

Harbour Restaurant ~ El Puerto

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

Tel 01471 822 687

March 2024

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 starters and main 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

Soup of the day – (Crema del día) , served with home-made bread	£6.25
	(Normally Vegan - Allergens ask)
Mussels in a salsa verde with a touch of green curry	small £10.50 large £18.95
(Mejillones con curry verde)	Allergens 8, 14
Tapa of roasted peppers and boquerones	£9.75
with olive oil and toasted garlic bread.	Allergens 2, 5, 14
Mediterranean cold meats with toasted bread, tomato and oil	£16.50
(Tabla de Embutidos con pa amb oli)	Allergens 2, 14
Home-made Cod Fish Cakes with light salad (Buñuelos de bacalao)	£9.75
	Allergens 4, 5,
Carpaccio of courgette with black olive oil and capers.(vegan)	£8.25

Mains

Meats / Carnes

Wild Red deer venison stew	£19.95
(estofado de ciervo)	Allergens 7, 14
Slow roast Lamb in Rosemary, apricots and prunes	£24.25
(Cordero al horno con romero, orejones y ciruelas pasas)	Allergens 14
Baby Spare ribs Andaluz style (marinated in olive oil, cider vinegar, paprika and cumin).	£19.50
Classic rabbit saute in garlic	£19.50
(Conejo al ajillo)	Allergens 14
Grilled Scottish fillet steak (28 day matured)	£29.50
(Medallón de Solomillo de ternera).	Allergens 7
Served with either Pepper corn sauce	Allergens 7 £3.50
Or Mushroom sauce	Allergens 7 £3.50
Homemade beef lasagne - served with salad or chips	£19.25
(lasagne de ternera)	Allergens 2, 4, 7

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Fish and seafood / Pescados y mariscos

Pan fried Salmon with a light nut vinaigrette (Salmon al a plancha con vinagreta de nueces)	£23.25 Allergens 5, 10,
Mussels in a salsa verde with a touch of green curry (Mejillones con curry verde)	£19.25 Allergens 2, 8,
Cod with all i oli grattin with potato and seasonal vegetables (Bacalao con all I oli gratinado)	£22.50 Allergens 4, 5

Check board for fish specials

Vegetarian and Salads / verduras y ensaladas

Mixed green salad	£8.95
Lasagne of seasonal Vegetables served with a light salad or with Chips (vegan)	£17.50 Allergen 2, 13

Accompaniments

Home-made Bread and Butter (per person)	Allergen 2, 7	£2.00
Side salad		£3.50
Side plate of Vegetables		£3.50
Olives		£3.50
All-i-Oli	Allergen 4	£3.00
Bowl of Chips		£3.50

Most of our main dishes are already served with potatoes and vegetables

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

Please see our boards for any dishes of the Day

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Desserts / Postres

Selection of Ice-cream with chocolate sauce and seasonal fruit £8.25

Allergens 4, 7, 13

Home-made Individual cheese cakes £8.25
with Strawberry and Raspberry jam Allergens 2, 7

Serradura of crema catalana and chocolate cream £8.25
Allergens 2, 4, 7

Roast apples served with red wine reduction, caramelised nuts and £7.95
sweet butternut squash puree (Vegan) Allergens 10, 14

Variety of Spanish and Scottish cheeses served with £11.95
seasonal fruits, oatcakes and tomato chutney Allergens 2, 7

Ask for our “Drinks Menu” for coffees and teas.

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

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Thank you for choosing the

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