

THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY

GROUP SET MENU

'GRAN RESERVA' €34



PRIMERO: *A Selection of aperitivos to Share*

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 and Marinated Olives (8b)

PLATO DE CHACINERIA

Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)

SEGUNDO: *A Selection of Pintxos to share*

PIMIENTOS DE PADRON

Fried green Padron Peppers with Maldon sea salt

TORTILLA ESPANOLA

Traditional Spanish potato & onion Omelette (3)

CROQUETAS

Croquettes: Spinach and cheese, Chicken & Chorizo (3, 7,9)

TERCERO: *A Selection of Tapas to Share*

PAELLA DE POLLO Y CHORIZO

Traditional Spanish rice dish with chicken and chorizo (9)

GAMBAS PIL PIL

Pan fried prawns cooked with garlic & chilli (2)

CARILLADA DE TERNERA

Slow cooked pork cheeks with mashed potato

PATATAS BRAVAS & ALIOLI

Deep fried potato cubes served with traditional Brava sauce and Alioli (3,12)

ESPARRAGOS GRILLADOS

Grilled Asparagus served with garlic mayonnaise (3)

CHEESE & 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)

Allourbeef 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