

# 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 asparagus with alioli (3)

#### 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

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