

Harbour Restaurant ~ El Puerto

Allergen Key: 1- Celery, 2- Gluten, 3- Crustaceans, 4- Eggs, 5- Fish, 6 Lupin, 7- Milk,
8- Mollusc, 9- Mustard, 10- Nuts, 11- Peanuts, 12- Sesame, 13- Soya, 14- Sulphites

Tel 01471 822 687

March 2019

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.

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Starters – Tapas

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| Soup of the day – (Crema del día) , served with home-made bread (Normally Vegan - Allergens ask) | £4.50 |
| Mussels Catalana - (with a tomato, onion, red pepper garlic and wine sauce). (Mejillones a la Catalana) Allergens 8, 14 | £8.50 |
| Skate wing with puy lentils in squid ink and Thai green curry (Raya con lentejas en tinta de calamar y curry verde) Allergens 5, 8 | £8.50 |
| Chicken and spinach croquets with all-i-oli (Croquetas de pollo y espinacas con all-i-oli) Allergens 2, 4, 7 | £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) Allergens 2, 7, 14 | £11.95 |
| Crevettes fried with Garlic and served with hummus (Gambas fritas con ajos con su hummus) Allergens 3 | £8.25 |
| Warm salad of octopus, vegetables and spices (ensalada tibia de verduras y pulpo) Allergens 8 | £7.50 |
| Carpaccio of courgette with black olive oil and capers.(vegan) | £6.75 |

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Mains

Meats / Carnes

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| Cristina's grandmas venison meatballs | £16.95 |
| (Albóndigas de Ciervo de la abuela) | Allergens 2, 4, 14 |
| Slow roast Lamb in Rosemary, apricots and prunes | £17.95 |
| (Cordero al horno con romero, orejones y ciruelas pasas) | Allergens 14 |
| Pork fillet with tumbet and Fig sauce | £16.25 |
| (Solomillo de cerdo con tumbet y salsa de higos) | Allergens 7 |
| Corn fed grilled chicken breast with salad and potatoes | £14.45 |
| (Pechuga de Pollo a la plancha con ensalada y patatas) | |
| Classic rabbit saute in garlic and black olive oil | £16.75 |
| (Conejo al ajillo con aceite negro) | Allergens 14 |
| Scottish fillet steak with mushroom sauce and potato gratin | £23.00 |
| (Medallón de Solomillo de ternera con salsa de setas y patata graten). | Allergens 7 |

Fish and seafood / Pescados y mariscos

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| Scottish Salmon Fillet with apple puree and cinamon. | £17.50 |
| (Taco de Salmón con compota de manzanas y canela) | Allergens 5 |
| Grilled fillet of hake with leek and potato veloute | £16.95 |
| (merluza en salsa fina de puerros). | Allergens 4, 5 |
| Mussels Catalana – with a tomato, garlic, onion and wine sauce | £15.95 |
| (Mejillones a la catalana) | Allergens 2, 8, 14 |
| Squid - filled with minced pork and served with Mashed Potatoes | £16.95 |
| (Calamares Rellenos de cerdo con puré de patatas) | Allergens 4, 7, 8, 14 |

Please see our boards for dishes of the Day

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Vegetarian and Salads / verduras y ensaladas

**Mixed green salad with either Boquerones, (5) £11.75
Cheese(7) or Jamon serrano.**

Extra ingredient £2.00

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

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

Allergen 2, 7

Accompaniments

Home-made Bread and Butter (per person) Allergen 2, 7 £0.50

Side salad £3.50

Side plate of Vegetables £3.00

Olives £3.25

All-y-Oli Allergen 4 £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.

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Desserts / Postres

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| Balsamic vinegar parfait with strawberry sauce | £6.75 |
| Allergens 4, 7, 14 | |
| Selection of Ice-cream with chocolate sauce and seasonal fruit | £5.95 |
| Allergens 4, 7, 13 | |
| Tart of mascarpone, sweet potato and baked plums. | £6.95 |
| Allergens 2, 4, 7 | |
| Serradura of crema catalana and chocolate | £5.95 |
| Allergens 4, 7 | |
| Tarta de Santiago with white chocolate mousse and pear puree | £6.95 |
| Allergens 4, 7, 10 | |
| Roast apples served with red wine reduction, caramelised nuts and sweet butternut squash puree | £5.95 (Vegan) |
| Allergens 10, 14 | |
| Variety of Spanish and Scottish cheeses served with Quince jelly, seasonal fruits biscuits | £8.50 |
| Allergens 2, 7 | |

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

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