .. \$25

Pulled Pork & Salsa Rossa "Sandwiched" .. \$25

Spicy Dry-Aged Beef .. \$25

Smoked Salmon, Sour Cream & Caviar .. \$26

Margherita, Pesto & Fresh Basil .. \$22

Kids Menu

Choices: Spaghetti; Macaroni

Bolognese Ragu .. \$15

Fresh Mince, Sausage, Bacon, Merlot & Mirepiox

Dessert

Home made Vanilla Ice Cream .. \$5/ scoop

Crema Catalana & Torched Bananas .. \$9.5

Panna Cotta & Berry Jam Cup .. \$9.5

Micasa's Famous Churros (5pcs) .. \$12

Dark Chocolate & Lemon Curd

Tiramisu .. \$9.5/cup .. \$60/tray (3 day notice)

100% Semolina Pasta

**Choices: Spaghetti; Tagliatelle;
Rigatoni; Gnocchi; Stuffed Pasta**

Chili Crab Pasta .. \$32

Picked Crab, Soft Shell Crab
& Roasted Chili-Yolk-Parm-Sauce

Seafood Marinara .. \$29

Prawns, Clams, Octopus, Scallops & Fish
in a Tomato-Wine Sauce

Galician Octopus .. \$26

Choice of Squid Ink Sauce, or Tomato-Wine Sauce

Sea Prawn .. \$26

Bisque Sauce, Garlic, Chili & Lemon

Duck Confit Ragu .. \$25

French Cepe & Sauce Braise

Oxtail Ragu .. \$25

Sticky Sauce Braise, Parmesan & Butter

Bolognese Ragu .. \$25

Fresh Mince, Sausage, Bacon, Merlot & Mirepiox

Carbonara Tradizionale .. \$23

Yolks, Parmesan, Pepper & Pasta Water

Lasagna .. \$25

Layered with Bechamel, Ragu & Parmesan

Please let us know if you have any dietary requirements

All prices are subject to 10% service charge and 9% GST



Wines

Spain:

(Rose) Still, Tempranillio-Garnacha .. Bottle \$62

(W) Tempranillo Blanco .. Glass \$14, Bottle \$68

(R) Tempranillo-Garnacha .. Glass \$14, Bottle \$68
Oak aged for 6 Months, Navarra Valley, Gold 2018; 2019

(R) Gran Reserva .. Bottle \$92
Oak & Bottled aged for minimum 60 Months

France:

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

(R) Cote du Rhone, Chateauneuf du Pape 2020 .. Bottle \$92
JD 93pts

Italy:

(W) Prosecco, Tasi, .. Bottle \$68

(W) Moscato d'Asti DOCG .. Bottle \$58

(W) Riesling, Jasci & Marchesani .. Glass \$14, Bottle \$68

(R) Super Tuscan, Forconate .. Bottle \$72
WE 89pts 2017

Portugal:

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

Sangria

(R) Sangria Rojo .. Glass \$17, Jug \$52

(W) Sangria Blanco .. Glass \$17, Jug \$52

****Make it Stiff (Add 1 Shot of Vodka) .. \$10**

Beer

Estrella on Tap, Spain .. Half \$9, Full \$13

Heineken, Netherlands .. Btl \$8.5

Tiger, Locally Bottled .. Btl \$8.5

Guinness Stout .. Can \$9.5

Somersby Apple Cider .. Btl \$7.5

Liquor

Gold Tequila .. \$10

Russian Vodka .. \$10

Blended Whiskey .. \$12

Single Malt Whiskey .. \$15

New Cocktail

Fizzy Watermelon, Lemon & Vodka .. \$12

Blood Orange, Orange Juice & Vodka .. \$12

WEEKDAY HAPPY HOUR: 10% OFF ALL ALCOHOL

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

Mocktails

Lemon Soda .. Glass \$6, Jug \$19

Watermelon Soda .. Glass \$6, Jug \$19

Juices from Australia

Orange/ Apple/ Lime/ Passionfruit

.. Glass \$6, Jug \$19

Tea

Tea, Lemon & Honey (hot/cold) .. Glass \$6, Jug \$19

Chamomile/ Peppermint/ Black Tea .. Pot \$5

Water

Evian, Sparkling, France (750ml) .. \$7

Evian, Still, France (750ml) .. \$7

Filtered Water (free flow) .. comp.

NESCAFE Capsuled Coffee

Espresso/ Americano/ Coffee & Milk .. \$5

Soda

Coke Original/ Coke Zero/ Sprite .. Canned \$5

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ITALIAN SET MENU

crafted for one

Dinner: Monday . Tuesday . Wednesday

Lunch: Friday . Saturday . Sunday

\$34 nett

Starter

Mushroom Soup with Fresh & Dried Shiitake

Choice of One Main Course

ANY PASTA:

Carbonara; Ragu Bolognese; Duck Confit; Lasagna

Prawns in Bisque; Octopus & Wine

~or~

ANY PIZZA:

Italian Ham & Pineapple; Proscuitto & Arugula; Spicy Beef;

Pepperoni & Hot Honey; Pulled Pork & Salsa Rossa ;

Prawns & Sausage; Margherita

Dessert

Panna Cotta and Berry Jam

Choice of Beverage

Watermelon Soda; Lemon Soda; Blood Orange Soda

Not available on public holidays and eve of public holidays

Our Event Spaces



Micasa Level 2 (Private Room)

- up to 30 people
- personalised menu starting at \$60++ per person, minimum 25 people
- Microphone & Projector available
- Suitable for Celebrations; Private Meetings; Department Events



Seminar Packages

- up to 25 people
- half or full day
- freshly prepared meals
- available packages:
 - 1 lunch + 1 tea break
\$45++ per pax, minimum 14 pax
 - 1 breakfast + 1 lunch + 1 tea breaks
\$55++ per pax, minimum 14 pax
- discounts apply for bulk bookings



Mikey's Taverna Indoors

- Indoor Section: up to 46 people
- Outdoor Section: up to 20 people
- personalised menu starting at \$45++ per person
- Microphone & Projector available
- Suitable for Company Events; Birthday; Celebrations; Get-Togethers

We'll take care of your party, while you focus on
connecting with your friends & families

WhatsApp Message us now @ 9742-3571
or via email micasa.singapore.io@gmail.com

BEEF / FISH AND BOOZE

PROMO

@micasakitchenandbar and @mikeystaverna



EVERY WEDNESDAY IN SEP, OCT, NOV 2026 ... \$58 NETT
280G CHARCOAL GRILLED DRY AGED STEAK + FREE FLOW FRIES
+ VEGE + BOOZE
****NON BEEF AND NON ALCOHOLIC OPTIONS ARE AVAILABLE****