

THE PORT HOUSE

TAKE OUT MENU



APERITIVOS

- Aceitunas Marinadas o Picantes*** (V) €4
Marinated Olives or Spicy Olives
- Almendras de Marcona*** (V) €4
Roasted salted almonds (8b)
- Almendras Valencianas*** (V) €4
With hot paprika (8b)
- Pan con Alioli** (V) €2
Bread with Alioli (1a-3)
- Pimientos de Padrón*** (V) €5
Fried small green peppers served w/sea salt

CHEESE & CHARCUTERIE BOARDS

- Plato de Queso** (V) €18
Selection of *Pasteurised & Unpasteurised* Spanish cheese served with quince paste, honey, grapes, 3 Sevillan Torta (1a-3-7-12)
- Plato de Chacinería** €15
Iberian cured meats board served with guindilla peppers and 3 Sevillan Torta (1.a-7-12)
- Plato de Queso y Chacinería** €18
Spanish cheese and Iberian cured meats board, served with quince paste, honey, guindilla pepper, 3 Sevillan torta (1a-3-7-12)

PINTXOS

- Croquetas** €4.70
Gluten free breadcrumb bechamel balls filled with:
Jamón - ham (3-7-9)
Chorizo - Chorizo (3-7-9)
Espinaca y Queso (V) spinach & cheese (3-7)
- Shared Croquetas Platter** €6
Jamon, Chorizo, Espinaca y Queso, Special (3-4-7-9)
- Manchego Burger** €5.80
Mini pork burger served with Manchego sauce, crispy onions (1a-7-12)
- Bocadillo de Lomo Adobado** €5.80
Pork loin in adobo, with pimiento de Padrón and paprika alioli on bread. (1a-1c-3)
- Hamburguesa Vegana*** (V) €7.50
Breaded oyster mushroom Burger, baby gem plum tomato, vegan bacon & piri piri mayo (1a-6-9-10)
- Empanadillas** €4.90 3/u. (1a-3-9-12)
Filled puff pastry served with Brava sauce

TAPAS VEGETARIANAS

- Coliflor Rebozada*** (V) €4.50
Battered cauliflower florets, served with black garlic alioli (3)
- Caldereta de Garbanzos Morunos*** (V) €6
Chickpea stew of Mediterranean Vegetables with Moroccan spices (12)
- Canelón Catalan con Espinaca** (V) €7
Catalan style Cannelloni with spinach, Ricotta cheese and a tomato sauce (3-7-9)
- Paella de Verdura*** (V) €7
Traditional Spanish rice dish w/vegetables
- Pisto Manchego*** (V) €7
Vegetables, slow cooked with oregano, paprika & olive oil. Topped w/ Manchego cheese (7-12)
- Tortilla Española** (V) €4.50
Traditional potato & onion omelette (3)
- Tortilla Port House** (V) €4.95
Potato & onion omelette with spinach, mushrooms and goat cheese (3-7)
- Esparragos con Alioli*** (V) €5.80
Grilled asparagus with garlic mayonnaise (3)
- Berenjena con Hummus*** (V) €5.50
Aubergine in tempura w/ hummus dip (11)

TAPAS CARNE

- Caldereta de Cordero** €8.50
Slow cooked Spanish lamb stew, peppers, smoke paprika, herbs in rich tomato sauce (12)
- Canelón Catalan con Pato** €8
Catalan style cannelloni with slow cooked duck in red wine jus, topped with Manchego cheese (3-7-9-12)
- Albóndigas** €7.75
Meatballs in rich tomato sauce (3-7-9)
- Frango Piri Piri** €6.50
Chicken wings marinated in a garlic and piri piri seasoning (12)
- Chorizo al Vino** €8.75
Chorizo cooked with onions & our house Rioja (12)
- Carrillada de Ternera** €10
Slow cooked beef cheeks with mashed potato (7-9-12)
- Paella de Pollo** €7.50
Traditional Spanish rice dish w/chicken (9)

TAPAS MARISCO

- Bacalao Rebozado** €7.95
Deep fried cod pieces in homemade batter served with Alioli (3-4-12)
- Gambas al Pil Pil** €8
Pan fried prawns cooked w/garlic & chilli (2)
- Calamares a la Andaluza** €6.50
Strips of squid in seasoned flour served with lemon and Alioli (3-7-14)
- Gambas Rebozadas** €7
Deep fried prawns in batter served with Alioli (2-3)
- Paella de Marisco** €7.85
Traditional Spanish rice dish w/seafood (2-9-14)

PATATAS

- Deep fried potatoes served w/sauce €4.55
- Bravas** (V) fiery tomato (12)
- Alioli** (V) garlic mayo (3)
- Mojo** (V) canarian garlic, chili & almond (8b-12)
- Patatas Mix*** (V) €5.20
Selection of sauces with deep fried potatoes (3-8b-12)

EXTRA SAUCES €2

- Bravas** (V) fiery tomato (12)
- Alioli** (V) garlic mayo (3)
- Mojo** (V) canarian garlic, chili & almond (8b-12)
- Hummus** (11)
- Piri Piri Vegan Mayo**

DESSERTS

- Churros con Chocolate** €6 (1a-6-7)
Served with a warm chocolate dipping sauce
- Pasteis de Nata** €6
Warm Portuguese custard pies with whipped cream & cinnamon (1a-3-7)
- Tarta de Queso** €6
Ferrero Rocher cheesecake with chocolate sauce & whipped cream (1a-3-6-7-8)
- Tarta de Santiago** €6
Traditional almond tart from Galicia served with whipped cream (3-8b)



(V) Suitable for Vegetarians. *Suitable for Vegans or Vegan option is 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 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.SO2 and Sulphites 13.Lupin 14.Molluscs