



THE PORTHOUSE

WINES TAPAS HOUSE

PINTXO

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Aperitivos

- Aceitunas Marinadas o Picantes** (V) €4.50
Marinated Olives or Spicy Olives
- Almendras Valencianas** (V) (8b) €4.50
Roasted salted almonds with hot paprika
- Almendras Marcona** (V) (8b) €4.50
Roasted salted Marcona Almonds
- Pan con Alioli** (V) (1a-3) €1.95
Bread with Alioli
- Pimientos de Padrón** (V) €5.20
Fried small green peppers served with sea salt
- Torreznos de Pancetta** €4.25
Fried pork belly marinated in paprika

Ensaladas (Salad)

- Ensalada de Higos y Peras** (V) (7-8a) €5.95
Figs, pears, mix baby leaves, blue cheese, cherry tomatoes, walnuts and black fennel seeds, with extra virgin olive oil
- Ensalada de Queso de Cabra** (V) (7-8b-10) €5.95
Baby spinach with grilled soft goat cheese, tomato, almonds, mustard & honey dressing
- Ensalada de Pollo** (7-12) €5.95
Grilled mango chicken fillets with baby spinach, cherry tomatoes, grated Mahon cheese with, olive oil & balsamic reduction

Vegetariano (Vegetarian)

- Coliflor Rebozada** (V) (3) €4.50
Battered cauliflower florets, served with black garlic alioli
- Berenjena con Hummus** (V) (11) €5.60
Aubergine in tempura with a hummus dip
- Canelón Catalan con Espinaca** (V) (3-7-9) €8.00
Catalan style Cannelloni with spinach, Ricotta cheese and a tomato sauce
- Esparragos con Alioli** (V) (3) €5.80
Grilled asparagus with garlic mayonnaise
- Escalivada** (V) €5.95
Grilled mixed vegetables with a honey lemon dressing
- Paella de Verdura** (V) €7.25
Traditional Spanish rice dish with vegetables
- Pisto Manchego** (V) (7-12) €7.00
Vegetables, slow cooked with oregano, paprika and olive oil. Topped with Manchego cheese
- Tetilla Templada** (V) (3-7) €5.45
Deep fried Tetilla cheese drizzled with honey
- Tortilla Española** (V) (3) €4.50
Traditional potato & onion omelette
- Tortilla Port House** (V) (3-7) €4.95
Potato & onion omelette with spinach, mushrooms and goat cheese

Quesos (Cheeses)

- Served with Sevillian Handmade Tortas (1a)*
- Plato de Queso** (V) (3-7-12) €18.50
Spanish cheese board served with quince paste, honey and grapes
- Selection of Pasteurised & Unpasteurised cheeses
Ask your Server for recommendations*
- ½ Plato de Queso** (V) (3-7-12) €13.50

Chacineria (Cured Meats)

- Served with Galician Bread (1a)*
- Plato de Chacinería** (7-12) €15.45
Iberian cured meats board and guindilla peppers
- 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 and bread

*Make sure to check out our incredible Cheese & Cured Meat Specials on the blackboards!
We have a weekly selection of Spanish Cow, Goat and Sheep Cheeses & Iberian Cured Meats.*

Croquetas (Croquettes)

- Breadcrumbed bechamel filled with the below:*
- Jamon** - ham (3-7-9) €4.70
- Picon** - blue cheese (3-7) Unpasteurised €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, Picon, Espinaca y Queso, Special
- Portion of Bread /Sevillian Torta** (1a) €1.00
- Portion of Sauce** (3-8b-12) €0.50
- Portion of Black Garlic Alioli** (3) €1.00

Carne (Meat)

- Alcachofas con Jamón** (12) €5.40
Artichokes cooked with Serrano Ham, onions, garlic, extra virgin olive oil and white wine
- Caldereta de Cordero** (12) €8.50
Slow cooked Spanish lamb stew, peppers, smoke paprika, basil & oregano in rich tomato sauce
- Grilled Solomillo** (7-9-12) €5.20
Sliced & grilled Iberian pork loin with red wine jus
- Costillas de Cerdo con reducción de PX** (12) €7.00
Marinated boneless pork ribs with PX reduction
- Canelón Catalan con Pato** (3-7-9-12) €8.00
Catalan style cannelloni with slow cooked duck in red wine jus, topped with manchego cheese
- Albóndigas** (3-7-9) €7.75
Meatballs in rich tomato sauce
- Carrillada de Ternera** (7-9-12) €10.25
Slow cooked beef cheeks with mashed potato
- Chorizo al Vino** (12) €8.75
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) €11.95
Rack of lamb served with spicy hummus and Portuguese beef tomatoes
- Frango Piri Piri** (12) €6.50
Chicken wings marinated in a garlic and piri piri seasoning
- Garbanzos con Chorizo** (7-12) €6.75
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction
- Paella Pollo** (9) €7.45
Traditional Spanish rice dish with chicken
- Pintxo Moruno** €5.55
Skewered chicken thigh meat with oregano & smoked paprika
- Pollo al Ajillo** (12) €5.95
Chicken thigh meat cooked with garlic, parsley and white wine

Pintxos

- Pa amb Pernil** (1a) €4.45
Toasted Galician bread with crushed tomatoes, garlic & olive oil topped with Jamon Serrano
- Flauta de Lomo Adobado** (1a-3) €5.80
Pork loin in adobo, with pimiento padrón and smoke paprika alioli on flute bread
- Hamburguesa Vegana** (V) (1a-6-9-10) €7.50
Breaded oyster mushroom Burger with plum tomato, vegan bacon, baby gem & piri piri mayo.
- Manchego Burger** (1a-7-12) €5.80
Mini pork burger served with Manchego sauce, crispy onions
- Empanadillas** 2/u. (1a-3-9-12) €4.90
Puff pastry filled with beef or lamb, served with Brava sauce. 2/portion
- Pa amb Tomaquet** (V) (1a) €4.45
Toasted Galician bread with crushed tomatoes, garlic & olive oil
- Morcilla** (3) €6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper
- Pepito Solomillo** (1a-7) €5.20
Grilled Mini flat iron steak served on toast with garlic butter
- Tostas de Champiñones** (V) (1a-7) €5.20
Creamy chestnut mushrooms on toasted bread
- Tres Bocadillos** (1a-3-7-9-12) €11.45
Three Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-iri & Alioli, mini pork burger and Manchego sauce

Our Coeliac friendly items do not contain gluten ingredients but are prepared in an environment that may contain gluten

Marisco (Seafood)

- Gulas con Gambas al ajillo** (1a-2-3-4-14) €7.50
Pan fried Spanish baby Eels (surimi) & prawns, with garlic, chilli and olive oil, served with bread
- Bacalao Rebozado** (3-4-12) €7.95
Deep fried cod pieces in homemade batter with tartar sauce
- Brochetas de Gambas al Pil Pil** (2) €8.45
Pan fried skewered prawns served with garlic & chilli
- Calamares a la Andaluza** (3-7-14) €6.95
Strips of squid in seasoned flour with lemon and Black Garlic Alioli
- Gambas Rebozadas** (2-3) €7.25
Deep fried prawns in batter served with Black Garlic Alioli
- Paella de Marisco** (2-9-14) €7.85
Traditional Spanish rice dish with seafood
- Puntillas** (3-14) €7.45
Fried baby squid in seasoned flour served With Black Garlic Alioli and sea salt
- Vieira** (7-12-14) €7.50
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs

Patatas (Potatoes)

- Deep fried potatoes served with a sauce: €4.55
- Bravas** (V) fiery tomato (12)
- Alioli** (V) garlic mayo (3)
- Mojo** (V) canarian garlic, chili & almond sauce (8b-12)
- Patatas Mix** (V) (3-8b-12) €5.20
Selection of sauces with deep fried potatoes
- Patatas Arrugadas con Mojo** (V) (8b-12) €4.95
Salted Canarian wrinkled potatoes with a mojo sauce of garlic, chilli & Almonds sauce



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(V) Suitable for Vegetarians **Gluten Free** option is available for dishes. **Some of our dishes may contain bones .All our beef is 100% Irish**

Allergens Guide Product Contains : 1.Cereals containing 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.SO2 and Sulphites 13.Lupin 14.Molluscs