

# THE PORT HOUSE

TAPAS BARS

## Aperitivos

- Aceitunas Marinadas.** 3.95  
Marinated Olives \*(v)
- Almendras Valencianas.** 5.00  
Roasted almonds tossed paprika (8b) \*(v)
- Pimientos de Padrón.** 5.95  
Fried green peppers served with sea salt \*(v)
- Torreznos de Pancetta.** 6.75  
Fried pork belly marinated in paprika

## Ensaladas

- Ensalada Rusa.** 5.85  
Spanish potato salad with tuna, garden peas, carrots, egg and mayonnaise (3,4)(v)
- Ensalada de Queso de Cabra.** 6.50  
Baby spinach with grilled soft goat's cheese, tomato, almonds and honey mustard dressing (7,8b,10) (v)
- Ensalada de Pollo.** 6.50  
Grilled chicken, crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing (7,12)

## Croquetas 6.10

Gluten free breadcrumb bechamel balls

- Jamón - Ham** (3,7,9)
- Pollo y Chorizo - Chicken & Chorizo** (3,7,9)
- Espinaca y Queso - Spinach & Cheese** (3,7) (v)
- Special - Ask your server** (3,7,9)
- Shared Croquetas Platter** 7.80 - One of each croquetas (3,7,9)

## Quesos y Chacineria

- Plato de Queso.** 19.50
- ½ Plato de Queso.** 14.50  
Selection of *pasteurised & unpasteurised* Spanish cheese served with quince paste, honey & grapes, Sevillan Torta & Galician bread. (1a,3,7,8b,11,12) (v)
- Plato de Chacinería.** 16.50  
Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)
- Plato de Queso y Chacinería.** 19.50  
Spanish cheese and Iberian cured meats board, served with quince paste, honey, guindilla pepper, Sevillan torta & bread (1a,3,7,8,11,12)

## Raciones de Queso

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

- Goats Cheese with Red Wine.** 9.20  
A nice acidic tang & a rich creamy finish enhanced by the fruit of the red wine (3,7)
- Manchego 6 months.** 8.90  
A pasteurised cheese that is nutty with a creamy texture (3,7)
- Pata de Mulo** 9.20  
Made from unpasteurized sheep's milk, it has a mild sharpness with a firm texture (3,7)
- Ibericos Semicurado.** 8.90  
Cow, sheep & goat's milk, buttery & aromatic (3,7)
- Queso mezcla con Truffa.** 9.00  
A rich hard cheese with black truffle veins, very aromatic (3,7)
- Picón.** 6.90  
Unpasteurized blue cheese made with goat's milk, creamy and tangy (3,7)

## Raciones de Chacineria

Served with Galician Bread (1a)

- Jamon Serano.** 9.60
- Jamon Iberico de Bellota.** 11.50
- Lomo Iberico de Bellota.** 9.25 (7)
- Chorizo Iberico de Bellota.** 7.60 (7)

## Pintxos

- Txistorras.** 6.30  
Grilled Navarran Chorizo sausages on toasted Galician Bread (1a,6,7)
- Hamburguesa Vegana.** 7.95  
Breaded oyster mushroom burger with piri piri mayo (1a) (v)
- Manchego Burger.** 6.50  
Mini pork burger served with Manchego sauce, crispy onions (1a,3,6,7,12)
- Empanadillas de Cerdo y Jalapeños.** 6.10  
Puff pastry filled with a pork and jalapeños filling served with Brava sauce (1a,4,6,12)
- Empanadillas de Ternera.** 6.10  
Puff pastry filled with a tomato & minced beef, served with bravas sauce (1a,6,12)
- Pa amb Tomaquet.** 5.95  
Toasted selection of breads with crushed tomatoes, garlic & olive oil (1a) \*(v)
  - Add Jamon Serrano. 2.00
  - Add Queso Manchego 6 months (3,7). 2.00
- Morcilla con Huevos de Codorniz.** 7.25  
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread (1a,3,12)
- Tostas de Champiñones.** 5.65  
Creamy chestnut mushrooms on toasted Galician bread (1a,7)
- Tosta de Salmón.** 6.50  
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper (1a,4,7)
- Tres de Bocadillos.** 12.30  
Three mini buns with three different fillings: pulled brisket & pickled red onions: Chicken Piri Piri & Alioli: Pork burger with Manchego sauce (1a,3,6,7,12,1)

