

THE PORT HOUSE
GRAN RESERVA MENU

45 Per Person

A selection of Tapas to share.

PRIMEIRO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO

Bread with alioli, crushed tomatoes, hummus, olive oil & balsamic (1a.3 .11 .12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds in hot paprika & marinated olives (8b)

PLATO DE CHACINERIA

Iberian cured meats board served with guindilla peppers & Galician bread (1a.7.12)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

Croquettes: spinach & cheese, chicken & chorizo (3.7.9)

TERCERO

PAELLA DE POLLO

Traditional Spanish rice dish with chicken (9)

GAMBAS PIL PIL

Pan fried prawns cooked with garlic & chilli (2)

CARILLADA DE TERNERA

Slow cooked beef cheeks with mashed potato

PATATAS BRAVAS & ALIOLI

Deep fried potato cubes served with traditional bravas and alioli sauces (3.12)

ESPARRAGOS AL GRILL

Grilled asparagus served with alioli (3)

DESSERT

PLATO DE QUESO

Selection of pasteurised & unpasteurised Spanish cheese served with quince paste, honey, grapes, sevillan torta & Galician bread (1a.3.7.8b.12)

CHURROS CON CHOCOLATE

Spanish doughnuts coated in sugar, served with chocolate sauce (1a.7)

THE PORT HOUSE

VEGETARIAN RESERVA MENU

40 Per Person

A selection of Tapas to share.

PRIMEIRO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO

Bread with alioli, crushed tomatoes, hummus, olive oil & balsamic (1a.3 .11 .12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds in hot paprika & marinated olives (8b)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

Croquettes: spinach & cheese (3. 7)

TERCERO

PAELLA DE VERDURA

Traditional Spanish rice dish with vegetables

GARBANZOS MORUNOS

Chickpea stew of Mediterranean vegetables with Moroccan spices

COLIFLOR REBOZADA

Battered cauliflower florets, served with black garlic alioli (3)

PATATAS BRAVAS & ALIOLI

Deep fried potato cubes served with traditional bravas and alioli sauces (3.12)

ESPARRAGOS AL GRILL

Grilled asparagus served with alioli (3)

DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts coated in sugar, served with chocolate sauce (1a.7)

Product Contains: 1.Cereals containing gluten (a.wheat, b.rye, c.barley, d.oats) - 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

THE PORT HOUSE
RESERVA MENU

40 Per Person

A selection of Tapas to share.

PRIMEIRO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO

Bread with alioli, crushed tomatoes, hummus, olive oil & balsamic (1a.3 .11 .12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds in hot paprika & marinated olives (8b)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

Croquettes: spinach & cheese, chicken & chorizo (3.7.9)

TERCERO

PAELLA DE POLLO

Traditional Spanish rice dish with chicken (9)

GARBANZOS CON CHORIZO

Chickpeas with chorizo, garlic, paprika, piquillo peppers, in a PX reduction (7.12)

CALAMARES A LA ANDALUZA

Strips of squid in seasoned flour with lemon, served with black alioli (3.7.14)

PATATAS BRAVAS & ALIOLI

Deep fried potato cubes served with traditional bravas and alioli sauces (3.12)

ESPARRAGOS AL GRILL

Grilled asparagus served with alioli (3)

DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts coated in sugar, served with chocolate sauce (1a.7)