

# THE PORT HOUSE

TAPAS BARS

## Aperitivos

- Aceitunas Marinadas** 4.45  
Marinated Olives \*<sup>Ⓟ</sup>
- Almendras Valencianas** 5.75  
Roasted almonds tossed in paprika (8b) \*<sup>Ⓟ</sup>
- Pimientos de Padrón** 6.90  
Fried green peppers served with sea salt \*<sup>Ⓟ</sup>
- Torreznos de Pancetta** 6.55  
Fried pork belly marinated in paprika

## Ensaladas

- Ensalada de Queso de Cabra** 7.65  
Baby spinach with grilled soft goat's cheese, tomato, almonds and honey mustard dressing (7,8b,10) <sup>Ⓟ</sup>
  - Ensalada de Pollo** 7.65  
Grilled chicken, crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing (7,12)
  - Ensalada de higos y peras** 7.65  
Baby spinach, cherry tomatoes, figs and pears tossed in oil and seasoning with chopped walnuts and black fennel seeds sprinkled over the top (8a) <sup>Ⓟ</sup>
- Add Picon cheese 1.00** (7)

## Croquetas 7.25

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) <sup>Ⓟ</sup>
- Special** - Ask your server (3,7,9)
- Shared Croquetas Platter** 9.30  
One of each croquetas (3,7,9)

## Quesos y Chacineria

- Plato de Queso** 21.00
- ½ Plato de Queso** 15.70  
Selection of *pasteurised & unpasteurised* Spanish cheese served with quince paste, honey & grapes, Sevillian Torta & Galician bread. (1a,3,7,8b,11,12) <sup>Ⓟ</sup>
- Plato de Chacinería** 21.00  
Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)
- Plato de Queso y Chacinería** 21.00  
Spanish cheese and Iberian cured meats board, served with quince paste, honey, guindilla pepper, Sevillian torta & bread (1a,3,7,8,11,12)

## Raciones de Queso

- Served with honey & Sevillian Torta (1a,8b,11)
- Mahon** 11.00  
Made from cow's milk, this cheese is both spicy and salty in flavour (3,7)
- Manchego 6 months** 11.55  
A pasteurised sheep's milk cheese that is nutty with a creamy texture (3,7)
- Queso de Cabra al Vino Tinto** 11.55  
Mild flavour enhanced by the flavour of red wine. A creamy texture with a salty aftertaste
- Oveja al Pedro Ximenez** 11.00  
The sweet notes of this renowned Jerez wine blend beautifully with this ripened sheep's cheese (3,7,12)

- Picón** 8.60  
Unpasteurized blue cheese made with goat's milk, creamy and tangy (3,7)

## Raciones de Chacineria

- Served with Galician Bread (1a)
- Jamon Iberico de Bellota** 15.40
- Lomo Iberico de Bellota** 11.00 (7)
- Morcon Iberico de Bellota** 9.20(7)
- Jamon Serrano** 11.00
- Chorizo Iberico de Bellota** 8.70 (7)

## Pintxos

- Pancetta con Salsa de Membrillo** 6.80  
Seared pork belly served with quince sauce.
- Txistorras** 7.20  
Grilled Navarran Chorizo sausages on toasted Galician Bread (1a,6,7)
- Hamburguesa Vegana** 9.10  
Breaded oyster mushroom burger with Piri Piri mayo (1a) <sup>Ⓟ</sup>
- Manchego Burger** 7.55  
Mini pork burger served with Manchego sauce & crispy onions (1a,3,6,7,12)
- Bravas Burger** 7.55  
Our mini pork burger basted with a fiery tomato sauce & topped with crispy onions (1a,3,6,7,12)
- Empanadillas de Cerdo y Jalapeños** 7.00  
Puff pastry filled with a pork and jalapeños, served with bravas sauce (1a,6,12)
- Empanadillas de Ternera** 7.00  
Puff pastry filled with a tomato & minced beef, served with bravas sauce (1a,6,12)
- Pa amb Tomaquet** 7.00  
Toasted selection of breads with crushed tomatoes, garlic & olive oil (1a) \*<sup>Ⓟ</sup>
  - Add Jamon Serrano. 2.25
  - Add Queso Manchego 6 months (3,7). 2.25
- Morcilla con Huevos de Codorniz** 8.35  
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread (1a,3,12)
- Tostas de Champiñones** 6.50  
Creamy chestnut mushrooms on toasted Galician bread (1a,7)
- Tosta de Salmón** 7.90  
Smoked salmon on crispy toast with Greek yoghurt, truffle, honey and freshly ground black pepper (1a,4,7)
- Tres de Bocadillos** 14.50  
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)

<sup>Ⓟ</sup> 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, and our chicken is Halal.**

