

TRES CORAZONES

BEBIDAS Y TAPAS

JAMÓN IBÉRICO & CHEESE SELECTION

jamon ibérico bellota 50g DF/gf 14
selected hand carved Iberian ham from acorn fed pigs

tabla de quesos N/gf 11
election of Spanish artisan cheeses, rosemary & hazelnut homemade biscuits, quince jelly, oatcakes, fruits

NIBBLES

croquetas del día 6
croquettes of the day

olivas DF/GF/N 3.75
marinated mixed olives

almendras V/N 3.75
roasted comuna almonds

pan con aceite V/VE/DF 4.5
artisan bread, arbequina EVOO

pan con tomate V/VE/DF 5.5
grilled artisan bread, fresh tomato

ALLERGY ADVICE

If you have any allergy, intolerance, any question on 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 contain nuts. Please advise your server.

FROM THE FARM

tacos de pollo N 9.5
marinated chicken tacos, smoked garlic aioli, mango & chilli salsa

chorizo al vino blanco GF 8.25
soft chorizo cooked in white wine

albóndigas 9
beef & pork meatballs, spiced tomato sauce

solomillo de rubia gallega GF/df 25
tender & rich Galician finest beef fillet, buttery peppercorn sauce

pluma ibérica gf/df 16
succulent acorn fed Iberian pork, plum glaze, creamy leeks, hot Korean piquillo (Served pink)



FROM THE SEA

gambas al ajillo DF/GF 9.5
peeled king prawns, chilli & garlic oil

calamares a la andaluza DF 9.5
deep fried squid, lime mayonnaise

pulpo GF 13
grilled octopus, chorizo & panceta mashed potato

SALADS

ensalada de anchoas ve/df/GF 8.5
heritage tomato salad, smoked anchovies, pickled shallots, black olive crumb, crispy parmesan, watercress

ensalada de pera y nueces VE/DF/N/GF 6.5
pear, courgette & rocket salad, walnuts, PX reduction

FROM THE ORCHARD

patatas bravas VE/V/DF/GF 6
crispy potatoes, spice brava sauce, smoked garlic aioli

setas V/ve/gf/DF 9.5
sherry marinated seasonal wild mushrooms, spiced pumpkin puree, egg yolk, crispy Jerusalem artichoke

garbanzos V/VE/DF/gf/N 8
spiced chickpeas, PX raisins, spinach, crispy sweet potato

berenjena VE/DF/GF 8.5
roasted aubergine, Mediterranean vegetables, silky coconut puree, pomegranate

pimientos de padrón V/VE/DF/GF 6.5
russian roulette! Sometimes mild, sometimes hot!

queso de cabra con miel V/GF 8
baked soft goat's cheese, honey, thyme

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 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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