THE PORT HOUSE

Reserva Menu

33 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)

CROQUETAS
Croquettes: spinach and cheese, chicken & chorizo (3. 7.9)

Tercero

PAELLA DE POLLO Y CHORIZO
Traditional Spanish rice dish with chicken and chorizo (9)

GARBANZOS CON CHORIZO
Chickpeas with chorizo, garlic, paprika, piquillo peppers, in a PX reduction (7.12)

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)

ESPARRAGOS AL GRILL
Grilled asparagus served with alioli (3)

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