

TRES CORAZONES

TAPAS | BAR | GRILL

PARA PICAR

olivas <small>VE GF N</small> marinated in house	4.90
chorizo bites crispy chorizo pieces	6.75
pan con aceite <small>VE</small> artisan bread, balsamic, EVOO	4.85
pan con tomate <small>VE</small> grilled artisan bread, fresh tomato	5.75
manchego marinado <small>GF</small> rosemary, thyme, chili & garlic marinated Spanish manchego cheese	6.50



JAMON IBERICO Y QUESOS

tabla de quesos <small>V gf</small> selection of Spanish artisan cheeses, oat cakes, quince jelly & tomato chutney	14.00
croquetas de jamon iberico hand rolled traditional Spanish croquetas	9.95
jamón ibérico de bellota <small>50g gf DF</small> hand carved Iberian ham from acorn fed pigs, picos de pan	14.25

ALLERGY ADVICE

If you have any allergies, intolerances or questions about ingredients 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 may contain nuts

DE LA GRANJA

chorizo al vino blanco <small>GF</small> soft chorizo in white wine	9.50
albóndigas beef & pork meatballs in tomato sauce	9.75
alitas de pollo en adobo <small>DF</small> honey & soy glazed chicken wings, chilli, coriander & spring onion	9.25
paella de pollo <small>GF DF</small> valencian style, bomba rice	8.75

DE LA HUERTA

patatas bravas <small>ve GF</small> crispy potatoes, spiced brava sauce, smoked garlic aioli	6.90
verduras a la brasa <small>GF VE</small> chargrilled asparagus, tenderstem broccoli & spring onions with salsa verde	9.75
pimientos de padrón <small>VE GF DF</small> sometimes mild, sometimes hot!	8.25
espinacas con garbanzos <small>VE GF</small> spiced chickpeas, PX raisins, spinach, sweet potato	9.50
pimientos asados rellenos <small>VE</small> lentil, mushroom & tomato stuffed peppers with pomegranate	9.75
queso de cabra con miel <small>V gf</small> baked soft goats' cheese, honey & thyme, ciabatta	9.95
paella de vegetales <small>VE GF</small> valencian style, bomba rice	8.75

GRILL

cider pressed pork belly <small>GF DF</small> roasted peppers, sundried tomatoes, chilli & garlic	14.00
sirloin steak <small>8oz GF</small> crispy potatoes, peppercorn or cabrales sauce	25.75
rump steak <small>10oz GF</small> crispy potatoes, peppercorn or cabrales sauce	21.75
pork ribs Spanish bbq sauce	14.75
tres beef burger <small>df</small> Manchego cheese, tomato, rocket & crispy potatoes	15.50
chicken skewers <small>GF DF</small> coconut, lime, chilli & coriander marinated chicken skewers with spinach & tomatoes	14.25



ENSALADA

ensalada de tomates cherry <small>ve GF</small> cherry tomatoes, red onion, basil, balsamic dressing, parmesan crisp	7.75
ensalada de alcachofas <small>VE GF</small> artichoke, orange & toasted sunflower seed salad with sherry dressing	7.75

DE LA MAR

gambas al ajillo <small>GF DF</small> peeled king prawns, chilli & garlic oil	10.75
calamares fritos <small>GF DF</small> deep fried squid, lime mayonnaise	9.95

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. Please let us know if there are dishes you would like to have at the same time.

Our dishes are prepared from fresh ingredients so availability may sometimes be limited. A discretionary service charge of 10% will be added to all bills, 100% of this is shared between all our fabulous team members

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