

# THE PORT HOUSE

## RESERVA MENU

40 PER PERSON

A Selection of Tapas to share.

### PRIMEIRO

#### PAN CON AÏOLI, 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 & marinated olives (8b)*

### 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)*

#### GARBANZOS CON CHORIZO

*Chickpeas with chorizo. garlic. paprika. piquillo peppers. in a PX reduction (7.12)*

#### CHAMARES A LA ANDALUZA

*Strips of squid in seasoned flour with lemon. served with black alioli (3.7.14)*

#### PATATAS BRAVAS & AÏOLI

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

#### ESPARRAGOS AL GRIL

*Grilled asparagus served with alioli (3)*

### DESSERT

#### CHURROS CON CHOCOLATE

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