

THE PORT HOUSE

MENÚ DEGUSTACIÓN

45 per person

PRIMERO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO

Bread with alioli, crushed tomatoes, hummus, olive oil & balsamic (1a, 3, 11, 12)

PIMIENTOS DE PADRON

Fried green Padron peppers

CROQUETAS DE POLLO

Chicken croquettes (3, 7, 9)

TXISTORRAS

Grilled Navarran Chorizo sausages (7)

SEGUNDO

PAELLA DE POLLO

Traditional Spanish rice dish with chicken

GAMBAS AL PIL PIL

Pan fried prawns cooked with garlic & chilli (2)

ALBONDIGAS

Meatballs in rich tomato sauce (3, 7, 9)

PATATAS BRAVAS AND ALIOLI

Deep fries potato cubes served with traditional bravas and alioli sauce (3, 12)

POSTRE

CHURROS CON CHOCOLATE

Spanish doughnuts coated in sugar, served with chocolate sauce (1a, 6, 7)



All our beef is 100% Irish - 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. Sulphites - 13. Lupin - 14. Molluscs

A 12.5% service charge will be added to the final amount of your bill and it will be equally distributed to all front of house and back of house staff working on the day.



The Port House



The Port House
Pintxo



The Port House
Ibericos



The Port House
Strand

THE PORT HOUSE

MENÚ DEGUSTACIÓN VEGETARIAN 45 per person

PRIMERO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO
Bread with alioli, crushed tomatoes, hummus, olive oli & balsamic (1a, 3, 11, 12)

PIMIENTOS DE PADRON
Fried green Padron peppers

ESPINACA Y QUESO CROQUETAS
Spinach and cheese croquettes (3, 7)

ROLLITOS DE CALABACIN RELLENOS
Courgette rolls stuffed with cream cheese (3, 7)

SEGUNDO

PAELLA DE VERDURA
Traditional Spanish rice dish with vegetables

COLIFLOR REBOZADA
Battered cauliflower florets served with garlic alioli (3)

ESPARRAGOS CON ALIOLI
Grilled asparagus with garlic mayonnaise (3)

PATATAS BRAVAS AND ALIOLI
Deep fries potato cubes served with traditional bravas and alioli sauce (3, 12)

POSTRE

CHURROS CON CHOCOLATE
Spanish douhnuts coated in sugar, served with chocolate sauce (1a, 6, 7)

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THE PORT HOUSE

MENÚ DEGUSTACIÓN VEGAN 45 per person

PRIMERO

PAN CON ALIOLI, TOMAQUET, HUMMUS, ACEITE DE OLIVA & BALSAMICO
Bread with alioli, crushed tomatoes, hummus, olive oli & balsamic (1a, 3, 11, 12)

PIMIENTOS DE PADRON
Fried green Padron peppers

BERENJENA REBOZADAS CON HUMMUS
Aubergine tempura with hummus dip (11)

SEGUNDO

PAELLA DE VERDURA
Traditional Spanish rice dish with vegetables

COLIFLOR REBOZADA
Battered cauliflower florets (3)

ESPARRAGOS CON ALIOLI
Grilled asparagus with vegan alioli

PATATAS BRAVAS AND ALIOLI
Deep fries potato cubes served with traditional bravas and vegan alioli sauce (12)

POSTRE

PASTEL DE NATA
Traditional Portuguese vegan custard tart (1a, 6)



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