

THE
PORT
WINES TAPAS HOUSE
IBÉRICOS.

Pembroke District – Dundrum
+353 1 216 6133
Open Mon-Thurs from 12pm
Fri-Sun from 10 till late

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Facebook: The Port House Ibericos
Instagram: porthouse tapasbars Ireland
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Aperitivos

- Pan con alioli, aceitunas & hummus** contains (2) (a)(4)(12)(14) €6.75
Bread with alioli, olives & hummus
- Aceitunas** €4.25
Marinated Olives
- Almendras** contains (10)(a) €4.25
Roasted salted almonds

Ensaladas (Salad)

- Ensalada con Granada y Nueces** v_{contains} (10)(b) (14) €5.75
Baby mix leaves ,tomato ,pomegranate, roast walnuts ,red onions, with a red wine vinegar & honey dressing
- Ensalada de Queso de Cabra** v_{contains} (7) (9) (10)(a) €5.75
Baby spinach with grilled soft goats cheese, tomato, almonds, mustard & honey dressing
- Ensalada de Salmon** v_{contains} (5) (14) €5.95
Baby spinach with smoked salmon, cucumber, radish, spring onions, lemon and dill dressing
- Ensalada de Pollo** contains (7) (14) €5.95
Baby spinach, tomato, grilled chicken, crispy chorizo & Manchego

Chacineria (Cured Meats)

- Serrano Jamon** contains (2)(a) €7.95
Slice dry cured Jamon 14 month old
- Jamon Iberico de Bellota** contains (2)(a) €9.95
Iberian ham full of flavor
- Chorizo Iberico de Bellota** contains (2)(a)(7) €6.25
Iberian sausage with a blend of spices
- Morcon Ibérico de Bellota** contains (2)(a)(7) €6.75
Sausage with paprika & garlic seasoning
- Lomo Ibérico de Bellota** contains (2)(a)(7) €8.25
Paprika and sea salt seasoned pork loin
- Pata Negra** contains (2)(a) €15
Hand sliced and corn fed, black hoof jamon

- Plato de Chacinería** contains (2)(a)(7) €14.95
Selection of above

Queso (Cheeses)

- Manchego – Pasteurized** v_{contains} (2)(a) (7) €7.50
Sharp, sheep milk cheese from La Mancha
- Picón - Unpasteurized** v_{contains} (2)(a) (7) €5.85
Basque blue cheese made from cow's milk
- Mahón – Pasteurized** v_{contains} (2)(a) (7) €6.75
Salty & lemon cow's milk cheese from Menorca
- Queso de Cabra al Romero Pasteurised** v_{contains} (2)(a)(7) €8.25
Goat cheese with rosemary from La Mancha
- Queso de Cabra al Vino** v_{contains} (2)(a) (7) €7.50
Goat cheese with hazelnuts and almonds flavour, aged for 1 month and washed in red wine
- Monte Enebro –Pasteurised** v_{contains} (2)(4)(7) €8.35
Handmade Soft-ripened goat Cheese from Avila made by legendary Rafael baez
- Plato de Queso** v_{contains} (2) (7)(a)(c) €14.95

- Plato de Queso Y Chacineria** v_{contains} (2) (7)(a)(c) €14.95
Selection of above

All our beef is 100% Irish

Pintxos

- Tres de Bocadillos** contains (1) (2)(a)(4) (7) (9) (14) €10.95
Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-piri & Aioli, Mini pork burger and Manchego sauce
- Manchego Burger** contains (1) (2)(a)(7) (12) (14) €5.55
Mini pork burger served with Manchego sauce and crispy onions
- Pepito Solomillo** contains (2)(a)(7) €4.95
Mini flat iron steak grilled served on garlic butter toast
- Tosta de salmón** contains (2)(a)(5)(7) €4.95
Smoked salmon on a crispy toast, Greek yoghurt, truffle honey and freshly ground pepper
- Pa amb Tomaquet** v_{contains} (2)(a) €3.45
Toasted Galician bread with crushed tomatoes, garlic & olive oil
- Tostas de Champiñones** v_{contains} (2)(a)(7) €4.75
Creamy mushroom served on toast
- Selection de empanadillas** contains (1)(2)(a) (2)(4)(7) €8.50
Selection of mini savoury pastries filled with chicken, beef and vegetables

v Suitable for Vegetarians

Gluten Free option is available for dishes.

