

THE PORT HOUSE

WINES TAPAS

PINTXOS - (pin-chos)

Pintxo meaning on a stick also served on crusty bread

Please try some of the selection of pintxos displayed on the bar, or ask your waiter for the 'especiales del dia'

Pa amb Tomaquet €3.00
Toasted Gallician bread with garlic, tomato and olive oil

Pepito solomio €4.00
mini sirloin steak marinated in garlic and grilled

Foie gras €5.00
seared foie gras served with a Pedro Ximenez reduction and apple

Tosta de setas €3.50
grilled closed cap mushroom with garlic butter poured into the cup

Txistoras Chargrilled (chistorra) €4.00
sausages skewered and served on bread

Berenjena con queso de cabra rebozada €3.95
aubergine and goats cheese sandwich in batter

Piquillos rellenos con pollo et basilica €4.00
roasted piquillo peppers stuffed with chicken, basil and cream cheese on toast with a red pepper sauce

Volovante Hongo/txangurro €3.50
vol au vent filled with either mushroom béchamel or spider crab

FRIO - Cold Tapas

Plato de Queso €12.00
a selection of regional Spanish cheeses with quince paste and honey

Plato de Chacineria €13.50
a selection of Iberian Charcuterie

Plato de Jamon Iberic Belota €15.00
slices of acorn fed, black hoof Iberian ham

Huevos cordoniz cocido con sal y cumin €5.00
quails eggs with cumin and Maldon sea salt

Piquillos rellenos €3.50
piquillo stuffed with tuna, egg, olives & mayonnaise

Ensaladilla de rizo con pollo €6.00
rice salad with chicken, pine nuts and spinach with a lemon & sage dressing

Ensaladilla de queso de cabra con miele €5.50
Mixed leaves, almonds, tomatoes and honey dressing

Ensaladilla de Alubias €3.75
White bean salad with tomato and pepper

MARIÑOS - Fish & Shellfish

Calamares Rabas €5.50
strips of squid in batter served with lemon and alioli

Navajas con romesco €6.50
razor clams with romesco sauce

Gambas rebozadas €5.50
deep fried prawns in batter served with alioli

Mejillones al horno €5.25
large Galician mussels on the half shell with rich tomato sauce and Mahon cheese

Pulpo al Gallega €11.00
Galician octopus tossed in olive oil, sea salt and dusted with smoked paprika

Sardinas €6.50
marinated sardine fillets, grilled and served on toast with crushed tomato

Vieras al gallega / Hongos y gambas €11.50
Scallops mixed with béchamel and Serrano ham / prawns and mushrooms, topped with breadcrumbs and baked

Chanquettes €5.50
deep fried whitebait served with salt and lemon

Brochette de gambas al pil pil €7.50
prawn skewers in a pil pil sauce

CALIENTE - Hot Tapas

Croquetas jamon / pollo / setas €3.95
croquettes filled with Serrano ham, chicken or mushrooms and creamy sauce

Patatas cubes of potato deep fried and served with
Bravas – fiery tomato sauce €3.95
Alioli – garlic mayonnaise €3.95
Mojo – Canarian garlic, chilli and almond sauce €3.95
All three €4.75

Garbanzos con morcilla, espinacas y piñones €5.50
chickpeas with black pudding, spinach and pine nuts

Chorizo al vino €6.50
spicy Chorizo cooked with onions and our house Rioja

Caldereta de cordero €6.50
A rich, spicy lamb stew with hot smoked paprika, peppers and garlic

Pisto manchego €5.50
Mediterranean vegetable stew topped with either manchego cheese or a fried egg

Paella €6.25
traditional Spanish rice dish available as vegetable, chicken or seafood

Chuletas de cordero €5.95
chargrilled lamb chop marinated in thyme, garlic and olive oil and served with patatas

Brochettes de pollo €4.75
chicken marinated in lemon & garlic, skewered and grilled

Pinchos Morunos €4.75
chicken marinated in smoked paprika & oregano

Tortilla Española €4.00
traditional potato & onion omelette

Tortilla 'Port House' €4.50
our own omelette with spinach, mushroom & goats cheese

Albondigas €6.95
meatballs in a rich tomato sauce

Patatas con huevos estrallados €5.50
deep fried potato cubes topped with smashed fried egg

Escalivada €5.50
a mixture of roasted Mediterranean vegetables

Frango piri piri €5.50
Chicken wings marinated in garlic and piri piri chilli peppers and char grilled