

THE PORTHOUSE

strand@theporthouse.co.uk

020 7836 7764

Aperitivos (Nibbles)

Aceitunas (v)	5.20
Marinated Olives	
Almendras Valencianas (v)(8b)	5.50
Roasted salted Almonds	
Boquerones del Cantabrico (4, 12)	5.90
Marinated Cantabrian Anchovies	
Pimientos de Padron (v)	6.80
Fried Padron Peppers with Maldon sea salt	
Torreznos de Pancetta	6.95
Bowl of crispy fried pork belly	
Chorizo and Butifarra Frita (3, 6, 7)	7.20
Mix Fried Chorizo and white sausages Fried from Burgos	
Pan con Alioli/Balsamic & olive oil (v)	4.50
GF Bread with Alioli/ Balsamic & olive oil (12)	

Ensaladas (Salads)

Ensalada Verde (v) (12)	6.50
Baby Spinach, sugar snap beans, cucumber, spring onion, Red wine, & virgin olive oil vinaigrette	
Ensalada de Calabacin (v)(7, 8b, 12)	7.90
Courgette, Feta cheese, chilli crushed almonds, lemon & Olive oil dressing	
Ensalada con Queso de Cabra (v) (7, 8b, 10)	7.90
Baby spinach, grilled soft goats cheese, tomato, almonds Honey & mustard dressing	
Ensalada de Tomate (v) 12)	7.90
Hertiage tomatoes with red onion, fresh sage , olive oil and sea flakes	

Queso (cheese) (v)

Served with GF Bread grapes, honey and quince membrillo

Manchego – Pasteurized (3, 7)	11.00
Sharp, sheep milk cheese from La Mancha	
Iberico semicurado – Pasteurized (3, 7)	11.00
Cow, Sheep & Goat' milk cheese, buttery and aromatic	
Idiazabal – Unpasteurized (3, 7)	11.00
Sheep milk cheese made in Basque country, Smoky in flavor	
La peral – pasteurized (7)	11.00
Cow's milk, blue cheese, delicate flavor from Asturias	
Al vino – Pasteurized (3, 7,12)	11.00
Goats milk cheese with red wine from La Mancha	
Trufa – Pasteurized (3, 7)	11.00
sheep milk cheese with Truffle	
Plato de Queso (3, 7) Selection of cheeses	15.00

Embutidos (Cured Meats)

Served with GF bread

Jamon Iberico de Bellota	15.00
Acorn fed aged for 36 months	
Chorizo Iberico de Bellota	10.80
Iberian sausage with a blend of spices	
Lomo iberico de bellota (7)	10.80
Paprika and sea salt seasoned pork	
Salchichon iberico de bellota (7)	10.80
Sausage salami made from acorn fed pigs	
Plato de Chacineria (7)	16.90
Selection of cured meats, served with GF bread	

Croquetas (Croquettes)

Breadcrumbed béchamel filled with one of below (4 to a portion)

Jamon – Ham (7)	6.50
Bacalao – Cod (4,7)	6.50
Manchego (v) – Cheese (3,7,9)	6.50
Trufa (v) – Truffle (7)	6.50
Croquetas Platter – one of each (3, 4, 7, 9, 12)	6.90

Pintxos (small bite)

Pa amb Tomaquet (v)	7.50
Selection of toasted GF bread with crushed tomatoes, garlic & olive oil	
Pan con Pimientos Piquillo (v)	7.50
Toasted Gallician GF bread with crushed tomatoes, garlic & Olive oil topped with Piquillo red peppers.	
Pan Pernil	7.50
Toasted Gallician GF bread with crushed tomatoes, garlic & Olive oil topped with Jamon Serrano	
Pan con Queso Manchego (v)	7.50
Toasted Gallician GF bread with crushed tomatoes, garlic & Olive oil topped with Manchego cheese	
Tosta de champinones (v)	7.50
Creamy chestnut mushrooms on GF toast	
Tosta de Salmon (4, 7)	7.75
Smoked salmon on crisp GF toast, Greek yoghurt, truffled honey and black pepper	
Morcilla con huevos codorniz (3)	7.95
Grilled black pudding from Burgos, piquillo peppers and fried quail eggs on GF bread	
Pepito Solomillo	7.60
Mini Flat Iron steak, GF toast with garlic & parsley olive oil	

Extras

Bread / large (1a) (GF Available)	1.80/ 3.60
Alioli / (3)	1.50
Salsa brava (12)	1.50
Extra Oil / Extra Balsamic (12)	1.50

