

# Casa Naranja

## EMbutidos y quesos

### IBÉRICOS – IBERIAN CURED MEATS

Jamón "Gran Reserva" de Teruel *£8.95*

Excellent Ham from Teruel. Aged for a minimum of 14 months

Lomo Ibérico *£6.75*

Cured Pork Loin seasoned with paprika.

Salchichón Ibérico *£6.50*

Cured Sausage made with lean pork, salt and spices

Chorizo Ibérico *£6.50*

Cured Pork Meat dressed with salt & paprika and natural spices

### QUESOS – SPANISH CHEESES

Manchego *£4.95*

A firm cheese with strong flavour. Made from pasteurized Sheep milk.

Picos de Europa *£4.95*

Blue Cheese from the northern Spain Mountains.

Tetilla *£4.95*

Soft & Creamy cone shaped Cheese from Galicia.

### SHARED BOARDS

Cured Meat Selection *£15.95*

Cheese Board *£10.95*

Ham and Manchego Board *£8.75*



## 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*

Fresh Spanish Anchovies in Vinegar with Garlic & Extra Virgin Olive Oil

CROQUETAS *£5.25*

Homemade croquettes. Thick béchamel, coated with breadcrumbs and deep fried.

ENSALADA DE LA CASA *£4.60*

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

PINTXO DE MORCILLA *£4.95*

Grilled Spanish Black Pudding on Toast with Quail Egg on Top.



## PESCADOS - FISH AND SEAFOOD

**GAMBAS PIL-PIL** £6.95  
Chili & Garlic King Prawns.

**PULPO A LA GALLEGA** £7.20  
Slow cooked Octopus served with boiled Potatoes, Pimentón de la Vera and Extra Virgin Olive Oil.

**CALAMARES A LA ROMANA** £5.95  
Deep Fried Baby Squid served with Alioli Dip

**GAMBÓN ROJO A LA PLANCHA** £9.75  
Grilled Spanish Red Giant Prawns (on the shell)

**BROCHETAS DE GAMBAS Y VIEIRAS** £6.95  
Grilled Prawns and Scallops Skewers with a Garlic & Parsley Dressing.

**PESCADITOS FRITOS** £4.95  
Deep Fried Whitebait from the Mediterranean Sea with Alioli Dip. A classic!!

## CarneS - Meats

**CHORIZO AL VINO TINTO** £5.85  
Fresh Chorizo Sausage cooked with Rioja Wine

**ALBÓNDIGAS** £5.75  
Beef & Pork meatballs in Tomato sauce

**CARRILLERA DE BUEY AL VINO** £7.25  
Slow cooked Ox Cheeks in Red Wine reduction

**CONEJO A LA CASTELLANA** £6.25  
Spanish Rabbit served with Iberian Ham and White wine Sauce.

**PINCHOS DE CORRAL** £5.85  
Grilled marinated Chicken, Onion and Pepper Skewers

## VEGETARIANAS - VEGETARIAN

**PATATAS BRAVAS/ALIOLI/MIXTAS** £4.25  
Crispy fried Potatoes with Spicy Red Pepper sauce, Garlic Mayonnaise or both!

**CHAMPIÑONES AL AJILLO** £4.65  
Garlic Mushrooms with Parsley and Olive Oil.

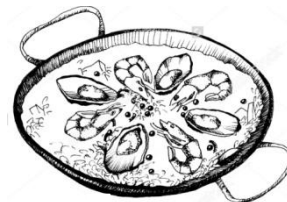
**TORTILLA ESPAÑOLA** £4.50  
Traditional Free Range Onion and Potato Omelette.

**LENTEJAS DE LA ABUELA** £4.75  
Our Grandmother's Lentils and Vegetable Stew.  
»WITH CHORIZO £5.75

**BERENJENAS CON MIEL Y SÉSAMO** £5.50  
Crispy Sliced Aubergine with honey sauce, bit of chilli and sprinkled Sesame

**PIMIENTOS DE PADRÓN (seasonal)** £4.25  
Fried green Padrón peppers from Galicia

## PAELLAS



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

**De Carne (min 2 people)** £14/person  
**De Marisco - Seafood (min 2 people)** £14/person  
**Mixta (min 2 people)** £14.50/person  
**Meloso con Gambón (min 2 people)** £19/person  
Creamy rice with Giant Prawns