

THE PORT HOUSE

TAPAS BARS

Aperitivos

- Aceitunas Marinadas.** 4.15
Marinated Olives *[Ⓟ]
- Almendras Valencianas.** 5.15
Roasted almonds tossed in paprika (8b) *[Ⓟ]
- Pimientos de Padrón.** 6.25
Fried green peppers served with sea salt *[Ⓟ]
- Torreznos de Pancetta.** 6.95
Fried pork belly marinated in paprika

Ensaladas

- Ensalada de Queso de Cabra.** 6.75
Baby spinach with grilled soft goat's cheese, tomato, almonds and honey mustard dressing (7,8b,10,12) [Ⓟ]
- Ensalada de Pollo.** 6.75
Grilled chicken, crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing (7,12)

Croquetas 6.35

Gluten free breadcrumb bechamel balls

- Jamón** - Ham (3,7,9)
- Pollo** Chicken & Chorizo (3,7,9)
- Espinaca y Queso** Spinach & Cheese (3,7) [Ⓟ]
- Special** - Ask your server (3,7,9)
- Shared Croquetas Platter** 8.15
One of each croquetas (3,7,9)

Quesos y Chacineria

- Plato de Queso.** 19.95
- ½ Plato de Queso.** 14.95
Selection of *pasteurised & unpasteurised* Spanish cheese served with quince paste, honey, grapes, Sevillan Torta & Galician bread. (1a,3,7,8b,11,12) [Ⓟ]
- Plato de Chacinería.** 17.95
Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)
- Plato de Queso y Chacinería.** 19.95
Spanish cheese and Iberian cured meats board, served with quince paste, honey, guindilla pepper, Sevillan torta & bread (1a,3,7,8b,11,12)

Raciones de Queso

Served with honey & Sevillan Torta (1a,8b,11)

- Castilla La Mancha** 9.25
Rosemary coated sheep's cheese made with milk from the La Mancha region. Herby flavour with a nutty sweetness (3,7)
- Manchego 6 months.** 9.55
A pasteurised cheese that is nutty with a creamy texture (3,7)
- Idiazabal** 9.55
Unpasteurized milk, usually from Latxa & Carranza sheep in the Basque Country and Navarre. Smoky in flavour (3,7)
- Ibericos Semicurado.** 9.25
Cow, sheep & goat's milk, buttery & aromatic (3,7)
- Queso mezcla con Truffa.** 9.35
A rich hard cheese with black truffle veins, very aromatic (3,7)
- Picón.** 7.25
Unpasteurized blue cheese made with goat's milk, creamy and tangy (3,7)

Raciones de Chacineria Served with Galician Bread (1a)

- Jamon Serrano.** 9.95(7)
- Lomo Iberico de Bellota.** 9.55 (7)
- Chorizo Iberico de Bellota.** 7.85 (7)

Pintxos

- Txistorras.** 6.55
Grilled Navarran Chorizo sausages on toasted Galician Bread (1a,6,7)
- Hamburguesa Vegana.** 8.25
Breaded oyster mushroom burger with piri piri mayo (1a) [Ⓟ]
- Manchego Burger.** 6.75
Mini pork burger served with Manchego sauce & crispy onions (1a,3,6,7,12)
- Empanadillas de Cerdo y Jalapeños.** 6.35
Puff pastry filled with a pork and jalapeños, served with bravas sauce (1a,4,6,12)
- Empanadillas de Ternera.** 6.35
Puff pastry filled with a tomato & minced beef, served with bravas sauce (1a,6,12)
- Pa amb Tomaquet.** 6.25
Toasted selection of breads with crushed tomatoes, garlic & olive oil (1a) *[Ⓟ]
 - Add Jamon Serrano 2.15 (7)
 - Add Queso Manchego 6 months (3,7). 2.15
- Morcilla con Huevos de Codorniz.** 7.55
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread (1a,3,12)
- Tostas de Champiñones.** 5.85
Creamy chestnut mushrooms on toasted Galician bread (1a,7)
- Tosta de Salmón.** 6.75
Smoked salmon on crispy toast with Greek yoghurt, truffle, honey and freshly ground black pepper (1a,4,7)
- Tres de Bocadillos.** 12.75
Three mini buns with three different fillings: pulled brisket & pickled red onions: Chicken Piri Piri & Alioli: Pork burger with Manchego sauce (1a,3,6,7,12,)

[Ⓟ] 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 d.hazelnuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs

Vegetariano (V)