(v) suitable for vegetarians **Some of our dishes may contain bones and our chicken dishes are Halal.**

Allergens Guide 1.Crustaceans 2.Eggs 3.Fish 4.Peanuts 5.Soybeans 6.Milk 7.Nuts(a. walnuts;b.almonds;c.pine nuts) 8.Celery 9.Mustard 10.Sesame seeds 11.SO2 & Sulphites 12.Lupin 13.Molluscs

Mariscos (Seafood)

Viera (7,12,14)	9.95
Seared King scallop, cream sauce, topped with crispy Jamon Iberico & breadcrumbs	
Chipirones a la Plancha (14)	9.50
Baby squid grilled with baby potatoes & a garlic & parsley oil.	
Calamares Rabas a la Andaluza (3, 7, 14)	9.95
Strips of squid in seasoned flour, with lemon and alioli	
Puntillas (3, 14)	9.20
Deep fried baby squid in seasoned flour with lemon & alioli	
Gambas pil pil (2)	10.95
Pan fried prawns with garlic & chilli oil	
Chanquetes (3, 4, 7)	7.95
Flour dusted deep fried whitebait served with sea salt and lemon with alioli on the side	
Merluza Rebozada (3, 4, 12)	9.35
Deep fried hake pieces in batter with tartare sauce on the side	
Arroz Negro (2, 3, 4, 12, 14)	12.30
Black squid ink rice with grilled baby squid and alioli	
Pulpo (7, 14)	15.50
Grilled Octopus with mashed potatoes and drizzled with a paprika olive oil	

Verdura (Vegetarian)

Catalan Canelon de Espinaca (3, 7, 9)	10.50
Catalan style cannelloni with spinach, ricotta and tomato sauce	
Berenjena con Hummus (11)	7.90
Aubergine tempura with hummus dip	

Tortilla Española (3)	6.90
Traditional potato & onion omelette	
Caldereta de Garbanzos Morunos (12)	7.90
Chickpea stew of Mediterranean vegetables with Moroccan spices	
Setas con Huevo de Pato (3, 7)	8.90
Seasonal wild mushrooms, onions & garlic, pan fried and tossed in egg yolk	
Esparragos (3)	7.60
Grilled Asparagus with Alioli	
Escalivada	8.50
Grilled mixed vegetables with a Honey & Lemon dressing	
Espinaca Catalanas	
Con Queso de Cabra (7, 8c, 12)	8.50
Spinach, PX sherry soaked raisins, pine nuts topped with warm goats cheese	
Coliflor Rebozada (3)	7.10
Battered cauliflower florets served with garlic alioli	
Tetilla Templada (3, 7)	7.60
Deep fried Tetilla cheese and honey	
Patatas (Potatoes)	
Patatas Bravas con alioli (3, 12)	6.95
Deep fried potatoes with fiery tomato sauce & alioli	
Patatas con Huevos rotos , Jamon y (3)	9.20
Pimientos de Padron Deep fried potatoes with fried egg, serrano ham & Padron peppers	
Papas con Mojo Verde (12)	7.80
Salted Canarian wrinkled potatoes with a sauce of garlic, parsley ,coriander ,green chillis and olive oil	

Carne (Meat)

Albondigas (3, 7, 9)	10.25
Pork meatball in a rich tomato sauce	
Chorizo Vino (12)	10.80
Chorizo cooked with onions and our house Rioja	
Catalan Canelon de Pato (3 7, 12)	10.50
Catalan style cannelloni with slow cooked duck and vegetables topped with Manchego cheese	
Confitado de Pato	15.20
Slow cooked confit duck leg with a quince sauce	
Pollo al Ajillo (12)	9.95
Chicken thigh cooked with garlic parsley & white wine	
Caldereta de Cordero (12)	10.20
Slow cooked lamb and vegetable stew.	
Carrillada de Ternera (7, 9, 12)	13.90
Slow cooked beef cheeks with mashed potato	
Arroz Portuguese (3)(9)	9.90
Rice dish with chorizo, onions & peppers. Served With a fried egg on top	
Pancetta con Membrillo Alioli (3)	8.25
Seared pork belly served with quince alioli	
Pinxo Moruno (7, 9, 12)	9.95
Chicken thigh with paprika and oregano	
Txistorras	7.60
Chargrilled Navarran chorizo sausages	
Garbanzos con Chorizo (7, 12)	8.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers and parsley	

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