

# THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY



BOOK A TABLE  
WWW.PORHOUSE.IE

## Aperitivos

<b>Aceitunas Marinadas o Picantes</b> (V) (7-8a)	€4.50
Marinated Olives or Spicy Olives	
<b>Almendras de Marcona o Valencianas</b> (V) (8b)	€4.50
Roasted salted almonds / With hot paprika	
<b>Pan con Alioli</b> (V) (1a-3)	€1.95
Bread with Alioli	
<b>Pimientos de Padrón</b> (V)	€5.20
Fried small green peppers served with sea salt	
<b>Torreznos de Pancetta</b>	€4.25
Fried pork belly marinated in paprika	
<b>Boquerones Fritos</b> (1a-4-12)	€3.50
Deep fried battered anchovies, served with lemon & sea salt	

## Ensaladas (Salad)

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

## Vegetariano (Vegetarian)

<b>Coliflor Rebozada</b> (V) (3)	€4.50
Battered cauliflower florets, served with black garlic alioli	
<b>Berenjena con Hummus</b> (V) (11)	€5.60
Aubergine in tempura with a hummus dip	
<b>Caldereta de Garbanzos Morunos</b> (V) (12)	€6.25
Chickpea stew of Mediterranean Vegetables with Moroccan spices	
<b>Canelón Catalan con Espinaca</b> (V) (3-7-9)	€8.00
Catalan style Cannelloni with spinach, Ricotta cheese and a tomato sauce	
<b>Champiñones Rellenos con Pisto</b> (V) (7-12)	€6.75
Portobello mushroom covered with a diced vegetable stew, topped with Mahon cheese	
<b>Espárragos con Alioli</b> (V) (3)	€5.80
Grilled asparagus with garlic mayonnaise	
<b>Escalivada</b> (V)	€5.95
Grilled mixed vegetables with parsley and a honey lemon dressing	
<b>Paella de Verdura</b> (V)	€7.25
Traditional Spanish rice dish with vegetables	
<b>Pisto Manchego</b> (V) (7-12)	€7.00
Vegetables, slow cooked with oregano, paprika and olive oil. Topped with Manchego cheese	
<b>Tetilla Templada</b> (V) (3-7)	€5.45
Deep fried Tetilla cheese drizzled with honey	
<b>Tortilla Española</b> (V) (3)	€4.50
Traditional potato & onion omelette	
<b>Tortilla Port House</b> (V) (3-7)	€4.95
Potato & onion omelette with spinach, mushrooms and goat cheese	

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

## Quesos (Cheeses)

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

## Chacineria (Cured Meats)

<i>Served with Galician Bread (1a)</i>	
<b>Plato de Chacineria</b> (7-12)	€15.45
Iberian cured meats board served with guindilla peppers	
<b>Plato de Queso y Chacineria</b> (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)

<i>Breadcrumbs bechamel filled with the below:</i>	
<b>Jamón</b> - ham (3-7-9)	€4.70
<b>Pollo y Chorizo</b> - Chicken & Chorizo (3-7-9)	€4.70
<b>Espinaca y Queso</b> (V) spinach & cheese (3-7)	€4.70
<b>Special</b> ask your server (3-7-9)	€4.70
<b>Shared Croquetas Platter</b> (3-4-7-9)	€6.00
Jamon, Picon, Espinaca y Queso, Special	
<b>Portion of Bread /Sevillian Torta</b> (1a)	€1.00
<b>Portion of Sauce</b> (3-8b-12)	€0.50
<b>Portion of Black Garlic Alioli</b> (3)	€1.00

