



THE PORT HOUSE

TAPAS BARS



2 Tapas
€12.50

2 Tapas
+
Soft Drink / Gl Sangria
gl house Wine / gl Beer
€15.45

Churros & Coffee
€5
Churros Con Chocolate (1a,6,7)

- Paella** - Traditional Spanish rice dish with vegetables *, seafood (2,9,14), chicken (9)
- Albóndigas** (3,7,9)
Meatballs in rich tomato sauce
- Calamares a la Andaluza** (3,7,14)
Strips of squid in seasoned flour with Alioli
- Frango Piri Piri** (12)
Chicken wings marinated in a piri piri seasoning
- Manchego Burger** (1a,7,12)
Mini pork burger served with Manchego sauce, crispy onions
- Pintxo Moruno**
Skewered chicken thigh meat with oregano & smoked paprika
- Empanadillas** 2/u - Puff pastry served with Brava sauce filled with *Sweet potatoes & Raisins, Pork & Jalapenos, beef* (1a,3,9,12)
- Champiñones rellenos con Pisto** (6)*
Portobello mushroom stuffed with pisto and Manchego
- Ensalada de Pollo** (7,12)
Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing

- Croquetas** - Gluten free breadcrumb bechamel balls filled with *Spinach & cheese* (3,7) *Jamón*, (3,7,9) or *Chicken*, (3,7,9),
- Patatas**
Deep fried potatoes served with a sauce: *Bravas* (12), *Alioli* (3), *Mojo* (8b,12)
- Coliflor Rebozada** * (3)
Battered cauliflower florets, served with alioli
- Tortilla Española** (3)
Traditional potato & onion omelette
- Ensalada Rusa** (3,7)
Spanish potato salad with garden peas, carrots, egg and mayonnaise. Served with fresh bread (3)
- Berenjena Rabas con Hummus** (7,8b,11,12)
Aubergine Tempura with Hummus dip
- Pa amb Tomaquet*** (1a,1c)
Toasted selection of breads with crushed tomatoes, garlic & olive oil
- Pa amb Pernill** (1a,1c)
Toasted selection of breads with crushed tomatoes, garlic & olive oil topped with serrano ham



Suitable for Vegetarians - * Vegan option available for the dish - **Gluten Free** option is available for dishes - **Some of our dishes may contain bones** - **All our beef is 100% Irish.** Allergens Guide: 1. containing gluten (a.wheat b.rye c.barley d.oat) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (a.walnuts b.almonds c.pine nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs