



Eustace Street – Temple Bar
+353 1 672 8590
Open every day 12 till late

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Facebook: The Port House Pintxo
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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) €15.00
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** contains (2)(a) (7) €7.50
Made from pasteurized goat's milk. Semi soft, artisan and blue-veined. Acidic, lemony and tangy
- Plato de Queso** v contains (2) (7) (a)(c) €14.95
Selection of above

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
- Morcilla** contains (1)(2)(a) (4) (7)(9) (14) €4.55
Grilled Spanish black pudding served with fried quail eggs
- Selection de empanadillas** contains (1)(2)(a) (2)(4)(7) €8.50
Selection of mini savoury pastries filled with chicken, beef and vegetables

Croquetas (Croquettes)

- Jamon** contains (1) (4) (7) ham €4.25
- Pollo** contains (1) (4) (7) chicken €4.25
- Espinaca y Queso** v contains (1) (4) (7) spinach & cheese €4.25
- Special** contains (1)(4)(7) ask your server €4.25
- Shared Croquetas Platter** contains (1)(4)(5)(7) €5.50
Jamon, Pollo, Espinaca y Queso, Special

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)

Rape a la Parrilla <small>contains (5)</small>	€9.25
Grilled Monkfish served with pea puree	
Lubina <small>contains (5) (7)</small>	€9.25
Sea Bass on a bed of lentils with bacon, served with cream reduction & crispy Spinach	
Bacalao Rebozado <small>contains (4) (5) (9) (14)</small>	€7.65
Deep fried cod pieces in homemade batter with tartar sauce	
Paella de Marisco <small>contains (1) (3) (8)</small>	€7.55
Traditional Spanish rice dish with seafood	
Calamares Rabas a la Andaluza <small>contains (4) (7) (8) (14)</small>	€6.95
Strips of squid in seasoned in flour, with lemon and alioli	
Gambas Rebozadas <small>contains (3) (4) (14)</small>	€6.75
Deep fried prawns in batter served with Aioli	
Brochetas de Gambas al Pil Pil <small>contains (3)</small>	€7.65
Pan fried prawns served with garlic & chilli	



Patatas (Potatoes)

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

All our beef is 100% Irish

Carne (Meat)

Piquillo con Costilla Rebozado <small>contains (1) (4) (7) (14)</small>	€4.45
Roasted piquillo pepper stuffed with short ribs, peppers and mushroom in a flour and egg batter	
Carrillada de Ternera <small>contains (1) (7) (14)</small>	€9.95
Slow cooked beef cheeks with mash potato	
Caldereta de Conejo y Chorizo <small>contains (1)</small>	€8.25
Rabbit and chorizo stew cooked with mix peppers and black olives	
Confitado de Pato	€9.65
Slow cooked duck confit leg with a membrillo sauce	
Catalan Cannelon con Rabo de Toro <small>contains (4) (7) (14)</small>	€7.65
Catalan style cannelloni filled with slow cooked oxtail stew	
Chorizo al Vino <small>contains (14)</small>	€8.25
Chorizo cooked with onions and our house Rioja	
Albóndigas <small>contains (1) (4) (7)</small>	€7.25
Meatballs in rich tomato sauce	
Costillas de Cerdo <small>contains (14)</small>	€6.95
Slow cook pork ribs in rich sauce served with mix of baby leaves	
Garbanzos con Chorizo <small>contains (7) (14)</small>	€6.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers and parsley	
Frango Piri Piri <small>contains (14)</small>	€6.25
Chicken wings marinated in the garlic and piri piri seasoning	
Pollo al Ajillo <small>contains (14)</small>	€5.55
Chicken cooked with garlic, parsley and white wine	
Pintxo Morunos	€5.55
Skewered chicken thigh meat with oregano & smoked paprika	
Paella Pollo <small>contains (1)</small>	€6.95
Traditional Spanish rice dish with chicken	

Verdura (Vegetarian)

Setas con Huevos de Pato <small>v contains (4)</small>	€6.95
Seasonal wild mushroom, onions & garlic pan fried and tossed in a whole duck yolk	
Paella de Verdura <small>v contains (1)</small>	€6.75
Traditional Spanish rice dish with vegetables	
Esparragos <small>v contains (4) (14)</small>	€5.55
Grilled asparagus with garlic mayonnaise	
Catalan Cannelon con Espinaca <small>v contains (4) (7)</small>	€7.55
Catalan style Cannelloni with spinach & Ricotta cheese and tomato sauce	
Pisto Manchego <small>v contains (1) (7) (14)</small>	€6.75
Vegetables, slow cooked with oregano, paprika and olive oil. Topped with Manchego cheese	
Champiñones Rellenos con Pisto <small>v contains (1) (7) (14)</small>	€6.25
Portobello mushroom covered with diced vegetable stew, topped with Mahon cheese	
Pimientos de Padrón <small>v</small>	€4.95
Small green peppers served fried, with sea salt	
Tetilla Templada <small>v contains (4) (7)</small>	€5.45
Deep fried Tetilla cheese and honey	
Berenjena con Hummus <small>v contains (12)</small>	€5.35
Aubergine in tempura with hummus dip	
Tortilla Port House <small>v contains (4) (7)</small>	€4.75
Potato & onion omelette with spinach, mushrooms and goats cheese	
Tortilla Española <small>v contains (4)</small>	€4.25
Traditional potato & onion omelette	

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