

THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY

Aperitivos

- Aceitunas Marinadas.** 3.45
Marinated Olives * (v)
- Almendras Valencianas.** 4.75
Roasted almonds tossed paprika (v)*(8b)
- Pan con Alioli.** 2.50
Galician bread with Alioli (v)(1a,3)
- Pimientos de Padrón.** 5.50
Fried green peppers served with sea salt (v)*
- Torreznos de Pancetta.** 4.50
Fried pork belly marinated in paprika
- Boquerones Fritos.** 4.95
Deep fried marinated anchovies with salt & lemon (1a,4,12)

Ensaladas

- Ensalada de Queso de Cabra.** 6.20
Baby spinach with grilled soft goat cheese, tomato, almonds, mustard & honey dressing (v)(7,8b,10)
- Ensalada de Pollo.** 6.20
Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing (7,12)

Croquetas 4.70

Gluten free breadcrumb bechamel balls

- Jamón** - ham (3,7,9)
- Pollo y Chorizo** Chicken & Chorizo (3,7,9)
- Espinaca y Queso** Spinach & cheese (v)(3,7)
- Special** - ask your server (3,7,9)
- Shared Croquetas Platter** 6.00
Jamón, Chorizo, Espinaca y Queso, Special (3,4,7,9)

Quesos y Chacinería

- Plato de Queso.** 18.50
- ½ Plato de Queso.** 13.50
Selection of *Pasteurised & Unpasteurised* Spanish cheese served with quince paste honey, grapes, Sevillan Torta & Galician bread. (v)(1a,3,7,8b,12)
- Plato de Chacinería.** 15.45
Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)
- Plato de Queso y Chacinería.** 18.50
Spanish cheese and Iberian cured meats board, served with quince paste, honey guindilla pepper, Sevillan torta & bread (1a,3,7,12)

Raciones de Queso

served with honey & Sevillan Torta

- Manchego 6 months.** 8.50
Pasteurized, Sheep, nutty with a creamy texture (3,7)
- Ibericos Semicurado.** 8.50
Pasteurized, Cow, Goat & Sheep, buttery & aromatic (3,7)
- Queso mezcla con trufa.** 8.75
Pasteurized, sheep & Cow, with black truffle flavour (3,7)
- Garrotxa.** 9.00
Pasteurized, Goat, earthy semi- firm cheese (3,7)
- Picón.** 6.50
Unpasteurized, Goat, Strong creamy blue cheese (3,7)

Raciones de Chacinería

Served with Galician Bread

- Jamon Serano.** 8.95
- Jamon Iberico de Bellota.** 10.45
- Lomo Iberico de Bellota.** 8.75
- Chorizo Iberico de Bellota.** 6.75
- Fuet** Dried cured Catalan sausage 5.95

Pintxos

- Txistorras.** 5.80
Grilled Navarran Chorizo sausages, on toasted Galician Bread (1a,6,7)
- Hamburguesa Vegana.** 7.50
Breaded oyster mushroom burger with piri-piri mayo (v)*(1a)
- Manchego Burger.** 5.80
Mini pork burger served with Manchego sauce, crispy onions (1a,3,7,12)
- Empanadillas de Cerdo y Jalapeños.** 5.75
Puff pastry filled with a pork and jalapeños filling served with Brava sauce (1a,4,6,12)
- Empanadillas de Ternera.** 5.75
Puff pastry filled with a tomato & mince beef filling served with Brava sauce (1a,6,12)
- Pa amb Tomaquet.** 5.50
Toasted selection of breads with crushed tomatoes, garlic & olive oil * (1a)
 - Add Jamon serrano. 2.00
 - Add Queso Manchego 6 months (3,7). 2.00
- Morcilla con Huevos de Codorniz.** 6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread (1a,3,12)
- Piquillo rellenos de Espinaca.** 5.60
Stuffed piquillo pepper with spinach, served with a creamy piquillo sauce (3,7,12)
- Tostas de Champiñones.** 5.20
Creamy chestnut mushrooms on toasted Galician bread (1a,7)
- Tosta de Salmón.** 5.50
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper (1a,4,7)
- Tres de Bocadillos.** 11.90
Three Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-piri & Alioli, mini pork burger and Manchego sauce (1a,3,4,6,7,1)

(v) Suitable for Vegetarians - * Vegan option 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:

1. containing gluten (a.wheat b.rye c.barley d.oat) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk

Product Contains

8. Nuts (a.walnuts b.almonds c.pecan nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs

Vegetariano (v)

- Coliflor Rebozada.** 4.90
Battered cauliflower florets, served with garlic Alioli *(3)
- Berenjena Rabas con Hummus.** 5.80
Aubergine Tempura with Hummus dip (7,11,12)
- Caldereta de Garbanzos Morunos.** 6.50
Chickpea stew of Mediterranean Vegetables with Moroccan spices *(12)
- Canelón Catalan con Espinaca.** 8.00
Catalan style Cannelloni with spinach, ricotta cheese and a tomato sauce (3,7,9)
- Paella de Verdura.** 7.45
Traditional Spanish rice dish with vegetables *
- Champiñones rellenos con Pisto.** 6.75
Portobello mushroom stuffed with vegetable stew and topped with cheese *(7,12)
- Tetilla Templada.** 5.75
Deep fried Tetilla cheese drizzled with honey (3,7)
- Tortilla Española.** 4.80
Traditional potato & onion omelette (3)
- Tortilla Port House.** 4.95
Potato & onion omelette with goat cheese, spinach & mushrooms (3,7)
- Esparragos con Alioli.** 5.95
Grilled asparagus with garlic mayonnaise *(3)
- Escalivada.** 5.95
Grilled mixed vegetables with parsley and a honey lemon dressing *
- Empanadillas de Calabaza.** 4.90
Puff pastry filled with butternut squash served with vegan Mayo *(1a)
- Empanadillas de Batatas y pasas.** 4.90
Filled puff pastries with sweet potatoes and Raisins served with vegan Mayo *(1a,8c,12,)

Carne

- Albóndigas.** 7.90
Meatballs in rich tomato sauce (3,7,9)
- Solomillo a la plancha.** 7.50
Grilled & sliced Iberian pork loin served with red wine jus (7,9,12)
- Canelón Catalan con Pato.** 8.20
Catalan style cannelloni with slow cooked duck in red wine jus, topped with manchego (3,7,9,12)
- Carrillada de Ternera.** 10.40
Slow cooked beef cheeks with mashed potato (7,9,12)
- Chorizo al Vino.** 8.95
Chorizo cooked with onions & our house Rioja (12)
- Confitado de Pato.** 9.95
Slow cooked confit of duck leg served on membrillo sauce
- Franco Piri Piri.** 7.00
Chicken wings marinated in a garlic and piri piri seasoning (12)
- Garbanzos con Chorizo.** 7.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction (7,12)
- Paella de Pollo.** 7.90
Traditional Spanish rice dish with chicken (9)
- Pintxo Moruno.** 6.95
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo.** 6.95
Lemon & garlic marinated chicken breast skewers

Pan, Salsas & Dips

- Portion of Bread /Sevillan Torta (1a,8b) 1.00
- Portion of Gluten Free bread 1.00
- Portion of Sauce (3,8b,12) 0.50
- Portion of Hummus (11,12) 3.25
- Piri Piri Vegan Mayo* 0.50

Marisco

- Puntillas.** 7.75
Baby squid dusted with seasoned flour fried and served with Alioli and sea salt (3,14)
 - Lubina con Cava.** 12.00
Sea bass and prawns in a Cava cream velouté (2,4,7,12)
 - Bacalao Rebozado.** 8.25
Deep fried cod pieces in homemade batter served with Alioli (3,4,12)
 - Gambas al Pil Pil.** 8.95
Pan fried prawns cooked with garlic & chilli (2)
 - Calamares a la Andaluza.** 7.25
Strips of squid in seasoned flour with lemon and Alioli (3,7,14)
 - Paella de Marisco.** 8.25
Traditional Spanish rice dish with seafood (2,4,9,14)
 - Gulas con Gambas al ajillo.** 7.95
Pan fried Spanish baby Eels (surimi) & prawns with garlic, chilli and olive oil, served with bread (1a,2,3,4,14)
 - Vieira.** 7.80
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs (7,12,14)
- Patatas. (v) 4.95
- Bravas** - Fiery tomato (12)
 - Alioli** -Garlic mayo (3)
 - Mojo** - Canarian garlic,chili & almond (8b,12)
 - Patatas Mix.** 5.90
Selection of sauces with deep fried potatoes *(3,8b,12)
 - Patatas Plain.** 4.25
 - Rotos.** 6.50
Topped with crispy chorizo, padróns & a fried egg (3)



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