

THE PORT HOUSE

GRAN RESERVA MENU

38 PER PERSON

A Selection of Tapas to share.

PRIMEIRO

PAN CON AIOLI, 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 and marinated olives (8b)

PLATO DE CACINERIA

Iberian cured meats board served with guindilla peppers & Galician bread (1a.7.12)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

Croquettes: spinach & cheese. chicken & chorizo (3.7.9)

TERCERO

PAELLA DE POLLO Y CHORIZO

Traditional Spanish rice dish with chicken & chorizo (9)

GAMBAS PIL PIL

Pan fried prawns cooked with garlic & chilli (2)

CARILADA DE TERNERA

Slow cooked beef cheeks with mashed potato

PATATAS BRAVAS & AIOLI

Deep fried potato cubes served with traditional bravas & alioli sauces (3.12)

ESPÁRAGOS AL GRIL

Grilled asparagus served with alioli (3)

QIASE & DESSERT

PLATO DE QUESO

Selection of pasteurised & unpasteurised Spanish cheese served with quince paste. honey. grapes. sevillan torta & Galician bread (1a.3.7.8b.12)

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