

THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY

Aperitivos

- Aceitunas Marinadas** * (v) €3.45
Marinated Olives
- Almendras Valencianas** * (v) (8b) €4.75
Roasted almonds tossed paprika
- Pan con Alioli** (v) (1a,3) €2.50
Galician bread with Alioli
- Pimientos de Padrón** * (v) €5.50
Fried green peppers served with sea salt
- Torreznos de Pancetta** €4.50
Fried pork belly marinated in paprika
- Boquerones Fritos** (1a,4,12) €4.95
Deep fried marinated anchovies with salt & lemon

Ensaladas

- Ensalada de Queso de Cabra** (v) (7,8b,10) €6.20
Baby spinach with grilled soft goat cheese, tomato, almonds, mustard & honey dressing
- Ensalada de Pollo** (7,12) €6.20
Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing

Croquetas

- Gluten free breadcrumb bechamel balls filled with
- Jamón** - ham (3,7,9) €4.70
 - Pollo y Chorizo** Chicken & Chorizo (3,7,9) €4.70
 - Espinaca y Queso** (v) spinach & cheese (3,7) €4.70
 - Special** - ask your server (3,7,9) €4.70
 - Shared Croquetas Platter** (3,4,7,9) €6.00
Jamon, Chorizo, Espinaca y Queso, Special

Quesos y Chacineria

- Plato de Queso** (v) (1a,3,7,12) €18.50
- ½ Plato de Queso** (v) (1a,3,7,12) €13.50
Selection of *Pasteurised & Unpasteurised* Spanish cheese served with quince paste honey, grapes, Sevillan Torta & Galician bread.
- Plato de Chacinería** (1a,7,12) €15.45
Iberian cured meats board served with guindilla peppers and Galician bread
- Plato de Queso y Chacinería** (1a,3,7,12) €18.50
Spanish cheese and Iberian cured meats board, served with quince paste, honey, guindilla pepper, Sevillan torta & bread

Raciones de Queso

- served honey & Sevillan Torta
- Manchego 6 months** (3,7) €8.50
Pasteurized - Sheep
- Queso de Cabra al Romero**(3,7) €8.75
Pasteurized - Goat
- Ibericos Semicurado** (3,7) €8.50
Pasteurized - Cow, Goat & Sheep
- San Simon** (3,7) €8.50
Pasteurized - Cow
- Queso mezcla con trufa** (3,7) €8.75
Pasteurized - sheep & Cow
- Picón** (3,7) €6.50
Unpasteurized - Goat
- Garotxa** (3,7) €9.00
Pasteurized - Goat

Raciones de Chacineria

- Served with Galician Bread
- Jamon Serano** €8.95
- Jamon Iberico de Bellota** €10.45
- Lomo Iberico de Bellota** €8.75
- Chorizo Iberico de Bellota** €6.75
- Fuet** *Catalan Dried cured sausage* €5.95

Pintxos

- Txistorras** (1a,6,7) €5.80
Grilled Navarran Chorizo sausages, on toasted Galician Bread
- Hamburguesa Vegana** (v) * (1a) €7.50
Breaded oyster mushroom burger with piri piri mayo.
- Manchego Burger** (1a,3,7,12) €5.80
Mini pork burger served with Manchego sauce, crispy onions
- Empanadillas de Cerdo y Jalapeños** (1a,4,6,12) €5.75
Puff pastry filled with a pork and jalapeños filling served with Brava sauce.
- Empanadillas de Ternera** (1a,6,12) €5.75
Puff pastry filled with a tomato & mince beef filling served with Brava sauce.
- Pa amb Tomaquet*** (1a) €5.50
Toasted selection of breads with crushed tomatoes, garlic & olive oil
 - Add Jamon** €2.00
 - Add Manchego** (3,7) €2.00
- Morcilla con Huevos de Codorniz** (1a,3,12) €6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread
- Piquillo rellenos de espinaca** (3,7,12) €5.60
Stuffed piquillo pepper with spinach, served with a creamy piquillo sauce
- Tostas de Champiñones** (1a,7) €5.20
Creamy chestnut mushrooms on toasted Galician bread
- Tosta de Salmón** (1a,4,7) €5.50
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper
- Tres Bocadillos** (1a,3,4,6,7,12) €11.90
Three Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-piri & Alioli, mini pork burger and Manchego sauce

(v) 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**

Allergens Guide:

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|---|----------------|-------------|------------------|---------------|-------------|--------------|
| 1. containing gluten (a.wheat b.rye c.barley d.oat) | 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 |

Product Contains

Vegetariano

- Coliflor Rebozada** * (V) (3) €4.90
Battered cauliflower florets, served with black garlic alioli
- Berenjena Rabas con Hummus** (V) (7,11,12) €5.80
Aubergine Tempura with Hummus dip
- Caldereta de Garbanzos Morunos** * (V) (12) €6.50
Chickpea stew of Mediterranean Vegetables with Moroccan spices
- Canelón Catalan con Espinaca** (V) (3,7,9) €8.00
Catalan style Cannelloni with spinach, Ricotta cheese and a tomato sauce
- Paella de Verdura** * (V) €7.45
Traditional Spanish rice dish with vegetables
- Champiñones rellenos con Pisto** (V) (7,12)* €6.75
Portobello mushroom stuffed with vegetable stew and topped with cheese
- Tetilla Templada** (V) (3,7) €5.75
Deep fried Tetilla cheese drizzled with honey
- Tortilla Española** (V) (3) €4.80
Traditional potato & onion omelette
- Tortilla Port House** (V) (3,7) €4.95
Potato & onion omelette with spinach, mushrooms and goat cheese
- Esparragos con Alioli** * (V) (3) €5.95
Grilled asparagus with garlic mayonnaise
- Escalivada** * (V) €5.95
Grilled mixed vegetables with parsley and a honey lemon dressing
- Empanadillas de Calabaza** * (V) (1a) €4.90
Puff pastry filled with butternut squash served with vegan Mayo
- Empanadillas de Humitas** * (V) (1a) €4.90
Filled puff pastries with Sweetcorn Humitas served with vegan Mayo

Pan, Salsas & Dips

- Portion of Bread /Sevillan Torta (1a) €1.00
- Portion of Gluten Free bread €1.00
- Portion of Sauce (3,8b,12) €0.50

Carne

- Albóndigas** (3,7,9) €7.90
Meatballs in rich tomato sauce
- Solomillo a la plancha** (7,9,12) €7.50
Grilled & sliced Iberian pork loin with red wine jus
- Canelón Catalan con Pato** (3,7,9,12) €8.20
Catalan style cannelloni with slow cooked Duck in red wine jus, topped with manchego
- Carrillada de Ternera** (7,9,12) €10.40
Slow cooked beef cheeks with mashed potato
- Chorizo al Vino** (12) €8.95
Chorizo cooked with onions & our house Rioja
- Confitado de Pato** €9.95
Slow cooked confit of duck leg served on membrillo sauce
- Chuletas de Cordero** (7,11,12) €12.00
Rack of lamb served with spicy hummus and Portuguese beef tomatoes
- Frango Piri Piri** (12) €7.00
Chicken wings marinated in a garlic and piri piri seasoning
- Garbanzos con Chorizo** (7,12) €7.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction
- Paella de Pollo** (9) €7.90
Traditional Spanish rice dish with chicken
- Pintxo Moruno** €6.95
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo** €6.95
Lemon & garlic marinated chicken breast skewers

- Portion of Moroccan Hummus(11,12) €3.25
- Portion of Hummus (11,12) €3.25
- Piri Piri Vegan Mayo* €0.50

Marisco

- Lubina con Cava** (2,4,7,12) €12.00
Sea bass and prawns in a Cava cream velouté
- Bacalao Rebozado** (3,4,12) €8.25
Deep fried cod pieces in homemade batter served with Alioli
- Gambas al Pil Pil** (2) €8.95
Pan fried prawns cooked with garlic & chilli
- Calamares a la Andaluza** (3,7,14) €7.25
Strips of squid in seasoned flour with lemon and Alioli
- Paella de Marisco** (2,4,9,14) €8.25
Traditional Spanish rice dish with seafood
- Gulas con Gambas al ajillo** (1a,2,3,4,14) €7.95
Pan fried Spanish baby Eels (surimi) & prawns with garlic, chilli and olive oil, served with bread
- Vieira** (7,12,14) €7.80
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs

Patatas

- Deep fried potatoes served with a sauce: €4.95
- Bravas** (V) fiery tomato (12)
- Alioli** (V) garlic mayo (3)
- Mojo** (V) canarian garlic, chili & almond (8b,12)
- Patatas Mix** * (V) (3,8b,12) €5.90
Selection of sauces with deep fried potatoes
- Patatas Plain** * (V) €4.25
- Rotos** (3) €6.50
Topped with crispy chorizo, padróns & a fried egg



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