

MEAT TAPAS

Jamon serrano Top Quality Cured Spanish Ham	£7.45
Pollo ajillo Fresh Chicken in a garlic & wine sauce	£6.45
Chuletitas de Cordero Lamb chops marinated in garlic	£7.95
Chorizo a la plancha Grilled Spanish sausage	£6.45
Costillas crujientes Crispy Pork ribs	£6.95
Albondigas Meatballs in tomato sauce (Beef)	£6.50
Croquetas de Pollo Creamy Chicken in breadcrumb	£6.30
Champi Jamon Pan fried mushrooms with ham	£5.95
Zorza de lomo Grilled marinated loin of pork with homemade chilli jam	£6.95
Puerto BBQ Ribs Pork ribs with BBQ sauce.	£7.45
Pollo Borracho Chicken & peppers cooked in beer	£6.95

PAELLA

Meat, Fish or Vegetarian (price per person, min 2 persons) (Please check availability & allow 35 minutes cooking time). Please note Paella may not be available during busy periods.	£18.95
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VEGETARIAN TAPAS DISHES

Tortilla Spanish Omelette (v)	£5.95
Patatas Bravas (v) Deep fried potatoes with spicy tomato Sauce & mayonnaise	£4.75
Patatas Ali Oli Deep fried potatoes with garlic mayonnaise	£4.75
Pisto Manchego (v) Seasonal fresh stew in a rich tomato sauce	£4.75
Queso Manchego (v) Spanish half cure cheese	£5.95
Champi ajillo (v) Pan fried mushrooms with garlic, parsley & wine	£4.95
Alubias Slateadas Pan fried white beans with onion & garlic with tomato & a touch of cream	£5.45
Espinacas Pan fried spinach with almonds, sultanas, cheese and cream.	£5.95
Breixadas Deep fried panko bread mushrooms with garlic sauce	£5.45
Berenjenas (v) Aubergine with honey and goats cheese	£6.45
Saute Brocoli (v) Fresh sten Brocoli pan fried, el puerto style	£4.95
Piparras (v) Deep-fried Spanish chillies	£4.95

SIDE ORDERS

El Puerto Salad (v) With a vinaigrette dressing	£4.95
Bread Bread with Garlic butter or fresh tomato with olive oil	£3.75
Aceitunas - Olives	£3.45

SET MAINS MEALS

All meals includes side salad & choice of potatoes	
Meditranean Mixed Fish Grill Fresh tuna steak, calamares and king prawns	£21.95
Mixed Meat grill Sirlion steak, chicken and chorizo	£21.95
8oz Fillet Steak Fillet steak	£22.95
Baked Seabass with garlic and lemon sauce	£19.95

Please note!

All food is cooked and prepared fresh 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...



BAR & TAPAS RESTAURANT

SEAFOOD TAPAS

Espeto de Sardinas Sardines on Charcoal	£5.45
Gambas ajillo Shell off prawns with garlic, olive oil & chilli	£7.95
Langostinos plancha 4 Grilled king prawns	£8.45
Langostinos infierno Shell off king prawns in spicy tomato & wine sauce	£7.45
Calamares a la romana Deep fried squid in batter	£6.95
Mejillones a la crema Mussels in a cream & onion sauce	£7.95
Mejillones marinera Mussels in a white and tomato sauce	£7.95
Pescaditos Deep fried whitebait	£5.45
Boquerones en vinagre Anchovies in olive oil	£4.95

ROSE WINES

El Puerto Rioja
An aromatic nose of rose petal; a fruity body with toffee apple notes and smooth finish.

Dessert wines 25ml

Moscatel	£8.00
PXimenez	£8.00

HOUSE WINES

Red wine
Carafe Mediterranean wine with finish of red berries

White wine
Carafe white and a touch of platano and vanilla

Rose
Carafe Mediterranean rose silk and classy.



CHAMPAGNE & CAVAS

House Cava - Spanish - Prosecco	£26.00
Exclusive Cava - Spanish - Prosecco	£36.00
Moet Brut NV	£60.00
Laurent Perrier Rose	£90.00
Don Perignon	£90.00

175ml BOTTLE

£7.95 £30.00

175ml DECANTER 750ml

£4.95	£18.00
£4.95	£18.00
£4.95	£18.00

DESSERTS

• HOMEMADE MENU •
5.95

Cream Catalana
vanilla cream brulee served cold with warm toasted caramel topping

Chocolate Fudge Brownie
served with a selection of Flambe Fruits with ice cream

El Puerto Strawberry Mousse
Fresh strawberries organic cream ice cream and crushed meringue

Ice Cream
Organic vanilla ice cream

Chocolate Fondue
• 12.95 •

Belgium Fondue with a selection of Fruits chocolate brownie, biscuit sweet curls & meringue. A true sharing dessert.

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WINE MENU

RED WINES

Finca Nova Bright cherry red in colour smooth with good tannins	£6.45	£23.50
Merlot Classic grape varieties blended to produce intense red fruits and blackberry aromas.	£7.25	£26.00
Vox Papuli Firm, robust fruits with excellent body and finish of nuts and vanilla.	£8.45	£33.00
Sangre de tora Blend of Garnacha and Cariñena grapes, this wine has a long smooth finish.	£7.75	£28.00
El Puerto Tempranillo Full richness of wild berry soft tannins, rounded off by silky oak flavours	£5.85	£20.50

175ml BOTTLE

WHITE WINES

Viña Sol Exotically perfumed with plenty of floral aromas.	£6.00	£23.50
Chardonnay Light straw colour with flowery aromas of rose petals and honeysuckle.	£6.50	£24.00
Sauvignon Blanc Delightful mouth watering and zesty wine, gooseberries, grapefruit and a honeyed finish	£6.95	£25.50
Albariño Light and zippy wine, good aromas with a dry finish. Classic match to all seafoods	£36.00	
Rioja El Puerto Aromatic, nutty nose; full rich palate with a good finish and balanced acidity.	£6.75	£22.00

175ml BOTTLE

RED RIOJA

El Puerto Bright cherry red in colour with an aroma of red berry fruits.	£24.00
Siglo Saco Crianza Big, earthy & rich example from La Rioja Alto.	£32.00
Marques de Caceres Crianza A classic wine from the world famous producer. Smooth yet full-flavoured.	£42.00
Ramon Bilbao Firm, robust fruits with excellent body and an elegant style almost Bordeaux like.	£37.00
Marques de Loia Classic Rioja with great depth of fruit and an appealing rich style.	£28.00
Gran Reserva Fabulous Rioja from an excellent vintage and vanilla finish.	£46.00