



# THE PORT HOUSE

## CHRISTMAS DINNER

'MENU GRAN RESERVA' €39

**PRIMERO:** *A selection of Aperitivos to share*

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

*Bread with Alioli, Crushed tomatoes, Hummus, olive oil & Balsamic (1a,3,12)*

**ALMENDRAS Y ACEITUNAS**

*Roasted salted Almonds in hot paprika and Marinated Olives (8b)*

**PLATO DE CHACINERIA**

*Iberian cured meats board served with Galician bread. (1a)*



**SEGUNDO:** *A selection of Pintxos to share*

**PIMIENTOS DE PADRON**

*Fried green Padron Peppers with Maldon sea salt*

**TXISTORRAS**

*Chargrilled Navarran chorizo sausages*

**TORTILLA ESPAÑOLA**

*Traditional Spanish potato&onion Omelette (3)*

**CROQUETAS**

*Croquettes platter: Serrano ham, spinach and cheese, chicken & chorizo (3,7,9)*



**TERCERO:** *A selection of Tapas to share*

**PAELLA DE POLLO**

*Traditional Spanish rice dish with chicken (9)*

**GAMBAS PIL PIL**

*Pan fried skewered prawns served with garlic & chilli (2)*

**CHULETAS DE CORDERO**

*Rack of lamb served with spicy hummus, heirloom tomato & onion salad (7,11,12)*

**PATATAS BRAVAS & ALIOLI**

*Deep fried potato cubes served with traditional Brava sauce and Alioli (3,12)*

**ESPARRAGOS GRILLADOS**

*Grilled Asparagus served with garlic mayonnaise (3)*

**ENSALADA VERDE**

*Mix leaves, sugar snap, cucumber, with vinaigrette (10,12)*

## CHEESE & DESSERT

**PLATO DE QUESO**

*Spanish Cheese Board, served with Sevillian handmade torta, quince paste and grapes (1a,3,7)*

**CHURROS CON CHOCOLATE**

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