

TRES CORAZONES

BEBIDAS Y TAPAS

POSTRES



helados V, GF <i>2 scoops – chocolate, vanilla, cappuccino</i> 5	tarta de santiago V, N <i>almond tart served with vanilla ice cream</i> 6
sorbetes V, VE, GF <i>2 scoops – strawberry or mango sorbet</i> 5	tarta de chocolate V salted <i>chocolate tart served with cappuccino ice cream</i> 6
churros V <i>warm chocolate sauce</i> 5	
tabla de quesos gf, N <i>selection of spanish artisan cheeses, walnuts, quince jelly & artisan bread</i> 9.5	

PUDDING WINES & AFTER DINNER DRINKS

PX Old fashioned 9.5 <i>bourbon, Pedro ximenez, bitters</i>	espresso martini 8.5 <i>vodka, kahlua, espresso</i>
tokaji late harvest muscat 75ML 6 <i>ripe tropical fruit with a touch of citrus honey</i>	amontillado sherry 75ML 5 <i>dry, savoury and refreshing with hints of almonds & hazelnut</i>
pedro ximenez sherry 75ML 6 <i>sweet and dark, unctuous flavours of figs, raisins and dates</i>	noval 10yr tawny port 75ML 8 <i>rich and smooth with characteristic dried fruit aroma</i>

CAFÉ Y TÉ



café solo doble	2.2 2.7	macchiato	2.2 2.7
americano	2.7	mocha	3
café con leche	2.8	carajillo <i>with brandy</i>	4.5
cappuccino	2.9	chocolate caliente	3
latte	2.9	te	2.7
cortado	2.7	<i>regular, peppermint, fresh mint, mixed berries</i>	

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. **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** contains nuts. Please advise your server.

TRES CORAZONES

BEBIDAS Y TAPAS

POSTRES



helados | V, GF

2 scoops – chocolate, vanilla, cappuccino

5

sorbetes | V, VE, GF

2 scoops – strawberry or
mango sorbet

5

churros | V

warm chocolate sauce

5

tabla de quesos | gf, N

selection of spanish artisan cheeses, walnuts, quince jelly & artisan bread

9.5

tarta de santiago | V, N

almond tart served with vanilla ice cream

6

tarta de chocolate | V salted
chocolate tart served with cappuccino
ice cream

6

PUDDING WINES & AFTER DINNER DRINKS

PX Old fashioned | 9.5

bourbon, Pedro ximenez, bitters

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

CAFÉ Y TÉ



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
te	2.7
regular, peppermint, fresh mint, mixed berries	

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. **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** contains nuts. Please advise your server.