

Casa Naranjo

Authentic Tapas Bar

Tapas

Para Picar

This section is perfect for starting your meal or just enjoying as a snack with a drink at our bar, most of these can be eaten with your fingers and are served quickly.

Manzanilla Olives	2.25
Roasted Almonds	2.75
Spanish Bread Board	2.50
Jamon Iberico	8.00
Salchichon Iberico	6
Chorizo Iberico	6
Iberico cured Meat Selection	9.50
Croquetas (Jamon, Cod or Mushroom) (4)	4
Calandradas (Cheese, Ham, Chorizo) (3)	4.25
Tortilla Del Dia	3.50
Alioli Dip (Garlic sauce)	0.50

Quesos

All Spanish cheeses – a great selection with a variety of flavours and textures. The Cheese board is quite large and perfect for sharing.

Zamorano. (Sheep, non Pasturised)	4.75
Ibores. (Goat, non Pasturised)	4.75
Tintorro, (Goat, Pasturised)	4.75
Tetilla (Cow, Pasturised)	4.75
Cheese Board (Membrillo, picos)	10.00

From the Sea

Chilli and Lemon Prawns	6.50
Octopus Gallician Style	7
Calamares	6
Langostinos with Jamon (6)	10
Pescaditos – fried Whitebait	4
Grilled Salmon with Almond Dressing	5.50

From the Land

Mini Chorizo Sausage “a la sarten”	5.50
Piquillo stuffed with Morcilla (Blackpudding) (2)	4.75
Pork Cheek cooked in Red Wine.	6
Pork “Morunos” Skewer (2)	5
Broadbeans cooked with Chorizo	7
Albondigas – Spanish Beef and Pork Meatballs.	5
Garlic Chicken Thighs	4.50
Grilled Baby Gem with Pancetta	5
Stuffed Breast of Lamb, Peas, Mint, Pinenuts and Prunes	7.50
Chicken and Vegetable Skewers with Paprika	4.75

From the Ground

Crispy Potatoes with Brava Sauce or Alioli or both sauces.	3.50
Garlic Mushrooms	4.25
Chickpeas cooked with Spinach	4
Asparagus “a la Plancha”	4.50
Grilled Spring Onion with Romesco Sauce	5
Piquillo stuffed with Goats Cheese	4.50
Ensalada de Tomate	4.50
Sauteed Peas with Garlic and Onion (add Jamon for 0.50 extra)	4



Dearest customer, if you require any help of advice with this menu then please do ask us, all of our staff are well aware of food allergy risks and the ingredients of each dish. Gracias