

Queso (Cheeses) (V)

Tetilla – Pasteurised (2) (7)	£7.75
Smooth creamy cow's milk cheese from Galicia	
Mahón – Pasteurized (2) (7)	£7.95
Salty & lemon cow's milk cheese from Menorca	
Queso al Romero Pasteurised (2) (7)	£9.00
Goat cheese with rosemary from La Mancha	
Manchego – Pasteurized (2) (7)	£9.00
Sharp, sheep milk cheese from La Mancha	
Iberico al Vino – Pasteurised (2) (7)	£8.95
Rich nutty & slightly sweet texture from a blend of Cow, Sheep and Goats milk marinated in red wine	
Picón - Unpasteurized (2) (7)	£8.50
Basque blue cheese made from cow's milk	
Plato de Queso (2) (7) (V)	£10.95
Selection of above	

Chacineria (Cured Meats)

Jamon Iberico de Bellota (2)	£10.00
Slowly cured Iberian ham full of flavor	
Jamon Serrano (2)	£8.00
Slowly cured Spanish ham full of flavor	
Lomo Ibérico de Bellota (2)(7)	£7.75
Paprika and sea salt seasoned pork loin	
Chorizo Iberico de Bellota (2)(7)(14)	£6.95
Iberian sausage with a blend of spices	
Morcon Ibérico de Bellota (2)(7)(14)	£6.95
Sausage with paprika & garlic seasoning	
Plato de Chacinería (2) (7) (14)	£13.95
Selection of above	
Plato de Carne Caliente (2) (14)	£10.95
A selection of hot Spanish black pudding, chorizo and pancetta	



Open everyday from 12pm until late
Sundays 2pm- 9pm

Email: strand@theporthouse.co.uk

Phone: 0207 83697764

Reservations taken for group of ten or more

Croquetas (Croquettes) 3 per portion

Queso (V) Manchego cheese (1) (4) (7)	£3.95
Jamon ham (1) (4) (7)	
Pollo chicken (1) (4) (7)	
Champinones mushroom (1) (4) (7)	
Shared Croquetas Platter	£5.25
One of Each of above	

Aperitivos (Nibbles)

Aceitunas (V)	£4.25
Marinated Olives	
Almendras (V) (10)	£3.75
Roasted salted almonds	
Guindillas (V) (14) Pickled Riojan Chillies	£3.00
Boquerones (5) (14) Marinated anchovies	£3.95
Pimientos de Padrón (V)	£4.50
Fried Padrón green peppers with sea salt	
Cuenco de Pancetta (14)	£3.50
Baby bowl of crispy fried pork belly	
Bread w/ Olive Oil and Balsamic	£3.50
Bread w/ Aioli	£3.50
Extra bread	£1.50
Extra bread Large	£3.00
Extra Aioli	£1.00

Ensaladas (Salad)

Ensalada Verde (V) (14)	£4.95
Spinach, sugar snap peas, cucumber, spring onion, red wine & virgin olive oil vinaigrette	
Ensalada de Tomate (V) (14)	£5.65
Heirloom Tomato salad with red onion, vinegar, fresh oregano, extra virgin olive oil	
Ensalada de Calabacin (V) (7) (10) (14)	£5.65
Fresh courgette with feta cheese, chilli, crushed almonds and a lemon and olive oil dressing	
Ensalada de Queso de Cabra (V) (7) (9) (10)	£6.95
Baby spinach with grilled soft goats cheese, tomato, almonds, mustard & honey dressing	

Pintxos (Served on toast)

Pa amb Tomaquet (V) (2)	£2.95
Toasted bread with crushed tomatoes, garlic & olive oil	
Pa amb Pernill (2)	£4.50
Toasted bread with crushed tomatoes, garlic & olive oil and Jamon Serrano	
Tostas de Champiñones (V) (2) (7)	£4.95
Creamy chestnut mushroom served on toast	
Tosta de salmón (2)(5)(7)	£4.75
Smoked salmon on a crispy toast, Greek yoghurt, truffle honey and freshly ground pepper	
Morcilla (2) (4)(7) (9) (14)	£4.95
Grilled black pudding on toasted bread with Dijon mustard sauce and crispy onions	
Pepito Solomillo (2) (7)	£4.95
Mini flat iron steak grilled served on garlic & parsley olive oil on toast	

(V) Suitable for Vegetarians Gluten Free option is available for all dishes. PLEASE ASK YOUR SERVER **Some of our fish dishes may contain bones.**

Allergens Guide: 1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphites

Marisco (Seafood)

