



THE PORT HOUSE

TAPAS BARS



2 Tapas
€12

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+
Soft Drink / Gl Sangria
gl house Wine / gl Beer
€14.95

Churros & Coffee
€5
Churros Con Chocolate (1a,6,7)

Paella - Traditional Spanish rice dish with vegetables *, seafood (2,9,14), chicken (9)

Albóndigas (3,7,9)
Meatballs in rich tomato sauce

Calamares a la Andaluza (3,7,14)
Strips of squid in seasoned flour with Alioli

Frango Piri Piri (12)
Chicken wings marinated in a piri piri seasoning

Manchego Burger (1a,7,12)
Mini pork burger served with Manchego sauce, crispy onions

Pintxo Moruno
Skewered chicken thigh meat with oregano & smoked paprika

Empanadillas 2/u - Puff pastry served with Brava sauce filled with *Sweet potatoes & Raisins, Butternut Squash, Pork & Jalapenos, beef* (1a,3,9,12)

Champiñones rellenos con Carne Vegana (6)*
Portobello mushroom stuffed with vegan mince meat

Ensalada de Pollo (7,12)
Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing

Croquetas - Gluten free breadcrumb bechamel balls filled with *Spinach & cheese* (3,7) *Jamón*, (3,7,9) or *Chicken*, (3,7,9),

Patatas
Deep fried potatoes served with a sauce: *Bravas* (12), *Alioli* (3), *Mojo* (8b,12)

Coliflor Rebozada * (3)
Battered cauliflower florets, served with alioli

Tortilla Española (3)
Traditional potato & onion omelette

Tortilla Port House (3,7)
Potato & onion omelette with spinach, mushrooms and goat cheese

Berenjena Rabas con Hummus (7,8b,11,12)
Aubergine Tempura with Hummus dip

Pa amb Tomaquet* (1a,1c)
Toasted selection of breads with crushed tomatoes, garlic & olive oil

Pa amb Pernill (1a,1c)
Toasted selection of breads with crushed tomatoes, garlic & olive oil topped with serrano ham



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