

# TRES CORAZONES

BEBIDAS Y TAPAS

## PAELLAS

Paella de pollo DF/GF 7  
*Bomba rice, chicken, roasted red pepper*

Paella de verduras V/VE/DF/GF 6.5  
*Bomba rice, vegetables, roasted red pepper*

## DE LA GRANJA

Croquetas de jamón 7.5  
*Serrano ham croquettes, pea puree*

Chorizo al vino blanco GF 8  
*Soft chorizo cooked in white wine*

Albóndigas 8.5  
*Spanish beef and pork meatballs, spiced tomato sauce*

Tacos de pollo 9.5  
*Marinated chicken tacos, smoked garlic aioli, mango and chilli salsa*

Pluma Ibérica 17  
*Iberian cornfed pork cut, creamed mushrooms, Korean piquillo [Cooked Rare]*

Solomillo de vaca vieja gallega GF 25  
*Galician finest fillet 200g, peppercorn sauce*



Pan con aceite V/VE/DF 3.5  
*Artisan bread, arbequina EVOO, sea salt*

Pan con tomate V/VE/DF 4.5  
*Grilled artisan bread, grated fresh tomato, garlic*

Olivas V/VE/DF/GF 3.5  
*Marinated mixed olives*

## ENSALADAS

Ensalada de rúcula ve/df/GF 5.5  
*Rocket, balsamic dressing, manchego shavings*

Ensalada de Anchoas ve/df/gf 8  
*Heritage tomato salad, smoked anchovies, pickled shallots, black olive crumb, parmesan tuille, watercress*

## DEL MAR

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 14.5  
*Grilled octopus, "patatas revolconas"*

## PARA PICAR

Jamon ibérico bellota 50g DF/GF 16  
*Selected hand carved ham from acorn fed pigs*

Tabla de quesos N/GF 12.5  
*Selection of spanish artisan cheeses, quince jelly, grapes*

Almendras V/VE/DF/N 3.5  
*Roasted comuna almonds, sea salt*

Pimientos de padrón V/VE/DF/GF 6.5  
*Russian roulette! Sometimes mild, sometimes hot*

## DE LA HUERTA

Patatas bravas V/ve/DF/GF 5.75  
*Crispy potatoes, spice brava sauce, aioli*

Tortilla de patatas V/DF/GF 6.5  
*Potato & caramelized onion omelette, cooked by order*

Queso de cabra con miel GF 7  
*Baked soft goat's cheese, honey, thyme*

Garbanzos V/VE/DF/GF 8.5  
*Spiced chickpeas, PX raisins, spinach, crispy sweet potato*

Berenjena 8.5  
*Baked aubergine, escalivada, coconut puree, balsamic pomegranate*

Verduras a la parrilla V/VE/DF/GF 8.5  
*Grilled green vegetables, mojo verde*



## 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.

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.

FOLLOW US ON:  trescorazonos\_  /trescorazoneslimited  /tres\_corazonos

Tres Corazonos • 4 Pound Street • Wendover • Tel: 01296 622 092 • [www.trescorazonos.co.uk](http://www.trescorazonos.co.uk)