



PORTOS

— RESTAURANT —

A LA CARTE MENU

STARTERS

- HOMEMADE SOUP OF THE DAY v** €7
Homemade Brown Bread & Bouchon Bread
(Coeliac friendly without bread)
1.7.9.11
- ATLANTIC SEAFOOD CHOWDER** €10.00
Cream Based Soup Packed with Local Seafood and Shellfish,
Served with Homemade Brown Bread & Bouchon Bread
(Coeliac friendly without bread)
1.2.4.7.9.12
- PADRAIC GANNONS CLEW BAY MUSSELS**
STARTER €12.50
MAIN COURSE (with fries) €21.50
In a Shallot, Parsley, White Wine and Garlic Sauce and Served with a Side of Homemade Brown Bread
(Coeliac friendly without bread)
1.2.7.12.14
- CAESAR SALAD**
STARTER €11.00
MAIN COURSE €16.50
Baby Gem Leaves, Bacon Lardons, Parmesan Shavings with Sourdough Croutons and a Homemade Caesar Dressing
Add Chicken €5.00
1.3.7
- PORTOS DRY RUB CHICKEN WINGS c**
STARTER €11.50
MAIN COURSE €18.50
Served with House Salad
Choose your Dip:
Garlic Mayo / Shirracha Mayo
3.10
- CASTLECOURT THAI FISH CAKE** €10.50
A Blend of Smoked Haddock, Cod & Salmon in Sweet Chili Sauce. Served with Baby Leaves, Asian Cabbage Slaw & Red Curry Mayonnaise
1.3.4.7.10.11

- DEEP FRIED BRIE** €12.00
Brie Coated in Breadcrumbs, Pickled Apple, With Apple Carpaccio and Apple Chutney
7.8.10.13

- GRILLED MEDITERRANEAN VEGETABLE TARTLET v** €11.00
Topped with Goats Cheese, Pistachio Pesto, Wild Rocket Leaves and Black Olive Tapenade
1.3.6.7.8.10

- CLASSIC PRAWN COCKTAIL c** €13.00
Baby Shrimp in Marie Rose Sauce, Pickled Cucumber, Radish & Ciabatta Crisps
1.2.3.10

MAIN COURSE

- PAN SEARED FILLET OF SALMON c** €24.90
With Sweet Potato Puree, Roasted Curry Scented Cauliflower, Lemon Beurre Blanc
4.7.12

- TRIO OF IRISH PORK** €24.00
Stuffed Pork Fillet, Slow Braised Belly & Kelly's White Pudding Croquettes,
Served with Apple Puree & Cider Jus
1.3.6.7.12

- PAN ROASTED SUPREME OF CHICKEN c** €23.50
Colcannon Mash, Silver Spring Onion, Bacon Lardons & Mushrooms
In a Burgundy Wine Sauce
7.12

- HOUSE MILD CHICKEN KORMA c** €22.50
PORTOS Rich & Creamy Chicken Curry, a Hint of Spice and Served with Savoury Rice & Poppadom
6.8.10

- ROAST CRISPY HALF DUCK c** €25.90
With a Red Cabbage & Orange Cointreau Jus
5.7

- VEGAN CHICKPEA & VEGETABLE KORMA c** €19.00
PORTOS Rich and Creamy Veggie Curry, A Hint of Spice,
Served with Savoury Rice & Poppadom
6.8.10

CLEW BAY FISH PIE c **€23.50**
 Fresh Cod, Salmon, Smoked Haddock, Prawns & Mussels In a Shallot, White Wine & Herb Velouté Topped with Creamy Mash Potato. Served with a Side of Seasonal Leaves
 2.4.7.12.14

BEER BATTERED COD & CHIPS **€21.50**
 Battered Cod, Chips, Pea Puree, Homemade Tartar Sauce
 1.3.4.7.10.12

SLOW BRAISED SHANK OF IRISH LAMB c **€25.50**
 On a Bed of Creamy Mash & Guinness Braising Jus
 7.9.12.14

PASTA CARBONARA 1.7 **€17.00**
 Tagliatelle Pasta in a Creamy Bacon & Parmesan Sauce served with Garlic Bread.
 Add chicken **€5
 Add prawns **€5.50

