

## Red Wine

### House Wines

House Wine		
Changes monthly	£17.50	
House Rioja		
Changes monthly	£17.50	

### Riojas

**Alto Rio Tinto Jevon**  
Full richness of wild berry fruits and soft tannins, rounded off by silky oak flavours. **£22.00**

**Siglo Saco Crianza**  
Big, earthy & rich example from La Rioja Alta. Famously presented in a Hessian sack. **£28.00**

**Marques de Caceres Crianza**  
A classic wine from the world famous producer. Smooth yet full-flavoured. **£29.00**

**Puerto Reserva**  
Classic Rioja with great depth of fruit and an appealing rich style. **£34.00**

**Gran Reserva**  
Fabulous Rioja from an excellent vintage. Spicy with a silkiness and vanilla finish. **£39.00**

### Penedes

**Sangre de Toro Crianza**  
A blend of Garnacha and Cariñena grapes, this wine has a long smooth finish. **£26.00**

### Ribera Del Duero

**Martin Berdugo Tinto**  
Bright cherry red in colour with an aroma of red berry fruits, smooth with good tannins **£24.00**

**Martin Berdugo Crianza**  
Firm, robust fruits with excellent body and an elegant style almost Bordeaux like. **£34.00**

### Castilla y Leon

**Merlot**  
Classic grape varieties blended to produce intense red fruits and blackberry aromas. **£24.00**

### Navarra

**Gran Reserva**  
A wonderful ripe and elegant wine matured in old oak barrels. **£25.00**

## by the glass...

### Red

	175ml	250ml
House Wine	£4.45	£5.45
House Rioja	£4.95	£6.45
Sangre de Toro	£6.25	£8.45
Merlot	£4.50	£6.20

### Rose

Rioja	£4.50	£5.95
Navarra	£4.45	£5.45

### White

House wine	£3.95	£4.95
House Rioja	£4.50	£5.75
Sauvignon Blanc	£6.50	£8.50
Chardonnay	£5.95	£7.95
Vina Soc medium dry	£5.75	£7.95

## Rose Wine

### Navarra

**Rosado**  
An aromatic nose of rose petal; a fruity body with toffee apple notes and smooth finish. **£16.50**

### Rioja

**Vallemayor Rosado**  
Expressive rose with a deep colour. Plenty of primary fruit flavours and aromas. **£18.00**

## Wine Regions of Spain



## White Wine

### House wines

House wine		
Changes monthly	£17.50	
House Rioja		
Changes monthly	£17.50	

### Riojas

**Alto Rio Blanco Joven**  
Aromatic, nutty nose; full rich palate with a good finish and balanced acidity. **£22.00**

### Rueda

**Sauvignon Blanc Castello**  
Delightful mouth watering and zesty wine, gooseberries, grapefruit and a honeyed finish **£25.50**

### Penedes

**Vina Sol medium - dry**  
Exotically perfumed with plenty of floral aromas and alight fruity taste **£21.00**

**Chardonnay**  
Light straw colour with flowery aromas of rose petals and honeysuckle from the Muscat. **£24.00**

### Rias Baixas

**Albarino**  
Light and zippy wine, good aromas with a dry finish. Classic match to all seafoods. **£32.00**

## Champagne & Cavas

Exclusive Cava - Spanish prosecco	£24.00
Moet Brut NV	£50.00
Laurent Perrier Rose	£80.00
Don Perignon	£150.00

## Dessert Wine

### Navarra

Alex Moscatel - 50cl Bottle	£22.00
125ml glass	£5.50

*Award winning  
wine selection!*



# Original Spanish Tapas Bar

*We are always happy to serve you!*

## *Booking a Party or Celebration?*

Groups, large or small. All occasions. Call or ask at the bar  
Voted Bristol's "best party & celebration venue."  
Please ask about our corporate conference facilities

57 Prince Street, Bristol Bs1 4QH Tel: 0117 925 6014

info@el-puerto.co.uk

www.el-puerto.co.uk

## Meat Tapas

<b>Jamon Serrano</b> Top Quality Cured Spanish Ham	<b>£5.95</b>
<b>Pollo Al Ajillo</b> Fresh Chicken in a garlic & wine sauce	<b>£5.95</b>
<b>Pollo Borracho</b> Chicken & peppers cooked in beer	<b>£5.95</b>
<b>Albondigas</b> Meatballs in tomato sauce (Beef)	<b>£5.95</b>
<b>Higaditos Con Cebolla</b> Fresh Pan fried chicken liver with onions	<b>£5.95</b>
<b>Chuletitas de codero</b> Lamb chops marinated in garlic	<b>£5.95</b>
<b>Chorizo Inferno</b> Spanish sausage cooked in wine	<b>£6.25</b>
<b>Chorizo a la plancha</b> Grilled Spanish sausage	<b>£5.95</b>
<b>Brocheta de pollo</b> A single marinated chicken on a skewer	<b>£6.95</b>
<b>Lomo a la plancha</b> Grilled marinated loin of pork	<b>£5.75</b>
<b>Champi Chorizo</b> Pan fried mushrooms with chorizo	<b>£6.45</b>
<b>Champi Jamon</b> Pan fried mushrooms with ham	<b>£5.55</b>
<b>Costillas crusientes</b> Crispy Pork ribs with garlic & syrup dressing	<b>£6.45</b>
<b>Puerto BBQ Ribs</b> Pork ribs with BBQ sauce.	<b>£6.45</b>
<b>Croquetas de Pollo</b> Creamy Chicken in breadcrumbs	<b>£6.25</b>
<b>Paella</b> (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>£14.95</b>

