

THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY



www.porthouse.ie

Aperitivos

- Aceitunas Marinadas** * (v) €4.75
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
- Butifarritas** (6) €4.75
Spanish cocktail sausages
- Boquerones Fritos** (1a,4,12) €4.95
Deep fried marinated anchovies with salt & lemon

Ensaladas

- Ensalada de Higos y Peras** * (v) (7,8a) €6.20
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) €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

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

All our cheeses and cured meats are also available separately. Ask for the Blackboard with our weekly selection.

Croquetas

- Gluten free breadcrumb bechamel balls filled with
- Jamón** - ham (3,7,9) €4.70
 - Chorizo** - 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) Jamon, Chorizo, Espinaca y Queso, Special €6.00

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
- Portion of Black Garlic Alioli (3) €1.00
- Portion of Moroccan Hummus(11) €3.25
- Portion of Hummus (11) €3.25
- Piri Piri Vegan Mayo* €0.50

Pintxos

- Txistorras** €5.80
Grilled Navarran Chorizo sausages, on toasted Galician Bread
- Bocadillo de Lomo Adobado** (1a,1c,3) €5.80
Pork loin in adobo, with pimiento de Padrón and paprika alioli on soft bread
- Hamburguesa Vegana** * (1a,6,9,10) €7.50
Breaded oyster mushroom Burger, baby gem plum tomato, vegan bacon & 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
Filled puff pastry served with Brava sauce. Ask your server for the flavours of the day!
- Pa amb Tomaquet*** (1a,1c) €4.50
Toasted selection of breads with crushed tomatoes, garlic & olive oil
 - Add Jamon** €2.00
 - Add Manchego** €2.00
- Morcilla con Huevos de Codorniz** (1a,3) €6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread
- Pepito Solomillo** (1a,7) €5.20
Grilled Mini flat iron steak served on toast with garlic butter
- Tostas de Champiñones** (1a,7) €5.20
Creamy chestnut mushrooms on toasted Galician bread
- Tosta de Salmón** (1a,4,7) €5.20
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper
- Tres Bocadillos** (1a,3,7,9,12) €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: 1. containing gluten (a.wheat b.rye c.barley d.oat) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk

Product Contains 8. Nuts (a.walnuts b.almonds c.pine nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs

Vegetariano

- Coliflor Rebozada** * (V) (3) €4.90
Battered cauliflower florets, served with black garlic alioli
- Flor de Calabacin** (V) (7,8b) €7.80
Tempura Courgette flower stuffed with Montenebro Goats cheese, with chopped almonds and honey
- Calabacin Rabas con Hummus** (V)(7,8b,11) €5.80
Courgette 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
- Setas con Huevo** (V) (3,7) €7.50
Seasonal wild mushroom, onions & garlic, pan fried, and tossed in egg yolk
- Espinacas catalanas** * (V) (7,8c,12) €6.95
Spinach, PX sherry soaked raisins, pine nuts and red onion with warm goats cheese
- Paella de Verdura** * (V) €7.45
Traditional Spanish rice dish with vegetables
- Pisto Manchego** * (V) (7,12) €7.20
Vegetables, slow cooked with oregano,paprika & olive oil. Topped w/ Manchego cheese
- Tetilla Templada** (V) (3,7) €5.75
Deep fried Tetilla cheese drizzled with honey
- Tortilla Española** (V) (3) €4.60
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 Vegana** * (V) (1a) €4.90
Filled puff pastries Sweetcorn Humitas or Butternut Squash

Carne

- Solomillo a la plancha** (7,9,12) €5.50
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 cheese
- Albóndigas** (3,7,9) €7.90
Meatballs in rich tomato sauce
- 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** €5.90
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo** €6.75
Lemon & garlic marinated chicken breast skewers

Marisco

- Puntillas** (3,14) €7.75
Fried baby squid in seasoned flour served with black garlic Alioli and sea salt
- Lubina con Cava** (2,4,7,12) €9.20
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
- Gambas Rebozadas** (2,3) €7.75
Deep fried prawns in batter served with Alioli
- Paella de Marisco** (2,9,14) €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

(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: 1. containing gluten (a.wheat b.rye c.barley d.oat) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk

Product Contains 8. Nuts (a.walnuts b.almonds c.pine nuts) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs