



PORTOS

— RESTAURANT —

STARTERS

HOMEMADE SOUP OF THE DAY v €6.50

Homemade Brown Bread & Bouchon Bread

ATLANTIC SEAFOOD CHOWDER c €9.50

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

PADRAIC GANNONS CLEW BAY MUSSELS c
STARTER €11.50
MAIN COURSE (with fries) €20.50

In a Shallot, Parsley, White Wine and Garlic Sauce and Served with a Side of Homemade Brown Bread

CAESAR SALAD
STARTER €10.50
MAIN COURSE €15.50
Add chicken €4.00 extra

Baby Gem Leaves, Bacon Lardons, Parmesan Shavings with Sourdough Croutons and a Homemade Caesar Dressing

BUFFALO CHICKEN WINGS c
STARTER €10.50
MAIN COURSE €17.50

Served with House Salad
Choose your Dip:
-Garlic Mayo -Sweet Chilli Mayo

BRUSCHETTA v €8.50

Crispy Sourdough Topped with Buffalo Mozzarella, Chopped Tomatoes and a Drizzle of Fresh Pesto

TIGER PRAWN COCKTAIL c €12.50

On a Bed of Iceberg Lettuce Topped with Marie Rose Sauce and Paprika Dust

PORTOS CRISPY GARLIC MUSHROOMS v €9.50

A Crispy Breadcrumb Shell Wrapped Around a Juicy Mushroom, Served with a Garlic and Chive Mayo Dip

BRIE & SAUTÉED ONION TARTLET v €10.50

Melted Brie, Sweet Sautéed Onions Encased in a Shortcrust Pastry Served with a Tossed Salad

MAIN COURSE

GRILLED KILLARY SALMON c €23.00

With a Leek Fondue, Confit Cherry Tomatoes, Season Vegetables & Champ Potatoes

DUO SLOW ROASTED PORK BELLY & STUFFED PORK FILLET €22.00

With a Side of Apple Puree, Roasted Potatoes, House Gravy and Served with Creamed Potatoes & Seasonal Vegetables

ROAST CHICKEN SUPREME c €22.00

A Spiced Rubbed Fillet of Chicken on Champ Mash, Peppercorn Sauce & a side of Seasonal Vegetables

MILD CHICKEN KORMA c €21.50

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

VEGAN CHICKPEA & VEGETABLE KORMA c €17.50

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

— SIGNATURE STEAKS —

CLEW BAY FISH PIE c €21.50

Fresh Cod, Salmon & Smoked Haddock, In a Shallot, White Wine & Herb Velouté Topped with Creamy Mash Potato. Served with a Side of Seasonal Leaves

BEER BATTERED COD & CHIPS €20.50

Battered Cod, Chips, Pea Puree, Homemade Tartar Sauce & a Wedge of Lemon

BRIE & MUSHROOM WELLINGTON v €17.50

Melted Brie, Thyme Scented Mushrooms, Wilted Spinach, Roasted Peppers, Wrapped in Golden Puff Pastry, Served with a Fresh Pesto Sauce and House Salad.

PASTA CARBONARA €16.00

Tagliatelle Pasta in a Creamy Bacon & Parmesan Sauce served with Garlic Bread.
Add chicken €4.00 extra
Add prawns €4.50 extra

SIDES

CREAMY POTATOES €4.50

SEASONAL GREENS €4.50

BABY LEAF SALAD €4.50

BEER BATTERED ONION RINGS €4.50

CHIPS €4.50

SWEET POTATO FRIES €5.00

SAUTE ONIONS & MUSHROOMS €4.50

ROASTED POTATOES €4.50

COLESLAW €3.50

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 €31.90

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 €32.90

A lean juicy & tender cut.

SURF YOUR STEAK €4.50

with Sautéed Prawns

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)



GOURMET BURGERS

THE PORT BEEF BURGER €18.90

6oz Burger Topped with
Tomato, Onion, Iceberg Lettuce
and a Homemade Burger Sauce,
Served on a Toasted Brioche Bun

Add cheese 0.50 extra

Add streaky bacon €1.00 extra

THE PORT CHICKEN BURGER €17.50

Grilled Butterfly of Chicken
Breast Dusted in Cajun Spices,
Topped with Tomato, Onion &
Mixed Leaf with Homemade Burger
Sauce on a Toasted Brioche Bun

Add cheese 0.50 extra

Add streaky bacon €1.00 extra

BEYOND MEAT BURGER © c €18.50

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.

BURGERS SERVED WITH CHIPS & COLESLAW

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 | V VEGETARIAN | VEGAN

DESSERTS

HOMEMADE TOBLERONE CHEESECAKE €8.50

Served with Caramel Sauce and
Cookie Ice-cream

WARM APPLE PIE €8.50

Served with Warm Custard &
Scoop of Homemade Vanilla Ice Cream.

TANGY LEMON MOUSSE €8.50

Served with Crunchy Meringue,
Berry Coulis & Greek Yoghurt
Ice Cream

PEACH ROULADE €8.50

Served with Mango Coulis
& Vanilla Ice Cream

ICE CREAM €7.00

Selection of Homemade Ice Cream

JELLY & ICE CREAM €7.50

IRISH COFFEE €7.00

BAILEYS COFFEE €7.00

CALYPSO COFFEE €7.00

FRENCH COFFEE €7.00

BEWLEYS TEA €2.80

AMERICANO €2.80

LATTE €3.10

CAPPUCCINO €3.10

MOCHA €3.10

ESPRESSO €2.70

DOUBLE ESPRESSO €3.50

HOT CHOCOLATE €3.50

HERBAL TEAS €3.00



We support local!
Scan here to view our suppliers.