## Ensaladas

<b>Ensalada Mixta</b> Lettuce, tomato, cucumber, Roast peppers, olives & onion	<b>£4.75</b>
<b>Ensalada de aguacate</b> Mixed salad with Avocado	<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 three to four tapas 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

<b>Tortilla</b> Spanish Omelette (v)	<b>£4.45</b>
<b>Patatas Bravas (v)</b> Deep fried potatoes with spicy tomato Sauce & mayonnaise	<b>£4.25</b>
<b>Patatas ali oli (v)</b> Deep fried potatoes with garlic mayonnaise	<b>£4.25</b>
<b>Pisto Manchego (v)</b> Seasonal fresh stew in a rich tomato sauce	<b>£4.95</b>
<b>Champi ajillo (v)</b> Pan fried mushrooms with garlic, parsley & wine	<b>£4.95</b>
<b>Queso Manchego (v)</b> Spanish half cure cheese	<b>£5.95</b>
<b>Brocheta Vegetal (v)</b> 2 fresh seasonal vegetable skewers	<b>£5.95</b>
<b>Alubias Salteadas (v)</b> Pan fried white beans with onion & garlic with tomato & a touch of cream	<b>£4.95</b>
<b>Espinacas El Puerto (v)</b> Pan fried spinach with almonds, sultanas, cheese and cream.	<b>£5.45</b>
<b>Saute Broccoli (v)</b> Pan fried broccoli in wine	<b>£4.95</b>
<b>Berenjena con miel (v)</b> Aubergine with honey and goats cheese	<b>£5.95</b>

## Set Main Meals

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

<b>Mediterranean Mixed Fish Grill</b> Fresh tuna steak, calamares and king prawns	<b>£19.95</b>
<b>El Puerto Special Mixed Meat Grill</b> Sirion steak, chicken and chorizo	<b>£19.95</b>
<b>8oz Fillet Steak</b> Succulent fresh fillet cooked to your choice with pepper steak sauce.	<b>£22.50</b>
<b>Baked Seabass</b> with garlic and lemon sauce	<b>£18.50</b>
<b>Brochetta de Pollo</b> 2 marinated Chicken skewers	<b>£15.95</b>
<b>Vegetarian Paella</b>	<b>£14.95</b>

## Side Orders

<b>Saute Potatoes (v)</b>	<b>£3.95</b>
<b>Mediterranean Side Salad (v)</b> With a vinaigrette dressing	<b>£4.75</b>
<b>Aceitunas Olives</b>	<b>£2.95</b>
<b>Pan con ajo (v)</b> Garlic bread	<b>£3.45</b>
<b>Pan Catalana (v)</b> Bread with fresh tomatoes and olive oil	<b>£3.95</b>
<b>Pan (v)</b> Bread & butter	<b>£2.50</b>

## Seafood Tapas

<b>Sardinas a la Plancha</b> Grilled Sardines	<b>£5.45</b>
<b>Gambas al ajillo</b> Shell off prawns with garlic, olive oil & chilli	<b>£6.95</b>
<b>Langostinos Plancha</b> Grilled king prawns	<b>£6.95</b>
<b>Langostinos Inferno</b> Shell off king prawns in spicy tomato & wine sauce	<b>£6.95</b>
<b>Langostinos Sarten</b> Pan fried king prawns with garlic	<b>£6.95</b>
<b>Gambitas a la sarten</b> Pan fried small shell on prawns in a garlic & lemon sauce	<b>£6.95</b>
<b>Calamares a la romana</b> Deep fried squid in batter	<b>£6.75</b>
<b>Mejillones Marinera</b> Mussels in a wine & parsley sauce	<b>£7.45</b>
<b>Mejillones con Tomate</b> Mussels in a spicy tomato sauce	<b>£7.45</b>
<b>Mejillones a la crema</b> Mussels in a cream & onion sauce	<b>£7.45</b>
<b>Pescaditos</b> Deep fried whitebait	<b>£5.95</b>
<b>Boquerones en vinagre</b> Fillets of anchovies marinated in olive oil, parsley & vinegar	<b>£4.95</b>
<b>Paella</b> (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>£14.95</b>

## 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. We will endeavour to serve the Tapas together but it might vary on busy evenings.

**Please ask about our specials menu...**