

TRES CORAZONES

TAPAS | BAR | GRILL

PARA PICAR

olivas <small>VE GF N</small> marinated in house	4.75
kikos <small>N</small> crispy fried maize	3.75
pan con aceite <small>VE</small> artisan bread, arbequina EVOO	4.75
pan con tomate <small>VE</small> grilled artisan bread, fresh tomato	5.50
manchego marinado rosemary, thyme, chili & garlic marinated Spanish manchego cheese	5.25

JAMON IBERICO Y QUESOS

tabla de quesos <small>V gf</small> selection of Spanish artisan cheeses, oat cakes, quince jelly	13.75
jamón ibérico de bellota <small>50g gf DF</small> hand carved Iberian ham from acorn fed pigs, picos de pan	14.00
croquetas de jamon iberico traditional Spanish croquetas	9.75

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

GRILL

solomillo de rubia gallega <small>7oz GF</small> galician beef fillet, peppercorn or cabrales sauce	28.75
lomo bajo <small>8oz GF</small> sirloin steak, peppercorn or cabrales sauce	22.50
cadera <small>10oz GF</small> rump steak, peppercorn or cabrales sauce	19.50
pork ribs Spanish bbq sauce	14.25
tres beef burger Manchego cheese, tomato, rocket & crispy potatoes	15.50
chicken skewers coconut, lime, chilli & coriander marinated chicken skewers with spinach & tomatoes	13.50

ENSALADA

ensalada de tomates cherry <small>ve GF</small> cherry tomatoes, red onion, basil, balsamic dressing, parmesan crisp	7.75
ensalada de alcachofas naranja y pipas de girasol tostadas aderezo de jerez <small>ve GF</small> artichoke, orange & toasted sunflower seed salad with sherry dressing	7.75

DE LA MAR

gambas al ajillo <small>GF DF</small> peeled king prawns, chilli & garlic oil	10.25
calamares fritos <small>GF DF</small> deep fried squid, lime mayonnaise	9.75
sardinas especiadas <small>GF DF</small> whole sardines, olive oil, garlic, paprika	9.25

DE LA GRANJA

chorizo al vino blanco <small>GF</small> soft chorizo in white wine	9.25
albóndigas beef & pork meatballs in tomato sauce	9.50
alitas de pollo en adobo <small>DF</small> honey & soy glazed chicken wings, chilli, coriander & spring onion	8.75
paella de pollo <small>GF DF</small> valencian style, bomba rice	8.50



DE LA HUERTA

patatas bravas <small>VE GF DF</small> crispy potatoes, spiced brava sauce, smoked garlic aioli	6.75
verduras a la brasa <small>GF DF</small> chargrilled asparagus, broccoli & spring onions with salsa verde	9.25
guindillas fritas <small>VE</small> tempura coated peppers, chilli, coriander	8.25
espinacas con garbanzos <small>VE GF</small> spiced chickpeas, PX raisins, spinach, sweet potato	8.75
pimientos asados rellenos <small>VE</small> lentil, mushroom & tomato stuffed peppers with pomegranate	9.50
queso de cabra con miel <small>V gf</small> baked soft goats' cheese, honey & thyme, ciabatta	9.25
paella de vegetales <small>VE GF DF</small> valencian style, bomba rice	8.50

A discretionary service charge of 12.5% will be added to all bills, 100% of this is shared between all our fabulous team members. 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. Our dishes are prepared from fresh ingredients so availability may sometimes be limited.

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