

TRES CORAZONES

TAPAS | BAR | GRILL

PARA PICAR

olivas <small>VE GF N</small> marinated in house	4.75
almendras <small>VE N</small> roasted comuna almonds	3.75
kikos <small>N</small> crispy fried maize	3.50
pan con aceite <small>VE</small> artisan bread, arbequina EVOO	4.50
pan con tomate <small>VE</small> grilled artisan bread, fresh tomato	5.50
chorizo con picos de pan <small>gf</small> chorizo bites with crispy breadsticks	6.00

JAMON IBERICO Y QUESOS

tabla de quesos <small>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
jamón ibérico de croquetas traditional Spanish croquetas	2 for 5.00 4 for 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

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
codillo de cerdo <small>GF DF</small> pork hock, celeriac mash, redcurrant & citrus sauce	13.75
alitas de pollo en adobo <small>DF gf</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

ENSALADA

ensalada de tomates cherry <small>ve GF</small> cherry tomatoes, red onion, basil, balsamic dressing, parmesan crisp	7.75
ensalada griega <small>ve GF</small> feta, olives, cucumber, tomato, red pepper, red onion, 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	7.50

BISTECS

solomillo de rubia gallega <small>7oz GF df</small> galician beef fillet	28.75
lomo bajo <small>8oz GF df</small> sirloin steak	22.50
cadera <small>10oz GF df</small> prime rump steak	19.50

all steaks served with peppercorn or cabrales sauce

DE LA HUERTA

patatas bravas <small>VE GF</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	8.25
berenjena asada <small>VE GF</small> roasted aubergine, mediterranean vegetables, coconut puree, pomegranate	8.75
queso de cabra con miel <small>V gf</small> baked soft goats' cheese, honey & thyme, ciabatta	9.25
paella de vegetales <small>VE GF</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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