



Casa Naranja



STARTERS

Cured Iberian Meat Selection - £15.00

Ham, Salchichon, Loin and Chorizo

Iberian Ham - £10.90

Spanish Cheese Board - £9.75

Manchego, Arzúa Ulloa and Blue cheese

Manchego Cheese — £6.75

ACEITUNAS (V)(VG) - £2.95

Fresh and Juicy "Manzanilla" Olives

ALMENDRAS (V)(VG) - £3.60

Spanish Roasted Marcona almonds

PA AMB TOMAQUET (V)(VG) - £3.50

Rustic Bread with a Tomato and Garlic Dip

Extra Roll £1

PA AMB TOMAQUET WITH MANCHEGO CHEESE (V) - £6.50

Tomato and garlic bread with melted manchego Cheese

PA AMB TOMAQUET WITH SPANISH SERRANO HAM - £6.50

Tomato and garlic bread with Serrano Ham

BOQUERONES - £6.50

Pickled Spanish Anchovies with Garlic & Extra Virgin Olive Oil

CROQUETAS - £6.20

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

GAMBÓN A LA PLANCHA £10

Whole grilled spanish gigant red Prawns

PINTXO DE SARDINA, ESCALIVADA Y QUESO DE CABRA - £8

Smoked sardine filet, escalivada and cured goat cheese on Toast

PINTXO DE MORCILLA CON HUEVO DE CODORNIZ - £7.50

Spanish grilled Black pudding, piquillo pepper and quail egg on toast

ENSALADA DE LA CASA (V)(VG) - £6.80

Beef Tomates, garlic, oregano, black pepper and Extra Virgin Olive Oil

ENSALADA DE ESCALIVADA (V)(VG) - £7.20

A traditional Catalan dish. Roasted pepper, onion and aubergine salad

MAIN TAPAS

- GAMBAS PIL-PIL £8.00**
Chili&Garlic King Prawns in their own sauce
- CALAMARES A LA ANDALUZA £7.20**
Deep Fried Baby Squid and Alioli
- PATA DE PULPO A LA PLANCHA £16**
Grilled whole Octopus leg and *patatas panadera*
- CHORIZO AL VINO TINTO £6.80**
Fresh Chorizo Sausage in Red Wine
- ALBÓNDIGAS £6.80**
Beef &Pork meatballs in Tomato sauce
- CHAMPIÑONES AL AJILLO (V)(VG) £6.25**
Sautéed garlic mushrooms
- POLLO DE CORRAL £6.90**
Grilled marinated Chicken skewers
- PIMIENTOS DE PADRON (V)(VG) £6.75**
Pan fried Padron Peppers in Extra Virgin Olive Oil
- PATATAS BRAVAS (V)(VG) £5.50**
Spicy Red Pepper
- PATATAS ALIOLI (V) £5.50**
Garlic Mayonnaise
- PATATAS MIXTAS (V) £5.50**
Brava and Alioli
- PESCADITOS FRITOS £6.25**
Deep Fried Whitebait from the Mediterranean Sea
- ALCACHOFAS CON ROMESCU Y MANCHEGO (V) £7**
Baked Artichoke hearts with Romesco and Manchego cheese
- HUEVOS ROTOS CON JAMÓN £7.50**
Broken eggs, Iberian Ham and fried potatoes
- TORTITAS DE CAMARONES £7.20**
Baby Shrimps fritters with “pico de gallo”
- CARRILLERAS AL VINO TINTO £8.20**
Ox cheeks in Red Wine and potatoes
- BERENJENAS CON MIEL Y SÉSAMO (V)(VG) £6.80**
Crispy Aubergine, honey, chilli and Sesame
- TORTILLA ESPAÑOLA (V) 6.25**
Onion and Potato Omelette.
- CHULETAS DE CORDERO £8.80**
Spanish Lamb chops, piquillo peppers, fried potatoes

DESSERTS

- TARTA DE SANTIAGO £5.50**
Almond Tart from Santiago de Compostela.
- CHURROS CON CHOCOLATE £5.50**
- TARTA DE QUESO MANCHEGO £5.50**
Baked Manchego Cheesecake
- COPA DE HELADO £3.95**
Chocolate or vanilla ice cream, syrup and wafer

PRE-ORDER

- Paellas - £15 per head, 2 people min**
- Pierna de Cordero lechal - £25**
Spanish Roasted Lechal lamb leg, potatoes and seasonal vegetables