

Porters

ENGLISH PUB



Porters Bar Bites

PORTERS COMBO AED 99

Chicken lollipops, breaded prawns, buffalo wings, stuffed jalapeño, mozzarella sticks and onion rings.

GUACAMOLE MADE TO ORDER AED 65

Avocado, onion, tomato, chilies, cilantro, lime, tortilla chips, salsa and sour cream.

SPECIAL PORTERS FRIED EGG ROLLS AED 40

Ground black Angus beef, cheddar and sautéed onions rolled in a crispy wrapper. Served with marinara sauce.

PORTERS WINGS

Chicken wings topped with your choice of sauce served with celery sticks and blue cheese sauce.

◦ 6 Pcs AED 59 ◦ 12 Pcs AED 89 ◦ 18 Pcs AED 119

CHOOSE YOUR DIPS

- Buffalo Sauce
- Honey BBQ
- Dynamite Sauce
- Asian Ginger
- Smokey Maple Caramel

PORTERS BBQ CHOPPED BEEF FRIES AED 45

Slow roast BBQ pulled beef brisket with house fries.

LOADED ONION RINGS AED 45

Creamy cheese, salsa, avocado, guacamole.

KOREAN CAULIFLOWER AED 45

Deep fried cauliflower tossed with secret sauce and served with sesame seeds and spring onions with blue cheese dressing.

BIRRIA TACOS AED 59

Slow cooked pulled beef brisket on the side in a crispy grilled tortilla, cheddar cheese and served with own juice, salsa, onions, coriander and sour cream.

CHICKEN QUESADILLA AED 69

Chicken, sautéed peppers, onions, cheddar cheese, guacamole, sour cream, and Pico de Gallo.

BEER-BATTERED SHRIMPS AED 65

Served with cilantro jalapeño aioli and cocktail sauce with lemon.

CRISPY FRIED SQUIDS AED 55

Served with roast beetroot aioli and lemon.



Porters Loaded Nachos

Accompanied with Pico de Gallo, guacamole and sour cream.

PORTERS SIGNATURE NACHOS AED 75

Braised BBQ pulled beef brisket with caramelized onions.

NACHOS CHILLI CON CARNE AED 69

Chilli Con Carne served with Monterey Jack cheese.

VEGAN NACHOS AED 69

Vegan option served with omnimeat and vegan cheese (V).



The Green House

All salads come with butter garlic ciabatta.

AVOCADO RANCH CHICKEN SALAD AED 65

Baby gem lettuce, smoked chicken breast, Hass avocado, cherry tomatoes, pumpkin seeds, and ranch dressing.

HEALTHY KALE & QUINOA SALAD AED 65

Served with Quail eggs, grated parmesan cheese, sunflower seeds and grapes.

CAESAR SALAD

Romaine lettuce, Caesar dressing sprinkled with bacon bits, and garlic bread.

PLAIN AED 55

CAJUN SPICED CHICKEN AED 65

SHRIMPS AED 75

For Burger Lovers

BIG BOY BURGER AED 99

350gm. Black Angus beef patty served with grilled onion, mushrooms, crispy beef bacon and melted cheese.

PORTERS BURGER AED 75

Angus beef served on a brioche bun with sliced tomatoes and caramelized onion.

CHICKEN BURGER AED 69

Charbroiled chicken breast with creamy Portobello mushroom, crispy potato and cheddar cheese.

PORTERS CLUB AED 65

Turkey breast ham, bacon, egg, avocado, mayonnaise, tomato and lettuce on white toast.

PHILLY CHEESESTEAK AED 69

Thinly sliced grilled tenderloin covered and sautéed with mushrooms, white onions, and peppers, cheese on whole grain loaf.



Slider

PORTERS ANGUS BEEF SLIDERS

Mini pub sliders with grilled onions, a blend of cheese and thick-cut fries.

◦ 3 Pcs AED 69

◦ 6 Pcs AED 95

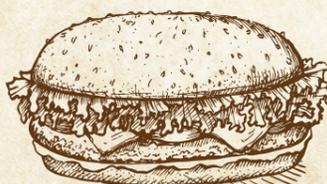
◦ 12 Pcs AED 159

BIG DADDY XXXL BURGER AED 259

1kg. Pure Black Angus double beef patty, lettuce, tomatoes, dill chips, and a lot of cheese served with three sides; Sweet fries, green salad, Mexican-style street corn on the cob.

