



TRES CORAZONES

BEBIDAS Y TAPAS

PARA PICAR

PAN (VE) – 3.00

bread from REX, Arbequina olive oil

PAN DE CRISTAL (D,VE) – 3.95

Spanish artisan bread, fresh tomato & garlic

ACEITUNAS (G,D,VE) – 3.30

whole green manzanilla olives

JAMON IBÉRICO 50g (G,D) – 15.50

hand carved ham from acorn fed pigs

TABLA DE QUESO (G,V,N,) – 9.50

a selection of spanish artisan cheeses, quince & apricots

SARDINILLAS (D) – 8.85

tiny sardines hand packed in olive oil, served with pan de cristal

MARISCOS Y PESCADOS

SALMÓN AHUMADO (G) – 9.25

smoked salmon, mango, dill yoghurt

TATAKI DE ATÚN (G,D) – 14.95

seared tuna, wasabi

PESCADO FRITO – 12.95

fried cod, tartare sauce

GAMBAS AL AJILLO (G,D) – 9.95

peeled red king prawns, olive oil, chilli & garlic

CALAMARES FRITOS (D) – 11.95

deep fried squid, garlic mayo

Tapas are designed to be shared and will come as soon as they are ready, not necessarily all together

Our dishes are prepared from fresh ingredients so availability may sometimes be limited

In busy periods you may experience a delay

GOOD THINGS ARE WORTH WAITING FOR!!

DIA DE SAN VALENTIN

Celebrate this Valentines Day with a romantic meal for two. £32.50 per person.

Booking Essential.

Glass of Cava on arrival followed by a selection of dishes to share

ALLERGY ADVICE

If you have any questions on ingredients or need allergy advice please ask your waiter. Some of our dishes can be adapted to suit your dietary requirements.

G - gluten free D - dairy free V - vegetarian - VE - vegan

N - contains nuts

VE - can be made vegan, please advise your server

VEGETARIANO

BURRATA (G,V) – 8.95

fresh creamy mozzarella, black olives, tomato

PIMIENTOS DE PADRÓN (G,D,VE) – 6.25

russian roulette! Sometimes mild, sometimes hot

QUESO DE CABRA CON MIEL (V,G) – 5.95

soft goats cheese baked in the oven with honey & thyme

CHAMPIÑONES (G,D,VE) – 5.95

garlic mushrooms

TORTILLA ESPAÑOLA (G,D,V) – 6.00

potato & onion omelette

PATATAS BRAVAS (G,D,V,VE) – 5.25

spicy tomato & ali oli potatoes

ESPÁRRAGOS (G,D,VE,N) – 6.95

griddled asparagus, almond sauce

PLATOS CON CARNE

CROQUETAS DE JAMÓN – 7.00

serrano ham croquettes

PINTXOS DE CORDERO (G) – 11.50

marinated lamb skewers

ALBONDIGAS – 8.00

spanish beef meatballs, tomato sauce

CHORIZO AL VINO BLANCO (G,D) – 7.50

spicy chorizo cooked in white wine

MORCILLA (G) – 8.50

spanish black pudding, pea puree

SOLOMILLO (G,D) – 10.50

pork loin, apple, caramelized onion

