

## Meat Tapas

<i>Jamon Serrano</i> Top Quality Cured Spanish Ham	<b>£5.95</b>
<i>Pollo Al Ajillo</i> Fresh Chicken in a garlic & wine sauce	<b>£5.75</b>
<i>Pollo Borracho</i> Chicken & peppers cooked in beer	<b>£5.75</b>
<i>Albondigas</i> Meatballs in tomato sauce (Beef)	<b>£5.55</b>
<i>Higaditos Con Cebolla</i> Fresh Pan fried chicken liver with onions	<b>£5.55</b>
<i>Chuletitas de cordero</i> Lamb chops marinated in garlic	<b>£5.75</b>
<i>Chorizo Infierno</i> Spanish sausage cooked in wine	<b>£5.65</b>
<i>Chorizo a la plancha</i> Grilled Spanish sausage	<b>£5.75</b>
<i>Brocheta de pollo</i> A single marinated chicken on a skewer	<b>£5.75</b>
<i>Lomo a la plancha</i> Grilled marinated loin of pork	<b>£5.55</b>
<i>Champi Chorizo</i> Pan fried mushrooms with chorizo	<b>£5.75</b>
<i>Champi Jamon</i> Pan fried mushrooms with ham	<b>£5.55</b>
<i>Costillas crujientes</i> Crispy Pork ribs with garlic & syrup dressing	<b>£5.55</b>
<i>Puerto BBQ Ribs</i> Pork ribs with BBQ sauce.	<b>£5.55</b>
<i>Pinchos Morunos</i> Marinated Lamb on a skewer	<b>£5.75</b>
<i>Paella</i> (price per person, min 2 persons) Pork, Chicken, lamb & chorizo paella (Please check availability & allow 35 minutes cooking time). Please note Paella may not be available during busy periods.	<b>£12.50</b>

## Ensaladas

<i>Ensalada Mixta</i> Lettuce, tomato, cucumber, Roast peppers, olives & onion	<b>£4.25</b>
<i>Ensalada de aguacate</i> Mixed salad with Avocado	<b>£4.95</b>
<i>Ensalada Ruso</i>	<b>£5.25</b>

# Tapas

A way of life in Spain, which has become more and more popular elsewhere. A tapa was originally, a small side plate or bowl containing a few nuts, olives, a chunk of cheese or ham, which was served as an accompaniment to wine, beer or sherry either as a between meals snack or as an appetiser. Nowadays, with its moors, berbers and euro influence the range has become far more varied, as reflected in this menu and tapas has become an exciting and versatile way to enjoy a meal, especially as a couple or large group.

Tapas are for sharing amongst friends and it is customary for groups to order a selection of dishes, these being served continuously throughout the meal. Most diners continue to order until everyone is full up.

To the uninitiated, we recommend two to three tapas maximum per person should be chosen for a main meal.

We aim to provide day fresh, nutritious flame cooked food at realistic prices, from premier local suppliers using mainly organic food producers from the South West region and a small exclusive Spanish spice and chorizo supplier.

## El Puerto

## Extra Tapas Dishes

<i>Tortilla</i> Spanish Omelette (v)	<b>£2.95</b>
<i>Patatas Bravas (v)</i> Deep fried potatoes with spicy tomato Sauce & mayonnaise	<b>£2.95</b>
<i>Patatas ali oli (v)</i> Deep fried potatoes with garlic mayonnaise	<b>£2.95</b>
<i>Esparragos con ali oli (v)</i> White asparagus with garlic mayonnaise	<b>£4.70</b>
<i>Pisto Manchego (v)</i> Seasonal fresh stew in a rich tomato sauce	<b>£4.50</b>
<i>Champi ajillo (v)</i> Pan fried mushrooms with garlic, parsley & wine	<b>£4.35</b>
<i>Queso Manchego (v)</i> Spanish half cure cheese	<b>£5.70</b>
<i>Brocheta Vegetal (v)</i> 2 fresh seasonal vegetable skewers	<b>£5.25</b>
<i>Alubias Salteadas (v)</i> Pan fried white beans with onion & garlic with tomato & a touch of cream	<b>£4.25</b>
<i>Espinacas El Puerto (v)</i> Pan fried spinach with almonds, sultanas, cheese and cream.	<b>£4.50</b>
<i>Gaspachio</i> Traditional Spanish cold tomato soup	<b>£4.95</b>

## Set Main Meals

All meals except Vegetarian Paella includes side salad & choice of saute or bravas potatoes

<i>Mediterranean Mixed Fish Grill</i> Fresh tuna steak, calamares and king prawns	<b>£16.95</b>
<i>El Puerto Special Mixed Meat Grill</i> Sirloin steak, chicken and chorizo	<b>£16.95</b>
<i>8oz Fillet Steak</i> Succulent fresh fillet cooked to your choice with pepper steak sauce.	<b>£14.50</b>
<i>Baked Seabass</i> with garlic and lemon sauce	<b>£15.50</b>
<i>Brochetta de Pollo</i> 2 marinaded Chicken skewers	<b>£11.50</b>
<i>Vegetarian Paella</i>	<b>£9.95</b>

## Side Orders

<i>Saute Potatoes (v)</i>	<b>£2.95</b>
<i>Mediterranean Side Salad (v)</i> With a vinaigrette dressing	<b>£3.45</b>
<i>Aceitunas Olives</i>	<b>£2.95</b>
<i>Pan con ajo (v)</i> Garlic bread	<b>£2.95</b>
<i>Pan Catalana (v)</i> Bread with fresh tomatoes and olive oil	<b>£2.95</b>
<i>Pan (v)</i> Bread & butter	<b>£1.40</b>

## Seafood Tapas

<i>Sardinas a la Plancha</i> Grilled Sardines	<b>£4.95</b>
<i>Gambas al ajillo</i> Shell off prawns with garlic, olive oil & chilli	<b>£6.50</b>
<i>Langostinos Plancha</i> Grilled king prawns	<b>£6.50</b>
<i>Langostinos Infierno</i> Shell off king prawns in spicy tomato & wine sauce	<b>£6.50</b>
<i>Langostinos Sarten</i> Pan fried king prawns with garlic	<b>£6.50</b>
<i>Gambitas a la sarten</i> Pan fried small shell on prawns in a garlic & lemon sauce	<b>£5.70</b>
<i>Calamares a la romana</i> Deep fried squid in batter	<b>£6.25</b>
<i>Mejillones Marinera</i> Mussels in a wine & parsley sauce	<b>£6.70</b>
<i>Mejillones con Tomate</i> Mussels in a spicy tomato sauce	<b>£6.70</b>
<i>Mejillones a la crema</i> Mussels in a cream & onion sauce	<b>£6.70</b>
<i>Pescaditos</i> Deep fried whitebait	<b>£5.70</b>
<i>Boquerones en vinagre</i> Fillets of anchovies marinated in olive oil, parsley & vinegar	<b>£4.40</b>
<i>Paella</i> (price per person, min 2 persons) Shell Fish Paella (Please check availability & allow 35 minutes cooking time). Please note Paella may not be available during busy periods.	<b>£12.50</b>

## Please note!

All food is cooked and prepared to order so please allow a reasonable cooking time at busy periods.  
All Tapas will arrive to your table on an ad-hoc basis as prepared by the chef.

Please ask about our specials menu...