BURGER CHALLENGE

Finish the Big Daddy Burger in 30 minutes and get it for free.



Porters Grub

SAUSAGE BY THE METER

½ Meter AED 119

1 Meter AED 199

Grilled Beef Hotdog served with truffle mayonnaise, pink tomatoes, caramelized onions, sweet relish, fried onion rings.

◦ Topped with mac and cheese, nachos & slow stew beef brisket

BANGERS & MASH AED 75

Veal sausage, Idaho mashed potatoes, sweet green peas with rich onions gravy.

GRILLED CORN-FED CHICKEN BREAST AED 79

Marinated in tequila and lime and served on top of garden greens, corn, avocado and tomato

BUTTER CHICKEN MASALA AED 69

Chargrilled chicken thighs simmered in a butter and cream speckled tomato gravy, steamed basmati rice, and naan bread.

CHICKEN SCHNITZEL AED 95

Served with potato salad and creamy horseradish sauce.

COUNTRY-STYLE BABY CHICKEN AED 85

Grilled in butter with herbs and served with capsicum sauce, mushrooms and potatoes.

SEA BREAM AL CARTOCCIO AED 95

Baked Sea Bream with capers, lemon, tomatoes, onions served with tomatoes and avocado salad, balsamic vinegar, olive oil.

CAJUN SPICED SALMON AED 105

Crispy seared salmon served with crushed rare potato, spinach mango salsa & Lemon aloli sauce.

FISH & CHIPS AED 95

Atlantic Cod fillet in crispy fried beer-battered served with thick cut chips, lemon wedge, homemade tartare sauce and mushy peas.

STEAK & MUSHROOM PIE AED 69

Angus steak with mushroom in traditional gravy served with chips and green beans.

LASAGNE AL FORNO AED 79

16 hours Cooked Beef Bolognese, Mozzarella and Provolone Cheese, San Marzano tomatoes, Grana Padano



Butchers Corner

GRILLED PICANHA STEAK AED 119

Served with acai & balsamic reduction & pan fried potatoes

STEAK & CHIPS AED 119

Grilled prime Black Angus rib eye steak with asparagus, black truffle fries and mushroom sauce.

BEEF SHORT RIBS AED 129

Served with cheese mashed potato, and grilled vegetables.

T-BONE STEAK AED 169

US T-bone steak served with thick-cut fries and grilled vegetables.



Sweet Treats

ENGLISH TRIFLE CREAM CARAMEL AED 35

CARAMEL CHOCOLATE BROWNIE WITH CHERRY FOREST AED 35

DOUBLE FUDGE BROWNIE AED 35

Served warm with a scoop of vanilla ice cream and caramel sauce.



@PORTERSABUDHABI

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Champagne & Sparkling Wines

	BTL	GLS
Laurent-Perrier Brut Rosé	1200	
Laurent-Perrier Brut	650	
Moët & Chandon "Imperial Brut"	850	
Billecart-Salmon "Brut Réserve"	850	
Marquis De Joncry Non Vintage	700	
Valdo Prosecco	245	
Da Luca Prosecco	220	
Atto Primo Brut	210	45

Red Wine

	BTL	GLS
Banfi Chianti Superiore, Italy	320	
Eagle Hawk Shiraz, Australia	275	
Rigal, The Original Malbec, France	265	
Bio Bio Merlot, Italy	245	
Montes Merlot, Chile	235	50
Dark Horse Cab Sauvignon, California	235	50
Santa Carolina Vistana Merlot, Chile	195	45
Matua Pinot Noir, New Zealand	235	50

White Wine

	BTL	GLS
Dusky Sounds Sauvignon Blanc, New Zealand	285	
Jacob's Creek Pinot Grigio, Australia	275	
Bio Bio, Chardonnay, Italy	245	
Simonsig Chenin Blanc, South Africa	245	
Montes Chardonnay, Chile	235	50
Dark Horse Pinot Grigio, California	235	50
Santa Carolina Vistana Sauvignon Blanc, Chile	195	45

