

TRES CORAZONES

BEBIDAS Y TAPAS

POSTRES



churros (V) (N) | 5
warm chocolate sauce

tarta de santiago | 6
almond tart served with
vanilla ice cream

helados y sorbetes (V) | 5
2 scoops – choose from chocolate, vanilla,
cappuccino, strawberry sorbet (VE)
and mango sorbet (VE)

crema catalana (VE) (G) | 5.5
spanish crème brûlée

tabla de quesos (N) | 9.5
selection of spanish artisan cheeses, walnuts, quince jelly & artisan bread

PUDDING WINES & AFTER DINNER DRINKS

torres 10 25ML | 4.5
intense aroma, warm notes of cinnamon
and vanilla

espresso martini | 8.5
vodka, kahlua, espresso

tokaji late harvest muscat 75ML | 6
ripe tropical fruit with a touch of citrus honey

amontillado sherry 75ML | 5
dry, savoury and refreshing with hints
of almonds & hazelnut

pedro ximenez sherry 75ML | 6
sweet and dark, unctuous flavours
of figs, raisins and dates

noval 10yr tawny port 75ML | 8
rich and smooth with characteristic
dried fruit aroma

CAFES E TÉS



café solo | doble 2.2 | 2.7
americano 2.7
café con leche 2.8
cappuccino 2.9
latte 2.9
cortado 2.7

macchiato 2.2 | 2.7
mocha 3
carajillo with brandy 4.5
chocolate caliente 3
tea 2.7
regular, peppermint, fresh mint

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

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