Carpaccio de Atun (5) (14)	£6.95
Raw Tuna slices with a mixed pepper and onion vinaigrette	
Carpaccio de Pulpo (8) (14)	£12.00
Octopus slices with a mixed pepper and onion vinaigrette (sharing plate)	
Chipirones a la Plancha (8)	£6.95
Baby squid grilled with a garlic and parsley oil	
Calamares Rabas a la Andaluza (4) (7) (8) (14)	£6.95
Strips of squid in seasoned flour, with lemon&alioli	
Puntillas (4) (8) (14)	£6.95
Deep fired baby squid in seasoned flour, with lemon&alioli	
Brochetas de Gambas al Pil Pil (3)	£7.50
Pan fried prawns served with garlic & chilli oil	
Gambas Rebozadas (3) (4) (14)	£7.50
Deep fried prawns in batter served with Aioli	
Chanquetes (4)(5)(7) (14)	£ 4.95
Flour dusted deep fried Whitebait served with sea salt , lemon and Alioli	
Bacalao Rebozado (4)(5) (14)	£6.95
Deep fried cod pieces in homemade batter with a lemon alioli	
Arroz Negro (4) (5)(8)(14)	£7.50
Seafood rice with black squid ink with alioli	
Rape con jamon iberico (5)(7)	£10.95
Chargrilled Monkfish with iberian ham cream reduction	

Verdura (Vegetarian) [Ⓟ]

Tortilla Española (4)	£4.95
Traditional potato & onion omelette	
Tortilla Port House (4) (7)	£ 5.50
Potato & onion omelette with spinach, mushrooms and goats cheese	

Esparragos (4) (14)	£5.25
Grilled asparagus with garlic mayonnaise	
Pisto Manchego con Huevo (2) (4)(7)	£6.25
Roasted vegetables sprinkled with grated Manchego and served on toast with a fried egg	
Setas con Huevos de Pato (4)	£5.95
Seasonal wild mushroom, onions & garlic pan fried and tossed in a whole duck yolk	
Piquillos Rellenos con Espinaca (1)(4)(7)(14)	£7.25
Red pepper stuffed with a spinach and shallot cream filling and served with a tomato sauce (Two in portion)	
Escalivada	£5.95
Grilled Vegetables w/ honey& lemon dressing	
Catalan Cannelon con espinaca (4) (7)	£6.85
Catalan style Cannelloni with spinach & Ricotta cheese and tomato sauce	
Berenjena con Hummus (12)	£5.25
Aubergine in tempura with hummus dip	
Berenjena rellena con queso (1)(7)	£5.25
Aubergine stuffed with vegetables, topped with cheese	
Patatas Bravas con Alioli (4) (14)	£4.50
Deep fried cubes of potatoes with a fiery tomato sauce and a garlic mayonnaise	
Tetilla Templada (4) (7)	£6.95
Deep fried Tetilla cheese and quince	
Emapanada Verduras (1)(2)(4)(7)(14)	£3.50
Vegetable mini pasty	
Flor de Calabacín rellena con crema de queso (7) (10)	£6.95
Courgette Flower stuffed with cream cheese , sprinkled with almonds and drizzled with honey	

Carne (Meat)

Pollo al ajillo (14)	£5.75
Chicken thigh in garlic white wine and lemon juice	
Pintxo Morunos	£5.75
Skewered chicken thigh meat marinated in paprika & oregano	
Frango Piri Piri (14)	£5.95
Chicken wings in a garlic and Piri Piri seasoning	
Arroz Portuguese (4)(14)	£6.50
Rice dish with chorizo, onions and peppers, served a fried egg on top	
Albóndigas (1) (4) (7) (14)	£7.50
Pork Meatballs in rich tomato sauce	
Pancetta con membrillo alioli (4) (14)	£5.75
Seared Pork Belly with quince alioli	
Txistorras (14)	£4.95
Chargrilled Navarran skewered chorizo sausages	
Chorizo al Vino (14)	£7.95
Chorizo cooked with onions and our house Rioja	
Manchego Burger (2)(7)	£5.50
Mini pork burger on brioche bun with Manchego and crispy onions	
Catalan Cannelon con Pato (4) (7)	£8.50
Cannelloni with duck & Manchego cheese	
Confitado de Pato (7)	£9.95
Slow cooked duck confit leg with a quince sauce	
Emapanada Carne (1)(2)(4)(7)(14)	£3.50
Beef & red pepper mini pasty OR Chicken & chorizo mini pasty	

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