

# TRES CORAZONES

BEBIDAS Y TAPAS

## PAELLA

our signature tapas size paella pans deliver the wonderful flavours of spain - perfect to add to your tapas selection!

pollo <sup>ⓐ</sup> <sup>ⓓ</sup> 7  
valencian rice, chicken, sofrito

verduras <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> 6  
valencian rice, courgette, sofrito



## DE LA GRANJA

carrilleras de cerdo al jerez <sup>ⓐ</sup> <sup>ⓓ</sup> NEW 8  
pork cheeks and sherry jus

croquetas de jamón 7  
serrano ham croquettes, fried rucula

albóndigas <sup>ⓐ</sup> <sup>ⓓ</sup> 8  
spanish beef meatballs, tomato sauce

raxo de pollo <sup>ⓓ</sup> NEW 11  
chicken raxo

chorizo al vino blanco <sup>ⓐ</sup> <sup>ⓓ</sup> 7  
soft chorizo cooked in white wine

solomillo vaca vieja gallega <sup>ⓐ</sup> NEW 25  
galician finest fillet 200g with peppercorn 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. <sup>ⓐ</sup> gluten free <sup>ⓓ</sup> dairy free <sup>Ⓥ</sup> vegetarian <sup>Ⓥ</sup> vegan <sup>Ⓝ</sup> contains nuts <sup>Ⓥ</sup> can be made vegan please advise your server

## DE PICOTEO

pan <sup>Ⓥ</sup> <sup>ⓓ</sup> 3  
artisan bread, Arbequina olive oil and sea salt

pan de cristal <sup>Ⓥ</sup> <sup>ⓓ</sup> 4  
artisan bread, grated fresh tomato and garlic

aceitunas <sup>Ⓥ</sup> <sup>ⓓ</sup> 3.5  
mixed olives

jamón ibérico bellota 50g <sup>ⓐ</sup> <sup>ⓓ</sup> 16  
selected hand carved ham from acorn fed pigs, picos

almendras <sup>Ⓥ</sup> <sup>ⓓ</sup> 3.5  
roasted marcona almonds with sea salt

tabla de quesos <sup>ⓐ</sup> <sup>Ⓝ</sup> 9  
selection of spanish artisan cheeses, quince jelly, walnuts

pimientos de padrón <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> 6.25  
russian roulette! Sometimes mild, sometimes hot



## ENSALADAS

ensalada de invierno <sup>Ⓥ</sup> <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> NEW 8.5  
winter salad: butternut squash, parsnip, goat cheese and pear

ensalada de rúcula <sup>ⓐ</sup> <sup>Ⓥ</sup> 5  
rocket, balsamic dressing, manchego shavings

## DE LA MAR

mejillones al vapor <sup>ⓐ</sup> <sup>ⓓ</sup> NEW 9  
mussels on white wine sauce

gambas al ajillo <sup>ⓐ</sup> <sup>ⓓ</sup> 9  
peeled red king prawns, olive oil, chilli & garlic

gambas a la garbardina <sup>ⓓ</sup> 9  
tempura battered prawn, gaucamole, gochujang mayonnaise

calamares fritos <sup>ⓓ</sup> 9.5  
deep fried squid, lime mayo

## DE LA HUERTA

pisto manchego <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> 6.5  
slow cooked vegetable casserole typical of la mancha

champiñones <sup>Ⓥ</sup> <sup>Ⓥ</sup> 6  
pan fried mushrooms, rosemary infused butter, lemon breadcrumbs

queso de cabra con miel <sup>ⓐ</sup> 6.5  
baked soft goats cheese, honey & thyme

tortilla española <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> 6  
potato & onion omelette

patatas bravas <sup>Ⓥ</sup> <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> 5  
potatoes, bravas sauce, alioli

falafel <sup>Ⓥ</sup> <sup>ⓓ</sup> <sup>Ⓝ</sup> 7  
chickpea patties, gaucamole

zanahorias caramelizadas <sup>Ⓥ</sup> <sup>ⓐ</sup> <sup>ⓓ</sup> <sup>Ⓥ</sup> NEW 3.95  
glazed carrots

espinacas cremosas <sup>Ⓥ</sup> NEW 5  
creamy spinach

arroz meloso trufado <sup>Ⓥ</sup> <sup>ⓐ</sup> NEW 7  
creamy mushroom rice and truffle



A discretionary service charge of 10% will be added to all bills, 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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Tres Corazones • 4 Pound Street • Wendover • Tel: 01296 622 092 • www.trescorazones.co.uk