

COCKTAILS

BLOODY MARIA (perfect hangover cure) 8.5

Titos Vodka, tomato juice, tabasco sauce, Worcestershire sauce, lemon juice

ESPRESSO MARTINI (coffee with attitude) 9.5

Absolut Vanilla Vodka, Tia Maria, café solo

HP22 (just in case you forget where you are) 8.5

Cava, Torres 10, Cointreau

MIMOSA (sexy fizz) 5.5

Cava & Valencian orange

MOJITO (to freshen you up) 8.95

Havana Club Especial, mint, lime & sugar

BLUE MOON (memories of last night) 7.95

Brockmans Gin, fresh lemon & crushed blueberries, topped with soda

COFFEE

CAFÉ SOLO 2.1

Short, sharp shock

CAFÉ SOLO DOBLE 2.5

Twice the hit

AMERICANO 2.5

Long & black

CAFÉ CON LECHE 2.6

Typically Spanish

CAPPUCCINO 2.7

Frothy on top

LATTE 2.7

Long & white

CORTADO 2.4

Mini, strong latte

BOMBON 2.8

Sweet perfection

MOCHA 2.9

Choccy coffee

CARAJILLO 3.5

A little courage



TRES CORAZONES

BEBIDAS Y TAPAS

IT'S ALL ABOUT THE BRUNCH

Sunday's 11.30 – 4.00

ALL RICES ARE SERVED WITH
ENSALADA MIXTA & PAN DE CRISTAL

PRICES ARE PER PERSON, MINIMUM 2
PERSON
UP TO 40 MINUTE WAIT SO PRE ORDER
PREFERABLE

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.

G - gluten free **D** - dairy free **V** – vegetarian – **V** –
vegan

V – can be made vegan, please advise your server

ARROCES - RICES

PAELLA MARINERA (G,D) 15

Calasparra rice, prawns, mussels, squid

PAELLA VALENCIANA (G,D) 13

Calasparra rice, chicken, butter beans, rosemary

ARROZ NEGRO (G,D) 15

Black Calasparra rice, prawns, mussels, squid & ali oli

ARROZ DE VEGETARIANO (G,D,V,V) 11

Calasparra rice with mixed vegetables

FIDEUA (D) 14

Paella made with angel hair pasta & seafood, typical from Catalunya

PICADURAS

PAN DE CRISTAL CON JAMON (D) 8

Spanish artisan bread, tomato, garlic, Iberico ham

HUEVOS ROTOS (G,D) 4.75

Fried potato and egg with serrano ham

BOCADILLO 4.95

Serrano ham, manchego, ali oli, on warm ciabatta from REX

TAPAS PLATTER 9.90

Olives, pan de cristal, padron peppers, serrano ham, manchego, chorizo, croquetas

TABLA DE QUESO (V) 10.95

Selection of Spanish cheeses