

Harbour Restaurant ~ El Puerto

Welcome to the Harbour Restaurant

Where Cristina Hermoso Escalas offers you a traditional taste of Spain, on the Isle of Skye.

We believe in serving only the very best of fresh produce, all of which we prepare in our own kitchen or source from top suppliers both locally and from around the world.

All our food and most of our delicious deserts are made on the premises.

Most of our dishes are gluten free and free of dairy products but if you have any special dietary requirements or have any allergies, please let the waiter know and we will be happy to try to accommodate you.

We hope you will enjoy eating here and lingering over an after dinner drink or coffee.

Starters – Tapas

Soup of the day – (Crema del día), served with home-made bread (Normally Vegan - ask)	£4.50
Mussels Catalana - (with a tomato, onion, red pepper garlic and wine sauce). (Mejillones a la Catalana)	£8.50
Monkfish cheeks with chickpeas (Cocochas de rapé con guisadillo de garbanzos)	£7.50
Chicken and spinach croquets with roasted red pepper all-y-oli (Croquetas de pollo y espinacas con all-y-oli de pimientos asados)	£7.50
Spanish cold meats and cheeses served with toasted bread, tomato and oil (ideal for two sharing) (Tabla de Embutidos y quesos con pa amb oli y aceitunas)	£10.95
Squid and cuttlefish black rice with rosemary and al all-i-oli (arroz negro de sepia y calamar con romero l all-i-oli)	£7.25
Warm salad of octopus, vegetables and spices (ensalada tibia de verduas y pulpo)	£7.50
Carpaccio of courgette with black olive oil and capers.(vegan)	£6.25

Mains

Meats / Carnes

Cristina's grandmas venison meatballs (Albóndigas de Ciervo de la abuela)	£15.95
Slow roast Lamb in Rosemary, apricots and prunes (Cordero al horno con romero, orejones y ciruelas pasas)	£17.95
Pork fillet with tumbet and black olive oil (Solomillo de cerdo con tumbet y aceite negro)	£15.75
Corn fed grilled chicken breast with salad and potatoes (Pechuga de Pollo a la plancha con ensalada y patatas)	£14.45
Classic rabbit saute with garlic and green olives (Conejo al ajillo con aceitunas verdes)	£16.25
Scottish fillet steak with mushroom sauce and potato gratin (Medallón de Solomillo de ternera con salsa de setas y patata graten).	£22.95

Fish and seafood / Pescados y mariscos

Scottish Salmon Fillet with citrus sauce and seasonal veg. (Taco de Salmón con salsa de citricos)	£16.50
Cod gratin with all-i-oli served with roast potatoes and spinach (Bacalao gratinado con all-i-oli).	£16.95
Mussels Catalana – with a tomato, garlic, onion and wine sauce (Mejillones a la catalana)	£15.50
Squid - filled with minced pork and served with Mashed Potatoes (Calamares Rellenos de cerdo con puré de patatas)	£16.75

Please see our boards for dishes of the Day

Vegetarian and Salads / verduras y ensaladas

**Mixed green salad with either Boquerones,
Cheese or Jamon serrano.** £11.75

Extra ingredient £1.50

Spanish Bean Stew. (vegan) £12.95
(Guiso de alubias)

Lasagna of seasonal Vegetables served with a light salad of leaves,
cherry tomatoes, cucumber etc. (veg) £12.95

Accompaniments

Home-made Bread and Butter (per person) £0.50

Side salad £3.50

Side plate of Vegetables £3.00

Olives £3.00

All-y-Oli £2.00

Bowl of Chips £2.50

**Ask about our Paellas which are normally available to pre-order for your next
visit to eat in or to take away.**

Desserts / Postres

Rioja wine ice cream	£6.55
Selection of Ice-cream with chocolate sauce and seasonal fruit	£5.55
Tart of mascarpone, sweet potato and baked plums.	£6.75
Serradura of chocolate and custard	£5.75
Home-made Crema Catalana with almond cake	£6.50
Roast apples served with red wine reduction, caramelised nuts and sweet butternut squash puree	£5.95 (Vegan)
Variety of Spanish and Scottish cheeses served with Quince jelly, seasonal fruits and oat cakes	£8.25

Ask for our "Drinks Menu" for coffees and teas.

Please remember to let your waiter know if you have any allergies!