Some of our dishes may contain bones.Allergens Guide: 1. Celery 2. Gluten(a.wheat;b.rye;c. barley;d.oats) 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts(a.almonds;b.walnuts) 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphites

Marisco (Seafood)

Lubina _{contains (5) (7)}	€9.25
Sea Bass on a bed of lentils with bacon, served with cream reduction & crispy Spinach	
Paella de Marisco _{contains (1) (3) (8)}	€7.55
Traditional Spanish rice dish with seafood	
Calamares Rabas a la Andaluza _{contains (4) (7) (8) (14)}	€6.95
Strips of squid in seasoned in flour, with lemon and alioli	
Gambas Rebozadas _{contains (3) (4) (14)}	€6.75
Deep fried prawns in batter served with Aioli	
Brochetas de Gambas al Pil Pil _{contains (3)}	€7.65
Pan fried prawns served with garlic & chilli	



Patatas (Potatoes)

Bravas _{contains (14)} or Alioli _{contains (4) (14)} or Mojo _{contains (10) (14)}	€4.25
Deep fried potatoes served with fiery tomato, garlic mayo or Canarian garlic, chili & almond sauce	
Patatas Mix _{v contains (4) (10) (14)}	€4.85
Selection of sauces with deep fried potatoes	

Croquetas (Croquettes)

Jamon, Pollo _{contains (1) (4) (7)}	€4.25
Ham or chicken	
Espinaca y Queso _{v contains (1) (4) (7)}	€4.25
Spinach & cheese	
Pato _{contains (1) (4) (7)}	€4.25
Duck	
Shared Croquetas Platter _{contains (1) (4) (5) (7)}	€5.50
Pato, Pollo, Espinaca y Queso, Jamon	

Carne (Meat)

Piquillo con Costilla Rebozado _{contains (1) (5) (7) (14)}	€4.45
Roasted piquillo pepper stuffed with short Pork ribs, peppers and mushroom in an flour and egg batter	
Catalan Canelon Con Rabo de Toro _{contains (4) (7)}	€7.65
Catalan style cannelloni with oxtail and Manchego Cheese	
Carrilada de Ternera _{contains (1) (7) (14)}	€9.95
Slow cooked beef cheeks with mash potato	
Confitado de Pato	€9.65
Slow cooked duck confit leg with membrillo sauce	
Albóndigas _{contains (1) (4) (7)}	€7.25
Pork mince Meatballs in rich tomato sauce	
Chorizo al Vino _{contains (14)}	€8.25
Chorizo cooked with onions and our house Rioja	
Paella Pollo _{contains (1)}	€6.95
Traditional Spanish rice dish with chicken	
Frango Piri Piri _{contains (14)}	€6.25
Chicken wings marinated in the garlic and piri piri seasoning	
Costillas de Cerdo _{contains (14)}	€6.95
Slow cook pork ribs in rich sauce served with mix of baby leaves	
Garbanzos con Chorizo _{contains (7) (14)}	€6.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers and Pedro Ximenez Sherry	
Pintxo Morunos	€5.55
Skewered chicken thigh meat with oregano & smoked paprika	

Verdura (Vegetarian)

Setas con Huevos de Pato _{v contains (4)}	€6.95
Seasonal wild mushroom, onions & garlic pan fried and tossed in a whole duck yolk	
Paella de Verdura _{v contains (1)}	€6.75
Traditional Spanish rice dish with vegetables	
Esparragos _{v contains (4) (14)}	€5.55
Grilled asparagus with garlic mayonnaise	
Catalan Canelon con Espinaca _{v contains (4) (7)}	€7.55
Catalan style Cannelloni with spinach & Ricotta cheese and tomato sauce	
Pisto Manchego _{v contains (1) (7) (14)}	€6.75
Vegetables, slow cooked with oregano, paprika and olive oil. Topped with grated Manchego cheese	
Champiñones Rellenos con Pisto _{v contains (1) (7) (14)}	€6.25
Portobello mushroom covered with diced vegetable stew, topped with Mahon cheese	
Pimientos de Padrón _v	€4.95
Small green peppers served fried, with sea salt	
Berenjena con Hummus _{v contains (12)}	€5.35
Aubergine in tempura with hummus dip	
Tortilla Port House _{v contains (4) (7)}	€4.75
Potato & onion omelette with spinach, mushrooms and goats cheese	
Tortilla Española _{v contains (4)}	€4.25
Traditional potato & onion omelette	



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