

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 BELLOTA 50g (G,D) – 15.50

hand carved ham from acorn fed pigs

TABLA DE QUESO (G,N) – 8.95

a selection of spanish artisan cheeses, quince & apricots

SARDINILLAS (D) – 8.85

tiny sardines hand packed in olive oil

PIMIENTOS DE PADRÓN (G,D,VE) – 6.25

russian roulette! Sometimes mild, sometimes hot

ENSALADAS

QUESO Y PERA (NEW) (G,V,N) – 8.50

goats cheese, poached pear, walnut & endive salad

BURRATA (G,V) – 8.95

fresh creamy mozzarella, black olives, tomato

SALMÓN AHUMADO (G) – 9.25

smoked salmon, mango, dill yoghurt

MARISCOS Y PESCADOS

TIRADITO DE ATÚN (G,D) – 8.00

tuna with chilli & passion fruit (NEW)

PULPO (NEW) (G,D) – 7.95

octopus, chorizo mash & black ali oli

PESCADO FRITO – 11.00

fried cod, tartare sauce

GAMBAS AL AJILLO (G,D) – 8.95

peeled red king prawns, olive oil, chilli & garlic

CALAMARES FRITOS (D) – 11.95

deep fried squid, garlic mayo

PRIVATE DINING

Exclusive room available for intimate Private Dining or Outrageous Parties for up to 30 people.

Book your party or event with us, we will make your occasion special.

Personal service for Private Wine Tastings and Gourmet Banquets

“She Believed
 She could So she did,”


VEGETARIANO

FALAFEL (NEW) (D,V,VE) – 7.00

chick pea patties with guacamole

BERENJENAS FRITAS (NEW)

(D,V,VE) – 6.50

fried aubergine, agave hummus

QUESO DE CABRA CON MIEL (V,G)

– 5.95

soft goats cheese baked in the oven with honey & thyme

CHAMPIÑONES (G,V,VE) – 5.95

creamy garlic mushrooms

TORTILLA ESPAÑOLA (G,D,V) – 6.00

potato & onion omelette

PATATAS BRAVAS (G,D,V,VE) – 4.50

spicy tomato & ali oli potatoes

ESPÁRRAGOS CON ROMESCU

(G,D,VE,N) – 6.95

griddled asparagus, almond sauce

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

PLATOS CON CARNE

CROQUETAS DE JAMON – 7.00

serrano ham croquettes

PINTXOS DE CORDERO (G) – 11.50

marinated lamb skewers

ALBONDIGAS (D) – 8.00

Spanish beef meatballs, tomato sauce

CHORIZO AL VINO BLANCO (G,D) – 7.50

spicy chorizo cooked in white wine

MORCILLA DE BURGOS (G) (NEW) – 8.50


Spanish black pudding, pea puree


SECRETO (NEW) – 12.50

“the hidden cut” from the Iberico pig, mushroom & blue cheese

“Good things are worth waiting for,”


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 /TresCorazonesLimited

 /_trescorazones_

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



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Tres Corazones • 4 Pound Street • Wendover • Tel: 01296 622 092 • www.trescorazones.co.uk