— GOURMET BURGERS —

PORTOS BEEF BURGER **€19.90**
 6oz Burger Topped with Tomato, Onion, Iceberg Lettuce and a Homemade Burger Sauce, Served on a Toasted Brioche Bun, with Chips & Coleslaw
 Add cheese **€1
 Add streaky bacon **€2.5
 1.3.7.10

BEYOND MEAT BURGER © c **€19.90**
 The world's first plant-based burger that looks, cooks and satisfies like beef without GMOs, soy, or gluten. Served with jalapeño relish, lettuce, tomato, vegan mayonnaise in a seeded vegan bun. Served with a green leaf salad, Chips & Coleslaw
 3.6.11

PORTOS CHICKEN BURGER **€18.50**
 Grilled Butterfly Chicken Breast Dusted in Cajun Spices, Topped with Tomato, Onion & Iceberg Lettuce with Homemade Burger Sauce on a Toasted Brioche Bun,
 Add cheese **€1
 Add streaky bacon **€2.5
 1.3.7.10

BURGERS SERVED WITH CHIPS & COLESLAW

SIGNATURE STEAKS



Our Local High Grade In House Dry Aged Beef Has a Remarkable Depth of Flavour. Prime Cuts of Beef are Hung for up to 21 Days & Cooked to Perfection.

10oz DRY AGED RIB EYE c **€36.50**
 This heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

9oz DRY AGED SIRLOIN c **€35.50**
 A lean juicy & tender cut.

SURF YOUR STEAK **€5.50**
 With Sautéed Prawns in Garlic Butter 2.7

STEAKS SERVED WITH SLOW ROAST TOMATO, SAUTÉ ONIONS, MUSHROOMS & CHIPS

CHOOSE A SAUCE -
 -Garlic Butter-House Gravy-Mild Black Pepper
 7.12

Inclusive dinner supplement
€12.00 for Steaks

— SIDES —

CREAMY POTATOES 7 **€5.00**
 BABY LEAF SALAD 4.10 **€5.00**
 BEER BATTERED ONION RINGS 1 **€5.00**
 CHIPS **€5.00**
 SWEET POTATO FRIES **€5.50**
 SAUTE ONIONS & MUSHROOMS **€5.00**
 ROASTED POTATOES **€5.00**
 COLESLAW 3.10 **€3.50**

DESSERTS

PORTOS CHEESECAKE OF THE DAY €8.50

Served with Ice-cream
1.7

POLENTA CAKE €8.50

Fresh Lemon Curd, Raspberry
Coulis, Crushed Meringue
3.7.8

HOMEMADE APPLE PIE €8.50

Served with Warm Custard &
Vanilla Ice Cream.
1.3.7.8

HOUSE WHITE CHOCOLATE & RASPBERRY GATEAUX €8.50

Served with Homemade Vanilla
Ice Cream
1.3.7

CLASSIC CRÈME BRÛLÉE €8.50

With Zesty Porridge Flap Jack
3.7

MAY'S CHOCOLATE BROWNIE €8.50

Caramelised Popcorn
& Peanut Butter Ice Cream
1.3.7.8

JELLY & HOMEMADE ICE CREAM €7.90

3.7

HOMEMADE SHERRY TRIFLE €7.90

With Crème Chantilly Sauce
and Vanilla Ice Cream
1.3.7

DESSERT OF THE DAY €8.50

SELECTION OF HOMEMADE ICE CREAM €7.90

3.7

TEA & COFFEE

BEWLEYS TEA €3.20

HERBAL TEAS €3.50

AMERICANO €3.70

LATTE €3.80

CAPPUCCINO €3.80

MOCHA €3.40

ESPRESSO €3.70

DOUBLE ESPRESSO €4.20

HOT CHOCOLATE €4.10

IRISH COFFEE €7.20

BAILEYS COFFEE €7.20

CALYPSO COFFEE €7.20


FRENCH COFFEE €7.20

FOOD ALLERGY NOTICE;

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.

· 1 WHEAT · 2 CRUSTACEAN · 3 EGG · 4 FISH · 5 PEANUTS
· 6 SOY · 7 DAIRY · 8 TREENUTS · 9 CELERY · 10 MUSTARD
· 11 SESAME · 12 SULPHITES 13.LUPIN 14.MOLLUSCS

FRIENDLY OPTIONS AVAILABLE:

C COELIAC FRIENDLY | **V** VEGETARIAN |  **VEGAN**



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