(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: Product Contains

- |   |                |             |                  |               |             |              |
|---|----------------|-------------|------------------|---------------|-------------|--------------|
| 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.pecan nuts)          | 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.** 6.10  
Aubergine Tempura with Hummus dip (7,11,12)
- Caldereta Garbanzos con Moroccan.** 6.95  
Chickpea stew of Mediterranean vegetables with Moroccan spices\* (9)
- Canelón Catalan con Espinaca.** 8.20  
Catalan style Cannelloni with spinach, ricotta cheese and a tomato sauce (3,7,9)
- Paella de Verdura.** 7.85  
Traditional Spanish rice dish with vegetables \*
- Champiñones rellenos con carne vegana.** 7.20  
Portobello mushroom stuffed with vegan mincemeat.\* (6)
- Tetilla Templada.** 6.05  
Deep fried Tetilla cheese drizzled with honey (3,7)
- Tortilla Española.** 4.95  
Traditional potato & onion omelette (3)
- Tortilla Port House.** 5.25  
Potato & onion omelette with goat's cheese, spinach & mushrooms (3,7)
- Esparragos con Alioli.** 6.40  
Grilled asparagus with garlic mayonnaise \*(3)
- Escalivada.** 6.20  
Grilled mixed vegetables with parsley and a honey lemon dressing \*
- Empanadillas de Calabaza.** 6.10  
Puff pastry filled with butternut squash, served with vegan Mayo \*(1a)
- Empanadillas de Batatas y pasas.** 4.90  
Puff pastries with a filling of sweet potato and raisins, served with vegan Mayo \*(1a,8c,12)
- Setas con Huevo.** 7.50  
Seasonal wild mushrooms, onion & garlic tossed in egg yolk and pan fried. (3)

## Carne

- Pancetta con Salsa de Membrillo.** 5.90  
Seared pork belly served with quince sauce.
- Albóndigas.** 8.60  
Meatballs in rich tomato sauce (3,7,9)
- Solomillo a la plancha.** 7.60  
Grilled & sliced Iberian pork loin served with red wine jus (7,9,12)
- Canelón Catalan con Pato.** 8.40  
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.** 12.95  
Slow cooked beef cheeks with mashed potato (9,12)
- Chorizo al Vino.** 9.75  
Chorizo cooked with onions & our house Rioja (12)
- Costillas de cerdo con salsa barbacoa.** 8.20  
Roasted pork ribs glazed with bbq sauce (6,10,12)
- Confitado de Pato.** 12.00  
Confit of duck leg served on membrillo sauce
- Frango Piri Piri.** 8.20  
Chicken wings marinated in garlic and piri piri (6,7,12)
- Garbanzos con Chorizo.** 7.50  
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction (7,12)
- Paella de Pollo.** 8.30  
Traditional Spanish rice dish with chicken (9)
- Pintxo Moruno.** 7.95  
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo.** 7.95  
Lemon & garlic marinated chicken breast skewers

### Pan, Salsas & Dips

- Portion of Bread 1.00
- Portion of Gluten Free bread 1.00
- Portion of Sevillan Torta (1a,8b,11) 1.00
- Portion of hummus \* (11,12) 3.25

## Marisco

- Puntillas.** 7.90  
Baby squid dusted with seasoned flour, fried and served with Alioli and sea salt (3,14)
- Dorada con Lentejas.** 12.95  
Grilled sea bream served on a bed of lentils with pancetta and cream sauce. (4,7,12)
- Merluza Rebozada.** 8.75  
Deep fried hake pieces in homemade batter served with Alioli (3,4,12)
- Gambas al Pil Pil.** 9.25  
Pan fried prawns cooked with garlic & chilli (2)
- Calamares a la Andaluza.** 7.75  
Strips of squid in seasoned flour with lemon and Alioli (3,7,14)
- Paella de Marisco.** 9.00  
Traditional Spanish rice dish with seafood (2,4,9,14)
- Gulas con Gambas al ajillo.** 8.30  
Pan fried Spanish baby eels (surimi) & prawns with garlic, chilli and olive oil. Served with bread (1a,2,3,4,14)
- Vieira.** 8.00  
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs (7,12,14)

## Patatas

- Bravas - Fiery tomato** (12) 5.75
- Alioli - Garlic mayo** (3) 5.75
- Mojo - Canarian garlic, chili & almond** (8b,12) 5.75
- Patatas Mix.** 5.95 - Selection of sauces with deep fried potatoes \*(3,8b,12)
- Patatas Plain.** 5.00
- Rotos.** 7.50 - Topped with crispy chorizo, padróns & a fried egg (3)

- Portion of bravas, alioli or mojo (3,8b,12) 0.75
- Portion of vegan mayo \* 0.75
- Portion of barbecue sauce (6,12) 0.75

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