

THE PORT HOUSE

MENÚ DEGUSTACIÓN VEGETARIAN 45 per person

PRIMERO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO

Bread with alioli, crushed tomatoes, hummus, olive oli & balsamic (1a, 3, 11, 12)

PIMIENTOS DE PADRON

Fried green Padron peppers

ESPINACA Y QUESO CROQUETAS

Spinach and cheese croquettes (3, 7)

ROLLITOS DE CALABACIN RELLENOS

Courgette rolls stuffed with cream cheese (3, 7)

SEGUNDO

PAELLA DE VERDURA

Traditional Spanish rice dish with vegetables

COLIFLOR REBOZADA

Battered cauliflower florets served with garlic alioli (3)

ESPARRAGOS CON ALIOLI

Grilled asparagus with garlic mayonnaise (3)

PATATAS BRAVAS AND ALIOLI

Deep fries potato cubes served with traditional bravas and alioli sauce (3, 12)

POSTRE

CHURROS CON CHOCOLATE

Spanish douhnuts coated in sugar, served with chocolate sauce (1a, 6, 7)

All our beef is 100% Irish - Product Contains: 1 Cereals containg 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

A 12.5% service charge will be added to the final amount of your bill and it will be equally distributed to all front of house and back of house staff working on the day.



The Port House



The Port House
Pintxo



The Port House
Ibericos



The Port House
Strand

