

THE PORT HOUSE LONDON

RESERVA MENU

£ 40 per person
A SELECTION OF TAPAS TO SHARE

TO START

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

GARBANZOS MORUNOS

Chickpea stew of Mediterranean vegetables (12)

POLLO AL AJILLO

Chicken thigh cooked with garlic parsley & white wine (12)

PATATAS BRAVAS

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

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar
served with a warm chocolate dipping sauce (2, 7))

A discretionary optional service charge of 12.5% will be added to your bill

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

WINE SUGGESTIONS

*Upgrade your menu to include a glass of Cava on arrival
for £7.50 per person

Group Wine Option A

Orchidea - DO Navarra, Spain
Sauvignon Blanc - £32
Norte Roble - DO Navarra, Spain
Merlot, Cabernet Sauvignon - £32

Group Wine Option B

Ontanon - DO Ca. Rioja, Spain
Tempranillo Blanco - £39
Vina Albina Crianza - DO Ca. Rioja, Spain
Tempranillo, Graciano, Mazuelo -£39

Group Wine Option C

Hiruzta Txakoli DO Getariako, Spain
Hondarrabi Zuri, Gros Manseng - £49
Time Waits For No One -DO Jumilla,
Spain, Monastrell - £54

THE PORT HOUSE

LONDON

GRAN RESERVA MENU

TO START

£48 per person

A SELECTION OF TAPAS TO SHARE

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds & marinated olives (8b)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

ARROZ PORTUGUESE

Rice with chorizo, onions, peppers & a fried egg (3,9)

ESCALIVADA

Grilled mixed vegetables with a honey & lemon dressing

PATATAS BRAVAS

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

CARRILLADA DE TERNERA

Slow cooked beef cheeks with mashed potato (7, 9, 12)

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar
served with a warm chocolate dipping sauce (2, 7))

A discretionary optional service charge of 12.5% will be added to your bill

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

WINE SUGGESTIONS

*Upgrade your menu to include a glass of Cava on arrival
for £7.50 per person

Group Wine Option A

Orchidea - DO Navarra, Spain
Sauvignon Blanc - £32
Norte Roble - DO Navarra, Spain
Merlot, Cabernet Sauvignon - £32

Group Wine Option B

Ontanon - DO Ca. Rioja, Spain
Tempranillo Blanco - £39
Vina Albina Crianza - DO Ca. Rioja, Spain
Tempranillo, Graciano, Mazuelo - £39

Group Wine Option C

Hiruzta Txakoli DO Getariako, Spain
Hondarrabi Zuri, Gros Manseng - £49
Time Waits For No One -DO Jumilla,
Spain, Monastrell - £54