

TRES CORAZONES

TAPAS | BAR | GRILL

POSTRES

churros v | 6.75

warm chocolate sauce

helados y sorbetes v | 5.50

2 scoops:

*chocolate, vanilla, cappuccino, rum & raisin
strawberry, mango, passion fruit, blackcurrant*

pudin de arroz con coco VE, GF, DF | 6.95

coconut rice pudding with toasted coconut

frangipane de

albaricoque vegano VE, N | 7.75

apricot frangipane with raspberry coulis

panna cotta de naranja n, gf | 6.95

raspberry coulis, biscotti biscuit

tarta de santiago v, N | 7.95

almond tart with vanilla ice cream

tarta de limon glasada v | 7.75

lemon tart with raspberry coulis

tabla de quesos v, gf | 14.00

*selection of Spanish artisan cheeses, dried
apricots, quince jelly & oat cakes*

PUDDING WINES & AFTER DINNER DRINKS

PX old fashioned | 11.25

bourbon, Pedro Ximenez sherry, bitters

moscatel de la marina 125ML | 6.75

*honey & balsamic aromas, light with a perfect
balance of sweetness & acidity*

pedro ximenez sherry 100ML | 6.90

*sweet & dark, unctuous flavours of figs,
raisins & dates*

espresso martini N | 11.75

vodka, kahlua, espresso, frangelico

solera 1847 100ML | 6.90

*raisins, vanilla, oak & hints of hazelnut aromas
with the flavour of dates*

10yr lbv ruby port 100ML | 8.00

*rich & smooth with characteristic
dried fruit aroma*

CAFE Y TE

café espresso *single | double* 2.50 | 3

americano 3.25

flat white 3.50

latte 3.50

cappuccino 3.50

café macchiato *single | double* 2.75 | 3.25

mocha 3.50

carajillo *with spanish brandy* 7.25

hot chocolate 3.75

tea *breakfast, peppermint, fresh mint,* 3

mixed berry, decafe

A discretionary service charge of 10% will be added to all bills. 100% of this is shared between all our fabulous team

ALLERGY ADVICE

If you have any allergies or intolerances please let us know.

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, (N) may contain nuts