

THE PORT HOUSE
GRAN RESERVA MENU

45 PER PERSON

A Selection of Tapas to share.

PRIMEIRO

PAN CON AÏOLI, TOMAQUET, HUMMUS, ACEITE DE OÏVA & BALSAMICO

Bread with alioli. crushed tomatoes. hummus. olive oil & balsamic (1a.3. 11.12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds in hot paprika & 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

TORTILLA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

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

TERCERO

PAELLA DE POLO Y CHORIZO

Traditional Spanish rice dish with chicken & chorizo (9)

GAMBAS PIL PIL

Pan fried prawns cooked with garlic & chilli (12)

CARILADA DE TERNERA

Slow cooked beef cheeks with mashed potato

PATATAS BRAVAS & AÏOLI

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

ESPARRAGOS AL GRIL

Grilled asparagus served with alioli (3)

CHESE & 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)