**Allergens Guide:** 1. Containing Gluten (a.wheat b.rye c.barley d.oat)

**Product Contains** 8. Nuts (a.walnuts b.almonds c.pecan nuts d.hazelnuts)

2. Crustaceans

9. Celery

3. Eggs

10. Mustard

4. Fish

11. Sesame seeds

5. Peanuts

12. Sulphites

6. Soybeans

13. Lupin

7. Milk

14. Molluscs

## Vegetariano (V)

- Coliflor Rebozada** 6.00  
Battered cauliflower florets, served with garlic Alioli \*(3)
- Berenjena Rabas con Hummus** 7.00  
Aubergine Tempura with Hummus dip (7,11,12)
- Caldereta Garbanzos con Moroccan** 8.00  
Chickpea stew of Mediterranean vegetables with Moroccan spices\* (12)
- Canelón Catalan con Espinaca** 9.85  
Catalan style Cannelloni with spinach, ricotta cheese and a tomato sauce (3,7,9)
- Paella de Verdura** 9.00  
Traditional Spanish rice dish with vegetables \*
- Tetilla Templada** 6.90  
Deep fried Tetilla cheese drizzled with honey (3,7)
- Champiñones rellenos con Pisto** 8.25  
Portobello mushroom stuffed with Pisto and Manchego\*(7,12)
- Tortilla Española** 5.90  
Traditional potato & onion omelette (3)
- Tortilla Port House** 6.10  
Potato & onion omelette with goat's cheese, spinach & mushrooms (3,7)
- Esparragos con Alioli.** 7.55  
Grilled asparagus with garlic mayonnaise \*(3)
- Escalivada.** 7.10  
Grilled mixed vegetables with parsley and a honey lemon dressing \*
- Empanadillas de Calabaza** 7.00  
Puff pastry filled with butternut squash, served with vegan mayo \*(1a, 8a, 8d)
- Setas con Huevo.** 8.60  
Seasonal wild mushrooms, onion & garlic tossed in egg yolk and pan fried (3,7)

## Carne

- Caldareta de Cordero** 14.65  
Slow cooked lamb and vegetable stew (12)
- Albóndigas** 10.15  
Meatballs in a rich tomato sauce (3,7,9)  
**Add a side of bread to mop up the delicious sauce for 1.60**
- Solomillo a la plancha** 8.70  
Grilled & sliced Iberian pork loin served with a red wine jus (7,9,12)
- Canelón Catalan con Pato** 9.90  
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** 15.15  
Slow cooked beef cheeks with mashed potato (7,9,12)
- Chorizo al Vino** 11.00  
Chorizo cooked with onions & our house Rioja (12)
- Costillas de cerdo con salsa barbacoa** 9.30  
Roasted pork ribs glazed with bbq sauce (6,10,12)
- Confitado de Pato** 14.25  
Confit of duck leg served on membrillo sauce
- Frango Piri Piri** 9.50  
Chicken wings marinated in garlic and piri piri (6,7,12)
- Garbanzos con Chorizo** 9.30  
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction (7,12)
- Paella de Pollo** 9.75  
Traditional Spanish rice dish with chicken (9)
- Pintxo Moruno** 9.10  
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo** 9.40  
Lemon & garlic marinated chicken breast skewers

### Pan, Salsas & Dip

- Portion of Bread 1.60
- Portion of Gluten Free bread 2.00
- Portion of Sevillan Torta (1a,8b,11) 1.60
- Portion of hummus \*(11,12) 3.75

## Marisco

- Puntillas** 9.10  
Baby squid dusted with seasoned flour, fried and served with Alioli and sea salt (3,14)
- Lubina con Samfaina** 14.25  
Grilled sea bass served on a bed of sautéed diced vegetables and dressed with a herb infused oil (4,12)
- Merluza Rebozada** 9.85  
Deep fried hake pieces in homemade batter served with Alioli (3,4,12)
- Gambas al Pil Pil** 10.80  
Pan fried prawns cooked with garlic & chilli (2)  
**Add a side of bread to mop up the delicious sauce for 1.60**
- Calamares a la Andaluza** 9.00  
Strips of squid in seasoned flour with lemon and Alioli (3,7,14)
- Paella de Marisco** 10.60  
Traditional Spanish rice dish with seafood and cuttle fish Ink, giving it a distinct colour and flavour (2,4,9,14)
- Vieira** 9.10  
Seared king scallop in a cream sauce, topped with crispy jamón and gluten free breadcrumbs (7,12,14)

## Patatas

- Bravas** - Fiery tomato (12) 6.80
- Alioli** -Garlic mayo (3) 6.60
- Mojo** - Canarian garlic, chili & almond sauce (8b,12) 6.60
- Patatas Mix.** 7.25  
Selection of sauces with deep fried potatoes \*(3,8b,12)
- Patatas Plain.** 5.75
- Rotos.** 8.65  
Topped with crispy chorizo, pimientos de padróns & a fried egg (3)
- Portion of bravas, alioli or mojo (3,8b,12) 1.25
- Portion of vegan mayo \* 1.25
- Portion of barbecue sauce (6,12) 1.25

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