

# Casa Naranjo

Authentic Tapas Bar

## EMbutidos y quesos

### *Ibéricos - Iberian Cured Meats*

**Jamón Ibérico** £8.95

Cured Ham from the Leg of Black Iberian Pork

**Lomo Ibérico** £6.75

Cured Pork Loin. Perfect combination of Aroma and Succulence.

**Salchichón Ibérico** £6.50

Cured Pork meat seasoned with natural pepper

**Chorizo Ibérico** £6.50

Cured Pork Meat dressed with salt & paprika and natural spices

**Cured Meat Selection** £15.95

### *Quesos - Spanish Cheeses*

**Manchego** £4.95

Hard, Strong and Mature. Made from pasteurized Sheep milk

**Al Vino** £4.95

Marinated in Red Wine, from pasteurized sheeps milk.

**Caprin** £4.95

Matured Goat Cheese from pasteurized milk. Soft and smooth flavour

**Cheese Board** £10.95

## Para picar / SNACKS, Starters & Cold Tapas

**ACEITUNAS** £2.50

Fresh and Juicy "Manzanilla" Olives

**HABAS FRITAS** £2.25

Delicious Fried Broadbeans

**PA AMB TOMAQUET** £2.85

Rustic Bread with a homemade Tomato and Garlic Dip

**ALIOLI DIP** £0.50

**BOQUERONES** £4.95

Marinated Spanish Anchovies with Garlic & Extra Virgin Olive Oil

**LANGOSTINOS** £9.50

Grilled whole unpeeled King Prawns

**CROQUETAS** £4.85

Homemade croquettes. Crispy on the outside and Creamy bechamel in the inside.

**ENSALADA DE LA CASA** £4.60

Fresh Tomatoes, chopped Garlic, Black Pepper, Oregano and Extra Virgin Olive Oil Salad.



## Del Mar / From the Sea

- GAMBAS PIL-PIL** £6.95  
Chili & Garlic King Prawns.
- PULPO A LA GALLEGA** £7.20  
Slow cooked Octopus served with boiled Potatoes, sprinkled Paprika and Extra Virgin Olive Oil.
- CALAMARES A LA ROMANA** £5.90  
Deep Fried Baby Squid served with Alioli Dip.
- BROCHETAS DE GAMBAS Y VIEIRAS** £6.95  
Grilled Prawns and Scallops Skewers with a Garlic & Parsley Dressing.
- PESCADITOS FRITOS** £4.80  
Deep Fried Whitebait from the Mediterranean Sea with Alioli Dip. A classic!!

## De La Tierra / From the Land

- CHORIZO AL VINO TINTO** £5.75  
Fresh Chorizo Sausage cooked with Rioja Wine.
- SOLOMILLO DE CERDO AL QUESO AZUL** £7.50  
Iberian Pork Tenderloin with Creamy Blue Cheese Sauce and chips.
- PIMIENTOS DE MORCILLA** £5.45  
Piquillo Peppers stuffed with Spanish Black Pudding.
- CONejo AL AJILLO** £5.50  
Spanish Rabbit cooked in a Garlic and White Wine Sauce.
- CARRILLERA DE IBÉRICO AL VINO** £6.95  
Iberian Pork Cheek in Red Wine sauce served with sliced "panaderas" potatoes.

- PINCHOS DE CORRAL** £5.85  
Marinated Chicken, Red Pepper and Onion Skewers.

- ALBÓNDIGAS** £5.65  
Beef & Pork meatballs in our homemade Tomato sauce

## De La Huerta / From the Ground

- PATATAS BRAVAS/ALIOLI/MIXTAS** £3.95  
Crispy fried Potatoes with Spicy Red Pepper sauce, Garlic Mayonnaise or both!
- CHAMPIÑONES AL AJILLO** £4.95  
Garlic Mushrooms with Parsley and Olive Oil.
- TORTILLA ESPAÑOLA** £4.50  
Traditional Onion and Potato Omelette.
- LENTEJAS DE LA ABUELA** £4.75  
Our Grandmother's Lentils and Vegetable Stew.
- BERENJENAS CON MIEL Y SÉSAMO** £5.25  
Crispy Sliced Aubergine with honey sauce, hint of chilli and sprinkled Sesame
- PIMIENTOS DE QUESO** £5.45  
Piquillo Peppers stuffed with Goat's Cheese, Nuts and Capers

