

THE PORT HOUSE

RESERVA MENENU

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)

ENSALADA RUSSA

Spanish potato salad with garden peas, carrot, egg and mayonnaise (3)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

TXISTORRAS

Grilled Navarran Chorizo sausages on toasted Galician bread (1a,6,7)

TERCERO

PAELLA DE POLLO

Traditional Spanish rice dish with chicken (9)

ALBONDIGAS

Meatballs in a rich tomato sauce (3,7,9)

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)

ESCALIVADA

Grilled mixed vegetables with a honey lemon dressing

DESSERT

CHURROS CON CHOCOLATE

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

All our beef is 100% Irish - 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

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)

TOSTAS DE CHAMPIÑONES

Creamy chestnut mushrooms on toasted Galician bread (1a.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)

ESCALIVADA

Grilled mixed vegetables with a honey lemon dressing

DESSERT

CHURROS CON CHOCOLATE

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

All our beef is 100% Irish - 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
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)

ENSALADA RUSSA

Spanish potato salad with garden peas, carrot, egg and mayonnaise (3)

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)

TXISTORRAS

Grilled Navarran Chorizo sausages on toasted Galician bread (1a.6.7)

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)

ESCALIVADA

Grilled mixed vegetables with a honey lemon dressing

DESSERT

TARTA SANTIAGO

Originating from Galicia in North West Spain, an almond & citrus torte (1a.3.7.8b)

CHURROS CON CHOCOLATE

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