

TRES CORAZONES

BEBIDAS Y TAPAS

PAELLAS & ARROCES

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

pollo DF, GF	7
valencian rice, chicken, sofrito	
verduras V, VE, DF, GF	6
valencian rice, vegetables, sofrito	



DE LA GRANJA

NEW costillas de cerdo a la parrilla	9.5
marinated grilled pork ribs	
croquetas de jamón	7
serrano ham croquettes	
albóndigas DF, GF	8.5
spanish beef and pork meatballs, tomato sauce	
NEW pollo frito adobado DF	8.5
coated chicken strips on adobo	
chorizo al vino blanco DF, GF	8
soft chorizo cooked in white wine	
solomillo de vaca vieja gallega GF	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. **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.

DE PICOTEO

pan V, VE, DF	3	jamon ibérico bellota	16	tabla de quesos N, gf	9.5
artisan bread, arbequina		50g DF, gf		selection of spanish artisan	
EVOO and sea salt		selected hand carved ham		cheeses, quince jelly, walnuts	
pan tumaca V, VE, DF	4	from acorn fed pigs, picos		pimientos de padrón	
artisan bread, grated fresh		almendras V, VE, DF, N	3.5	V, VE, DF, GF	6.25
tomato and garlic		roasted marcona almonds		russian roulette! sometimes	
aceitunas V, VE, DF, GF	3.5	with sea salt		mild, sometimes hot	
mixed olives					



ENSALADAS

ensalada de rúcula ve, df, GF	5.5
rocket, balsamic dressing, manchego shavings	
NEW ensalada de tomate y frutos del bosque	
V, VE, DF, GF	7.5
tomato, berries, basil, spring onion	

DE LA MAR

gambas al ajillo DF, GF	9.5
peeled red king prawns, olive oil, chilli & garlic	
gambas a la gabardina DF	10
tempura battered prawn, guacamole, gochujang mayonnaise	
calamares fritos DF	9.5
deep fried squid, lime mayonnaise	

DE LA HUERTA

NEW endivias a la parrilla con queso azul	7.5
V grilled chicory and blue cheese	
champiñones V, ve, gf	6.5
pan fried mushrooms, thyme and garlic infused butter, lemon breadcrumbs	
queso de cabra con miel GF	7
baked soft goats cheese, honey & thyme	
tortilla española V, DF, GF	6
potato & onion omelette	
patatas bravas V, ve, DF, GF	5.5
potatoes, bravas sauce, alioli	
falafel V, VE, DF, N	7
chickpea patties, guacamole	
NEW costillas de millo V, ve, DF, GF	6
grilled corn ribs & cheese crumbs	
NEW verduras a la parrilla con mojo verde V, VE, DF, GF	8.5
grilled mix green veg with mojo verde sauce	

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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