# TRES CORAZONES

TAPAS | BAR | GRILL

## PARA PICAR

**olivas marinadas** *VE GF N* — 4.90
*marinated in house*

**pan con aceite** *VE* — 4.85
*artisan bread, balsamic, EVOO*

**pan con tomate** *VE* — 5.75
*grilled artisan bread, fresh tomato*

**mahon marinado** GF — 6.50
*rosemary, thyme, chili & garlic marinated Spanish mahon cheese*

**gilda** GF — 4.00 [per gilda]
*Cantabrian anchovy, manzanilla olive, piparra*

**tabla de quesos** *V gf* — 14.00
*selection of Spanish artisan cheeses, oat cakes, quince jelly*

**jamón ibérico de bellota** *50g gf DF* — 14.25
*hand carved Iberian ham from acorn fed pigs, picos de pan*

**tabla de embutidos** — 21.00
*selection of sliced cured meats, hummus, olives, mahon cheese served with artisan bread*

## DE LA GRANJA

**croquetas de jamón iberico** — 9.95
*traditional Spanish ham croquettes*

**chorizo al vino blanco** *GF* — 9.50
*soft chorizo in white wine*

**albóndigas** — 10.50
*beef & pork meatballs in tomato sauce*

**alitas de pollo adobadas** *DF* — 9.25
*chicken wings with a honey & mustard dressing & chilli*

**paella de pollo & chorizo** *DF* — 10.95
*chicken & chorizo paella*

## DE LA HUERTA

**patatas bravas** *VE GF* — 6.90
*crispy potatoes, spiced brava sauce, smoked garlic aioli*

**verduras a la brasa** GF VE — 9.75
*chargrilled asparagus, tenderstem broccoli & spring onions with mojo verde*

**pimientos de padrón** *VE GF DF* — 8.25
*padron peppers, sometimes mild, sometimes hot!*

**garbanzos con espinacas** *VE GF* — 9.50
*spiced chickpeas, PX raisins, spinach, sweet potato*

**queso de cabra con miel** *V gf* — 9.95
*baked soft goats' cheese, honey & thyme, sourdough*

**champinones al ajillo** *VE GF* — 8.75
*cremini mushrooms, garlic & white wine*

**ensalada de tomates cherry** *VE GF* — 7.75
*cherry tomatoes, red onion, basil, balsamic dressing*

## DE LA MAR

**bacalao de croquetas** — 9.95
*cod croquettes, garlic aioli*

**gambas al ajillo** *GF DF* — 10.75
*peeled king prawns, chilli & garlic oil*

**calamares fritos** *DF* — 12.00
*Patagonian deep fried squid, lime mayonnaise*

**paella de marisco** *GF* — 11.75
*seafood paella with mussels, clams & tiger prawn*

**pescadito frito** *DF* — 9.95
*deep fried whitebait, lime mayonnaise*

## GRILL

**28 day dry-aged beef burger** *df* — 16.50
*cheese tomato, rocket & crispy potatoes*

**peppered steak & chorizo skewers** *GF* — 16.96
*served with hoison dressing, rocket & tomato*

## STEAK STONE EXPERIENCE

*sizzle sear and savour your steak, your way.*

*steaks arrive at your table on a piping-hot volcanic stone, letting you cook each bite exactly how you like it.*
*served with crispy potatoes or fries & peppercorn sauce*

rump *10oz* | 26.95
sirloin *8oz* | 28.75

sides – *fries | house salad | onion rings* | 3.50

## ALLERGY ADVICE

*If you have any allergies, intolerances or questions about ingredients please ask your waiter.*
*Some of our dishes can be adapted to suit your dietary requirements.*
*GF gluten free, gf can be made gluten free, DF dairy free df can be made dairy free, V vegetarian, VE vegan, ve can be made vegan, N may contain nuts*

*Tapas are designed to be shared and will come as soon as they are ready, not necessarily all together. We recommend 3 or 4 dishes per person for a perfect tapas meal. Please let us know if there are dishes you would like to have at the same time.*
*Our dishes are prepared from fresh ingredients so availability may sometimes be limited. A discretionary service charge of 10% will be added to all bills, 100% of this is shared between all our fabulous team members*

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