## Carne (Meat)

<b>Alcachofas con Jamón</b> (12)	€5.40
Artichokes cooked with Serrano Ham, onions, garlic, extra virgin olive oil and white wine	
<b>Caldereta de Cordero</b> (12)	€8.50
Slow cooked Spanish lamb stew, peppers, smoke paprika, basil & oregano in rich tomato sauce	
<b>Solomillo a la plancha</b> (7-9-12)	€5.20
Grilled & sliced Iberian pork loin with red wine jus	
<b>Garfo de Cordero</b> (12)	€8.90
Grilled rump of Lamb, served on a bed of lentils, bacon and red wine jus	
<b>Canelón Catalan con Pato</b> (3-7-9-12)	€8.00
Catalan style cannelloni with slow cooked duck in red wine jus, topped with manchego cheese	
<b>Albóndigas</b> (3-7-9)	€7.75
Meatballs in rich tomato sauce	
<b>Carrillada de Ternera</b> (7-9-12)	€10.25
Slow cooked beef cheeks with mashed potato	
<b>Chorizo al Vino</b> (12)	€8.75
Chorizo cooked with onions & our house Rioja	
<b>Confitado de Pato</b>	€9.95
Slow cooked confit of duck leg served on membrillo sauce	
<b>Chuletas de Cordero</b> (7-11-12)	€11.95
Rack of lamb served with spicy hummus and Portuguese beef tomatoes	
<b>Frango Piri Piri</b> (12)	€6.50
Chicken wings marinated in a garlic and piri piri seasoning	
<b>Garbanzos con Chorizo</b> (7-12)	€6.75
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction	
<b>Paella Pollo</b> (9)	€7.45
Traditional Spanish rice dish with chicken	
<b>Pintxo Moruno</b>	€5.55
Skewered chicken thigh meat with oregano & smoked paprika	
<b>Pollo al Ajillo</b> (12)	€5.95
Chicken thigh meat cooked with garlic, parsley and white wine	

## Pintxos

<b>Pa amb Pernil</b> (1a)	€4.45
Toasted Galician bread with crushed tomatoes, garlic & olive oil topped with Jamon Serrano	
<b>Bocadillo de Lomo Adobado</b> (1a-3)	€5.80
Pork loin in adobo, with pimiento padrón and smoke paprika alioli on soft roll	
<b>Hamburguesa Vegana</b> (V) (1a-6-9-10)	€7.50
Breaded oyster mushroom Burger with plum tomato, vegan bacon, baby gem & piri piri mayo.	
<b>Manchego Burger</b> (1a-7-12)	€5.80
Mini pork burger served with Manchego sauce, crispy onions	
<b>Empanadillas</b> 2/u. (1a-3-9-12)	€4.90
Filled puff pastry served with Brava sauce. Ask your server for the flavours of the day!	
<b>Pa amb Tomaquet</b> (V) (1a)	€4.45
Toasted selection of breads with crushed tomatoes, garlic & olive oil	
<b>Morcilla</b> (3)	€6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper	
<b>Pepito Solomillo</b> (1a-7)	€5.20
Grilled Mini flat iron steak served on toast with garlic butter	
<b>Tostas de Champiñones</b> (V) (1a-7)	€5.20
Creamy chestnut mushrooms on toasted Galician bread	
<b>Tosta de Salmón</b> (1a-4-7)	€5.20
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper	
<b>Tres Bocadillos</b> (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	

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## Marisco (Seafood)

<b>Gulas con Gambas al ajillo</b> (1a-2-3-4-14)	€7.50
Pan fried Spanish baby Eels (surimi) & prawns, with garlic, chilli and olive oil, served with bread	
<b>Bacalao Rebozado</b> (3-4-12)	€7.95
Deep fried cod pieces in homemade batter served with Alioli	
<b>Gambas al Pil Pil</b> (2)	€8.45
Pan fried prawns cooked with garlic & chilli	
<b>Calamares a la Andaluza</b> (3-7-14)	€6.95
Strips of squid in seasoned flour with lemon and Alioli	
<b>Gambas Rebozadas</b> (2-3)	€7.25
Deep fried prawns in batter served with Alioli	
<b>Merluza con Salsa Verde</b> (2-4-9-12)	€8.45
Hake fillet cooked in a white wine sauce with herbs, peas and Venus clams	
<b>Paella de Marisco</b> (2-9-14)	€7.85
Traditional Spanish rice dish with seafood	
<b>Puntillas</b> (3-14)	€7.45
Fried baby squid in seasoned flour served with black garlic Alioli and sea salt	
<b>Vieira</b> (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
<b>Bravas</b> (V) fiery tomato (12)	
<b>Alioli</b> (V) garlic mayo (3)	
<b>Mojo</b> (V) canarian garlic, chili & almond sauce (8b-12)	
<b>Patatas Mix</b> (V) (3-8b-12)	€5.20
Selection of sauces with deep fried potatoes	

(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

Unlimited sparkling filtered water €1.50 per table  
12.5% Service Charge on groups of 8 pax or more