

# CASA NARANJO

Welcome! Our menu takes inspiration from all over Spain, using only quality ingredients.

How to enjoy tapas? Usually, people start with some cured meats/cheeses or starters- to follow with a selection of tapas to share between them. We recommend 2-3 per person, but you can always order more! Check also our daily specials. A TAPEAR!

## Embutidos - Spanish Cured Meats

<b>JAMÓN IBÉRICO DE BELLOTA. D.O GUIJUETO</b>	£11.95	<b>SALCHICHÓN IBÉRICO</b>	£6.50
		Cured Sausage made with lean pork, salt and pepper	
<b>JAMÓN SERRANO DE BODEGA (SEGOVIA)</b>	£6.75	<b>CHORIZO IBÉRICO</b>	£6.50
<b>LOMO IBÉRICO</b>	£6.75	Cured Pork Meat dressed with salt&paprika and natural spices	
Cured Pork Loin seasoned with paprika.			

## Quesos - Spanish Cheeses

<b>MANCHEGO</b>	£4.95	<b>PICOS DE EUROPA</b>	£4.95
A firm cheese with strong flavour. Made from pasteurized Sheep milk.		Blue Cheese from the northern Spain Mountains.	
		<b>ARZÚA - ULLOA</b>	£4.95
		Soft Galician Cow's cheese.	



## SHARING BOARDS

Cured Meat Selection £15.95

Cheese Board £10.95

Iberian Ham and Manchego Cheese £9.95



## BREAD, OLIVES AND STARTERS

<b>ACEITUNAS</b>	£2.75	<b>CROQUETAS</b>	£5.60
Fresh and Juicy "Manzanilla" Olives		Homemade croquettes . Thick béchamel, coated with breadcrumbs and deep fried. Different Flavours	
<b>HABAS FRITAS</b>	£2.50	<b>CALANDRACAS</b>	£5.20
Delicious Fried Broadbeans		Deep Fried Ham, Chorizo and Cheese Parcels.	
<b>PA AMB TOMAQUET</b>	£2.95	<b>ENSALADA DE LA CASA</b>	£4.95
Rustic Bread with a homemade Tomato and Garlic Dip		Beef Tomatoes, chopped Garlic, Black Pepper, Oregano and Extra Virgin Olive Oil Salad.	
★ Extra Roll for £1			
<b>ALIOLI DIP</b>	£0.50	<b>PINTXO DE MORCILLA</b>	£4.95
<b>BOQUERONES</b>	£4.95	Grilled Spanish Black Pudding on Toast with Quail Egg on Top.	
Pickled Spanish Anchovies with Garlic&Extra Virgin Olive Oil			

## PESCADOS - FISH AND SEAFOOD

<b>GAMBAS PIL-PIL</b> Chili & Garlic King Prawns.	£7.50	<b>GAMBÓN ROJO A LA PLANCHA</b> Grilled Spanish Red Giant Prawns (on the shell)	£9.85
<b>PULPO A LA GALLEGA</b> Slow cooked Octopus served with boiled Potatoes, Pimentón de la Vera and Extra Virgin Olive Oil.	£7.80	<b>BROCHETAS DE GAMBAS Y VIEIRAS</b> Grilled Prawns and Scallops Skewers with a Garlic&Parsley Dressing.	£7.20
<b>CALAMARES A LA ROMANA</b> Deep Fried Baby Squid served with Alioli Dip	£6.50	<b>PESCADITOS FRITOS</b> Deep Fried Whitebait from the Mediterranean Sea with Alioli Dip. A classic!!	£5.40

## CARNES - MEATS

<b>CHORIZO AL VINO TINTO</b> Fresh Chorizo Sausage cooked with Rioja Wine	£5.95	<b>CALDERETA DE CORDERO</b> Traditional succulent Lamb stew with Vegetables	£6.95
<b>ALBÓNDIGAS</b> Beef & Pork meatballs in Tomato sauce	£5.95	<b>PIMIENTOS DE MORCILLA</b> Stuffed Piquillo Peppers with Spanish Black Pudding. Piping Hot in red pepper sauce	£5.75
<b>CARRILLERA DE DE BUEY AL VINO</b> Slow cooked Ox Cheeks in Red Wine sauce	£7.25	<b>PINCHOS DE CORRAL</b> Grilled marinated Chicken, Onion and Pepper Skewer	£5.85

## VEGETARIANAS - VEGETARIAN

<b>PATATAS BRAVAS/ALIOLI/MIXTAS</b> Crispy fried Potatoes with Spicy Red Pepper sauce, Garlic Mayonnaise or both!	£4.75	<b>LENTEJAS DE LA ABUELA</b> Our Grandmother's Lentils and Vegetable Stew. »WITH CHORIZO £5.95	£4.95
<b>CHAMPIÑONES AL AJILLO</b> Garlic Mushrooms with Parsley and Olive Oil.	£5.25	<b>BERENJENAS CON MIEL Y SÉSAMO</b> Crispy Sliced Aubergine with honey sauce, bit of chilli and sprinkled Sesame	£6.20
<b>TORTILLA ESPAÑOLA</b> Traditional Free Range Onion and Potato Omelette.	£4.50	<b>PIMIENTOS DE PADRÓN (seasonal)</b> Pan Fried green Padrón peppers from Galicia	£5.25

## PAELLAS



*Our paellas are cooked fresh and from the scratch. That's why we need 24 hours pre-order in advance. Minimum of 2 people.*

Meat	£14/person
Seafood	£14/person
Mixta	£14,50/person

Meloso con Gambón	£19/person
Creamy rice with Giant Prawns	