

THE PORT HOUSE

TAPAS · PORT · WINE · SHERRY

CHRISTMAS BOOKING SEASON!

Christmas Dinner Menu

Our two Group menus are designed to enjoy a Spanish tapas experience, sharing and tasting lots of dishes.

Get in touch with us to confirm availability
We're looking forward to celebrating with you!



THE PORT HOUSE

CHRISTMAS DINNER

'MENU RESERVA' €35

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,3,12)

ALMENDRAS Y ACEITUNAS

Roasted salted Almonds in hot paprika and Marinated Olives (8b)



SEGUNDO: *A selection of Pintxos to share*

PIMIENTOS DE PADRON

Fried green Padron Peppers with Maldon sea salt

TXISTORRAS

Chargrilled Navarran chorizo sausages

TORTILLA ESPAÑOLA

Traditional Spanish potato&onion Omelette (3)

CROQUETAS

Croquettes platter: Serrano ham, 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)

GARBANZOS CON CHORIZO

Chickpeas with chorizo, garlic, paprika, piquillo peppers, in PX reduction (7,12)

CALAMARES A LA ANDALUZA

Strips of squid in seasoned flour with lemon, served with black alioli (3,7,14)

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)

ENSALADA VERDE

Mix leaves, sugar snap, cucumber, with vinaigrette (10,12)

DESSERT

CHURROS CON CHOCOLATE

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



THE PORT HOUSE

CHRISTMAS DINNER

'MENU GRAN RESERVA' €39

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,3,12)

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

TXISTORRAS

Chargrilled Navarran chorizo sausages

TORTILLA ESPAÑOLA

Traditional Spanish potato&onion Omelette (3)

CROQUETAS

Croquettes platter: Serrano ham, 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)

ENSALADA VERDE

Mix leaves, sugar snap, cucumber, with vinaigrette (10,12)

CHEESE & DESSERT

PLATO DE QUESO

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

CHURROS CON CHOCOLATE

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

TERMS & CONDITIONS

- Our Christmas “Reserva” and “Gran Reserva” menus are only available to parties of 8 guests or more (from parties of 10 guests in The Port House South William Street) from November 20th to January 31st.
- These menus are unfortunately not available in The Port House Strand this year.
- The Christmas “Reserva” and “Gran Reserva” menus group are the only menus available for groups during this period, and substitutions are not possible.
- We offer Vegetarian and Gluten Free options upon request during the booking process.
- Extra dishes are available at extra cost.
- Please note that the Christmas “Reserva” and “Gran Reserva” menus are subject to change depending on seasonality of produce and availability of ingredients.
- Drinks are not included in the Christmas “Reserva” and “Gran Reserva” menus but a drinks Package is available upon request.
- Reservations will only be held for 15 minutes and the table will be available for a period of 2 hours from the reserved time.
- Credit card details will be required to secure the booking, and a NON-REFUNDABLE deposit of €10 per person will be charged to the card.
- A drop-in numbers of guests, must be informed 48 hours and any no shows will be charged in full. A service of 12.5% is added to the final bill.