

THE PORT HOUSE

TAPAS . PORT . WINE . SHERRY

GROUP SET MENU

'GRAN RESERVA' €34

PRIMERO: A selection of Aperitivos to share

PAN CON ALIOLI, 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 and Marinated Olives (8b)

PLATO DE CHACINERIA

Iberian cured meats board served with Galician bread. (1a)

SEGUNDO: A selection of Pintxos to share

PIMIENTOS DE PADRON

Fried green Padron Peppers with Maldon sea salt

TORTILLA ESPAÑOLA

Traditional Spanish potato&onion Omelette (3)

CROQUETAS

Croquettes: Spinach and cheese, Chicken & Chorizo (3,7,9)

TERCERO: A selection of Tapas to share

PAELLA DE POLLO

Traditional Spanish rice dish with chicken (9)

GAMBAS PIL PIL

Pan fried skewered prawns served with garlic & chilli (2)

CHULETAS DE CORDERO

Rack of lamb served with spicy hummus, heirloom tomato & onion salad (7,11,12)

PATATAS BRAVAS & ALIOLI

Deep fried potato cubes served with traditional Brava sauce and Alioli (3,12)

ESPARRAGOS GRILLADOS

Grilled Asparagus served with garlic mayonnaise (3)

CHEESE & DESSERT

PLATO DE QUESO

Spanish Cheese Board, served with Sevillan handmade torta, quince paste and grapes (1a,3,7)

CHURROS CON CHOCOLATE

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