- Coliflor Rebozada.** 5.35
Battered cauliflower florets, served with garlic Alioli *(3)
- Berenjena Rabas con Hummus.** 6.35
Aubergine Tempura with Hummus dip (7,11,12)
- Caldereta Garbanzos Morunos.** 7.25
Chickpea stew of Mediterranean vegetables with Moroccan spices* (9)
- Canelón Catalan con Espinaca.** 8.95
Catalan style Cannelloni with spinach, ricotta cheese and a tomato sauce (3,7,9)
- Paella de Verdura.** 8.15
Traditional Spanish rice dish with vegetables *
- Champiñones rellenos con carne vegana.** 7.45
Portobello mushroom stuffed with vegan mincemeat*(6)
- Tetilla Templada.** 6.25
Deep fried Tetilla cheese drizzled with honey (3,7)
- Tortilla Española.** 5.25
Traditional potato & onion omelette (3)
- Tortilla Port House.** 5.45
Potato & onion omelette with goat's cheese, spinach & mushrooms (3,7)
- Esparragos con Alioli.** 6.75
Grilled asparagus with garlic mayonnaise *(3)
- Escalivada.** 6.45
Grilled mixed vegetables with parsley and a honey lemon dressing *
- Empanadillas de Calabaza.** 6.35
Puff pastry filled with butternut squash, served with vegan Mayo *(1a, 8a, 8d)
- Empanadillas de Batatas y pasas.** 6.35
Puff pastries with a filling of sweet potato and raisins, served with vegan Mayo *(1a,8c,12)

Carne

- Pancetta con Salsa de Membrillo.** 6.15
Seared pork belly served with quince sauce.
- Albóndigas.** 8.85
Meatballs in a rich tomato sauce (3,7,9)
- Solomillo a la plancha.** 7.85
Grilled & sliced Iberian pork loin served with a red wine jus (7,9,12)
- Canelón Catalan con Pato.** 8.95
Catalan style cannelloni stuffed with duck that has been slow cooked. Served with a red wine jus and topped with Manchego (3,7,9,12)
- Carrillada de Ternera.** 13.35
Slow cooked beef cheeks with mashed potato (7,9,12)
- Chorizo al Vino.** 9.95
Chorizo cooked with onions & our house Rioja (12)
- Costillas de cerdo con salsa barbacoa.** 8.45
Roasted pork ribs glazed with bbq sauce (6,10,12)
- Confitado de Pato.** 12.95
Confit of duck leg served on membrillo sauce
- Frango Piri Piri.** 8.45
Chicken wings marinated in garlic and piri piri (6,7,12)
- Garbanzos con Chorizo.** 8.45
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction (7,12)
- Paella de Pollo.** 8.65
Traditional Spanish rice dish with chicken (9)
- Pintxo Moruno.** 8.25
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo.** 8.25
Lemon & garlic marinated chicken breast skewers

Pan, Salsas & Dip

- Portion of Bread 1.15 (1a)
- Portion of Gluten Free bread 1.15
- Portion of Sevillan Torta (1a,8b,11) 1.25
- Portion of hummus * (11,12) 3.45

Marisco

- Puntillas.** 8.25
Baby squid dusted with seasoned flour, fried and served with Alioli and sea salt (3,14)
- Dorada con Lentejas.** 13.35
Grilled sea bream served on a bed of lentils with pancetta and cream sauce. (4,7,12)
- Merluza Rebozada.** 8.95
Deep fried hake pieces in homemade batter served with Alioli (3,4,12)
- Gambas al Pil Pil.** 9.55
Pan fried prawns cooked with garlic & chilli (2)
- Calamares a la Andaluza.** 8.15
Strips of squid in seasoned flour with lemon and Alioli (3,7,14)
- Paella de Marisco.** 9.35
Traditional Spanish rice dish with seafood (2,4,9,14)
- Gulas con Gambas al ajillo.** 8.55
Pan fried Spanish baby eels (surimi) & prawns with garlic, chilli and olive oil. Served with bread (1a,2,3,4,14)
- Vieira.** 8.25
Seared king scallop in a cream sauce, topped with crispy jamón and breadcrumbs (7,12,14)

Patatas

- Bravas** - Fiery tomato (12) 5.95
- Alioli** -Garlic mayo (3) 5.95
- Mojo** - Canarian garlic,chili & almond sauce (8b,12) 5.95
- Patatas Mix.** 6.25
Selection of sauces with deep fried potatoes *(3,8b,12)
- Patatas Plain.** 5.25
- Rotos.** 7.75
Topped with crispy chorizo, pimientos de padróns & a fried egg (3,7)
- Portion of bravas, alioli or mojo (3,8b,12) 0.85
- Portion of vegan mayo * 0.95
- Portion of barbecue sauce (6,12) 0.85

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