

THE PORT HOUSE

VEGETARIAN RESERVA MENU

40 PER PERSON

A Selection of Tapas to share.

PRIMEIRO

PAN CON AIEOL, TOMAQUET, HUMMUS, ACEITE DE OIEVA & 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)

SEGUNDO

PIMIENTOS DE PADRÓN

Fried green padrón peppers with Maldon sea salt

TORTILA ESPAÑOLA

Traditional Spanish potato & onion omelette (3)

CROQUETAS

Croquettes: spinach & cheese (3, 7)

TERCERO

PAELLA DE VERDURA

Traditional Spanish rice dish with vegetables

GARBANZOS MORUNOS

Chickpea stew of Mediterranean vegetables with Moroccan spices

COLIFLOR REBOZADA

Battered cauliflower florets, served with black garlic alioli (3)

PATATAS BRAVAS & AIEOL

Deep fried potato cubes served with traditional bravas & alioli sauces (3,12)

ESPARBAGOS AL GRIL

Grilled asparagus served with alioli (3)

DESSERT

GIURROS CON GIOCOLATE

Spanish doughnuts coated in sugar, served with chocolate sauce (1a,7)

All our beef 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