



PORTOS

— RESTAURANT —

A LA CARTE MENU

STARTERS

HOMEMADE SOUP OF THE DAY ^v

Homemade Brown Bread &
Bouchon Bread

(Coeliac friendly without bread)

ATLANTIC SEAFOOD CHOWDER

Cream Based Soup Packed with Local
Seafood and Shellfish,
Served with Homemade Brown
Bread & Bouchon Bread

(Coeliac friendly without bread)

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)

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

PORTOS DRY RUB CHICKEN WINGS ^c

STARTER €11.50

MAIN COURSE €18.50

Served with House Salad

Choose your Dip:

Garlic Mayo / Shirracha Mayo

CASTLECOURT THAI FISH CAKE

A Blend of Smoked Haddock, Cod & Salmon in
Sweet Chili Sauce. Served with Baby Leaves,
Asian Cabbage Slaw & Red Curry Mayonnaise

DEEP FRIED BRIE €12.00

Brie Coated in Walnut, Pickled Apple,
With Apple Carpaccio and Apple Chutney

GRILLED MEDITERRANEAN €11.00 VEGETABLE TARTLET ^v

Topped with Goats Cheese, Pistachio Pesto,
Wild Rocket Leaves and Black Olive Tapenade

CLASSIC PRAWN COCKTAIL ^c €13.00

Baby Shrimp in Marie Rose Sauce, Pickled
Cucumber, Radish & Ciabatta Crisps

MAIN COURSE

PAN SEARED FILLET OF SALMON ^c €24.90

With Sweet Potato Puree,
Roasted Curry Scented Cauliflower,
Lemon Beurre Blanc

TRIO OF IRISH PORK €24.00

Stuffed Pork Fillet, Slow Braised Belly &
Kelly's White Pudding Croquettes,
Served with Apple Puree & Cider Jus

PAN ROASTED SUPREME OF CHICKEN ^c €23.50

Colcannon Mash, Silver Spring Onion,
Bacon Lardons & Mushrooms
In a Burgundy Wine Sauce

HOUSE MILD CHICKEN KORMA ^c €22.50

PORTOS Rich & Creamy Chicken Curry,
a Hint of Spice and Served with
Savoury Rice & Poppadom

VEGAN CHICKPEA & VEGETABLE KORMA ^c €19.00

PORTOS Rich and Creamy
Veggie Curry, A Hint of Spice,
Served with Savoury Rice & Poppadom

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

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

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

PASTA CARBONARA **€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

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

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

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 **€35.50**
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 **€34.50**
A lean juicy & tender cut.

SURF YOUR STEAK **€5.50**
with Sautéed Prawns in Garlic Butter

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

CHOOSE A SAUCE -
—Garlic Butter—House Gravy—Mild Black Pepper
(Inclusive dinner supplement of €10.00 for Steaks)

Please Note ** Inclusive Dinner - Supplement's Apply

— SIDES —

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

DESSERTS

PORTOS CHEESECAKE OF THE DAY

Served with Ice-cream

€8.50

POLENTA CAKE

Fresh Lemon Curd, Raspberry
Coulis, Crushed Meringue

€8.50

HOMEMADE APPLE PIE

Served with Warm Custard &
Vanilla Ice Cream.

€8.50

HOUSE WHITE CHOCOLATE & RASPBERRY GATEAUX

Served with Homemade Vanilla
Ice Cream

€8.50

CLASSIC CRÈME BRÛLÉE

With Zesty Porridge Flap Jack

€8.50

MAY'S CHOCOLATE BROWNIE

Caramelised Popcorn
& Peanut Butter Ice Cream

€8.50

JELLY & HOMEMADE ICE CREAM

€7.90

HOMEMADE SHERRY TRIFLE

With Crème Chantilly Sauce
and Vanilla Ice Cream

€7.90

DESSERT OF THE DAY

€8.50

SELECTION OF HOMEMADE ICE CREAM

€7.90

TEA & COFFEE

BEWLEYS TEA

€3.20

HERBAL TEAS

€3.50

AMERICANO

€3.70

LATTE

€3.80

CAPPUCCINO

€3.80

MOCHA

€3.40

EXPRESSO

€3.70

DOUBLE EXPRESSO

€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.

FRIENDLY OPTIONS AVAILABLE:

C COELIAC FRIENDLY | V VEGETARIAN |  VEGAN



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