

TRES CORAZONES

BEBIDAS Y TAPAS



POSTRES

Helados y Sorbetes V, GF 5
2 Scoops chocolate, vanilla, cappuccino ice cream or strawberry sorbet

Tarta de santiago V, N 6
Almond tart served with vanilla ice cream

Ron y PX V 5.75
Rum and raisin ice cream, peanut crumble, PX

Churros con chocolate V 5.5
Fried dough coated in sugar served with an indulgent warm chocolate sauce

Tabla de quesos gf, N 12.5

Selection of spanish artisan cheeses, dried apricots, quince jelly, grapes oatcakes and crackers

PUDDING WINES & AFTER DINNER DRINKS

PX Old fashioned 9.5
Bourbon, Pedro ximenez, bitters

Espresso martini 9
Vanilla vodka, kahlua, espresso

Moscatel de la marina 75ML 8
Honey and balsamic aromas. Light on the palate, with a perfect balance between sweetness and acidity and a pleasingly long finish.

Solera sherry 75ML 8
Raisins, vanilla, oak and slight hints of hazelnuts aromas. Flavours of dates, raisins, touches of caramel and oak.

Pedro Ximénez sherry 75ML 8
Figs, dates and honey aromas. Velvety and smooth on the palate, with long and flavourful finish.

Noval 10yr tawny port 75ML 8
Rich and smooth with characteristic dried fruit aroma

CAFÉ Y TÉ



Café sólo / 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
Mocha 3
Carajillo with brandy 4.5
Chocolate caliente 3
Bombón 3.5
Té 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. **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.