Rose Wine

	BTL	GLS
Colombelle, France	200	
Vistana, Santa Carolina Rosé, Chile	195	45

Vodka

Grey Goose	65
Belvedere	50
Ciroc	50
Absolut Blue	42
Smirnoff	40

Blended Malts

Chivas Regal 18yrs	80
Chivas Regal 12yrs	50
Monkey Shoulder	52
JW Red Label	40
JW Black Label	50
JW Double Black	58
Fireball	42
Jack Daniels	45
Jim Beam	42
Maker's Mark Bourbon	56

Tequila

Patron Reposado	60
Patron Silver	55
Jose Cuervo Silver or Gold	40

Rum

Captain Morgan Spice	42
Captain Morgan Black	42
Captain Morgan White	42
Bacardi Superior	40

Single Malt

Macallan 15 years	110
Glenmorangie 18 years	90
Glenfiddich 12 years	55
Glenlivet 18 years	85
Talisker 10 years	60

Cognac & Brandy

Hennessy XO	150
Hennessy VSOP	55
Hennessy VS	50
Courvoisier VSOP	55



Draught Beer & Ciders

Stella Artois	5% Belgian Lager	46
Peroni	4.7% Italian Pale Lager	46
Budweiser	5% American pale lager	44
Heineken	5% Netherlands Pilsner	46
Hoegaarden	4.9% Belgian-style wheat	47
Hoegaarden Rose	3% Belgian raspberry flavour	50
Lefte Blonde	6.6% Pale Abbey	49
Magners	4.5% Irish Cider	45
Guinness	4.2% Irish stout	49
Carling	4% English Lager	44
Brewdog Punk IPA	5.4% Indian Pale Ale	49
Krombacher	4.8% German Pilsner	45
Tennents	4% Scottish Pale Lager	45
Amstel	4% Netherlands Pale Lager	44
Estrella Damm	4% Spanish Lager	45



Bottle Beers

Budweiser	5% American Pale Lager	36
Peroni	5.1% Italian Pale Lager	36
Stella Artois	5% Belgian Lager	36
Heineken	5% Netherlands Pilsner	36
Corona	4.6% Mexican Pilsner	36
Strongbow	4.5% English Apple Cider	36



Its Gin O'clock

Monkey 47 crisp citrus, with a hint of peppery spices	65
Tanqueray 10 Juniper, lime, grapefruit	52
British Bull Dog Blend of 12 Botanicals	48
Botanist Islay Dry Gin	55
Hendrick's Juniper, Cucumber, Rose	52
Tanqueray London Dry Coriander, Angelica root, Liquorice	45
Beefeater Juniper and citrus	40

Porters Signature Cocktails

Underground White Rum, Coconut Puree, Blue Curacao, Pineapple. You might think it's Margarita well yes and no..... it's the twist	AED 60	Big Ben Fireball whiskey, Jack Daniel's, cinnamon liqueur on a rock. When we say this flavour combination is so good that we placed it on the Menu.	AED 55	Union Jack Crema Aroma Espresso, Kahlua, Burbon Whiskey, Cream liquor. This doesn't need to be shared, but it should be bragged about.	AED 55
Dublin Rum, vanilla liqueur, Caramel liqueur, Red Cookies. Take it slow, this one is addictive.	AED 55	Empire State Gin, Midori topped with lemonade. So, refreshing it needs to be bottled and sold.	AED 49	A Pitcher of Sangria Red wine, Brandy, Citrus Fruits in a Pitcher.	AED 79
Brooklyn Absolute Citron, Fresh Passion Fruit, Top with Sparkling wine. Don't pull your sour face, this sour is smooth and full of flavour.	AED 55	Salted Caremelada White Rum Pineapple Juice, Salted caramel and Coconut. Trust us it works so well that you'll want to try 5 more.	AED 55	The Pimms Cup Pimms no.1, Lemon Juice, Citrus fruit, Sparkling water.	AED 55

For more Mocktails, cocktails and shooters please ask the server for assistance
All prices shown are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes