



MENU RAPIDO

Served in 15 minutes or no charge!

Bocadillos - Sandwiches

All sandwiches come with a portion of patatas with sauce €12.50

OR CHOOSE 2 TAPAS FROM BELOW

THE PORT HOUSE
TAPAS · PORT · WINE · SHERRY

Prego Roll – Portuguese steak sandwich with garlic butter on a toasted crystal roll (1a,7)

Bocadillo de Lomo – Grilled pork loin, peppers and paprika mayonnaise on a toasted crystal roll (1a,3)

Bocadillo Albondigas – pork meatballs in a rich tomato sauce with melted Manchego cheese

Bocadillo de calamari – crispy fried calamari strips, Alioli, shredded baby spinach on a toasted crystal roll (1a,3,4)

Bocadillo de Pollo – Lemon & garlic marinated roast chicken, Alioli, shredded lettuce & red onion on a crystal roll (1a,3)

2 Tapas
€12.50

2 Tapas
+
Soft Drink / Gl Sangria
gl house Wine / gl Beer
€15.45

Churros & Coffee
€5
Churros Con Chocolate (1a,6,7)

Paella - Traditional Spanish rice dish with vegetables * , seafood (2,9,14), chicken (9)

Albóndigas (3,7,9)

Meatballs in rich tomato sauce

Calamares a la Andaluza (3,7,14)

Strips of squid in seasoned flour with Alioli x

Frango Piri Piri (12)

Chicken wings marinated in a piri piri seasoning

Manchego Burger (1a,7,12)

Mini pork burger served with Manchego sauce, crispy onions

Pintxo Moruno

Skewered chicken thigh meat with oregano & smoked paprika

Empanadillas 2/u – Puff pastry served with Brava sauce filled with Sweet potatoes & Raisins, Pork & Jalapenos, beef (1a,3,9,12)

Champiñones rellenos con Pisto (6)*

Portobello mushroom stuffed with pisto and Manchego

Ensalada de Pollo (7,12)

Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing

**Allergens Guide: 1. Containing Gluten (a.wheat b.rye c.barley d.oat)
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk**

Croquetas - Gluten free breadcrumbed bechamel balls filled with Spinach & cheese (3,7) Jamón, (3,7,9) or Chicken, (3,7,9),

Patatas

Deep fried potatoes served with a sauce: Bravas (12), Alioli (3), Mojo (8b,12)

Coliflor Rebozada * (3)

Battered cauliflower florets, served with alioli

Tortilla Española (3)

Traditional potato & onion omelette

Tortilla Port House (3,7)

Potato & onion omelette with spinach, mushrooms and goat cheese

Berenjena Rabas con Hummus (7,8b,11,12)

Aubergine Tempura with Hummus dip

Pa amb Tomaquet* (1a,1c)

Toasted selection of breads with crushed tomatoes, garlic & olive oil

Pa amb Pernill (1a,1c)

Toasted selection of breads with crushed tomatoes, garlic & olive oil topped with serrano ham

**8. Nuts (a.walnuts b.almonds c.pecan nuts d.hazelnuts) 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs**