

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

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

Quesos - Spanish Cheeses

MANCHEGO	£4.95	PICOS DE EUROPA	£4.95
A firm cheese with strong flavour. Made from pasteurized Sheep milk.		Blue Cheese from the northern Spain Mountains.	
		ARZÚA - ULLOA	£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

ACEITUNAS	£2.50	CROQUETAS	£5.25
Fresh and Juicy "Manzanilla" Olives		Homemade croquettes . Thick béchamel, coated with breadcrumbs and deep fried. Different Flavours	
HABAS FRITAS	£2.25	CALANDRACAS	£4.95
Delicious Fried Broadbeans		Deep Fried Ham, Chorizo and Cheese Parcels.	
PA AMB TOMAQUET	£2.85	ENSALADA DE LA CASA	£4.60
Rustic Bread with a homemade Tomato and Garlic Dip		Beef Tomatoes, chopped Garlic, Black Pepper, Oregano and Extra Virgin Olive Oil Salad.	
ALIOLI DIP	£0.50		
BOQUERONES	£4.95	PINTXO DE MORCILLA	£4.95
Pickled Spanish Anchovies with Garlic&Extra Virgin Olive Oil		Grilled Spanish Black Pudding on Toast with Quail Egg on Top.	

PESCADOS - FISH AND SEAFOOD

GAMBAS PIL-PIL Chili & Garlic King Prawns.	£6.95	GAMBÓN ROJO A LA PLANCHA Grilled Spanish Red Giant Prawns (on the shell)	£9.85
PULPO A LA GALLEGA Slow cooked Octopus served with boiled Potatoes, Pimentón de la Vera and Extra Virgin Olive Oil.	£7.20	BROCHETAS DE GAMBAS Y VIEIRAS Grilled Prawns and Scallops Skewers with a Garlic&Parsley Dressing.	£6.95
CALAMARES A LA ROMANA Deep Fried Baby Squid served with Alioli Dip	£5.95	PESCADITOS FRITOS Deep Fried Whitebait from the Mediterranean Sea with Alioli Dip. A classic!!	£4.75

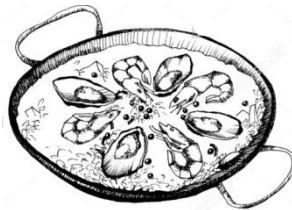
CARNES - MEATS

CHORIZO AL VINO TINTO Fresh Chorizo Sausage cooked with Rioja Wine	£5.95	CONEJO A LA CASTELLANA Spanish Rabbit with Iberian Ham and White wine Sauce	£6.25
ALBÓNDIGAS Beef & Pork meatballs in Tomato sauce	£5.75	PIMIENTOS DE MORCILLA Stuffed Piquillo Peppers with Spanish Black Pudding. Piping Hot in red pepper sauce	£5.75
CARRILLERA DE DE BUEY AL VINO Slow cooked Ox Cheeks in Red Wine sauce	£7.25	PINCHOS DE CORRAL Grilled marinated Chicken, Onion and Pepper Skewer	£5.85

VEGETARIANAS - VEGETARIAN

PATATAS BRAVAS/ALIOLI/MIXTAS Crispy fried Potatoes with Spicy Red Pepper sauce, Garlic Mayonnaise or both!	£4.35	LENTEJAS DE LA ABUELA Our Grandmother's Lentils and Vegetable Stew. »WITH CHORIZO	£4.75 £5.75
CHAMPIÑONES AL AJILLO Garlic Mushrooms with Parsley and Olive Oil.	£4.85	BERENJENAS CON MIEL Y SÉSAMO Crispy Sliced Aubergine with honey sauce, bit of chilli and sprinkled Sesame	£5.85
TORTILLA ESPAÑOLA Traditional Free Range Onion and Potato Omelette.	£4.50	PIMIENTOS DE PADRÓN (<i>seasonal</i>) Pan Fried green Padrón peppers from Galicia	£4.85

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	