900

Taste our delicious homemade sangria based on red wine and cava MOO FOOD

Unlimited world tapas

GOOD

Save water drink Sangria Cocktails and Wine

Worry less cat more Trys



With us, it's all about having a nice meal together, sharing and enjoying the most delicious tapas! Our menu offers a wide selection of tasty, traditionally prepared dishes from different world cuisines.

We recommend ordering two to three dishes per person per round. Two dishes per person for eight people or more.

Would you like to be surprised? Then choose a surprise round, where our chefs will put together a selection for you.

Complete your evening with one of our selected wines, a refreshing cocktail, or our homemade sangria.

In addition to this menu, we also have a special kid's menu with tapas dishes tailored to our youngest guests.

Enjoy, taste and experience an evening full of flavour!

Enjoy your meal!

Adults and 13+	41,70 p.p.
8 t/m 12	17,80 p.p.
4 t/m 7	12,50 p.p.
0 t/m 3	Free of charge



Did you know that you can even stay the night at Tres? View on www.tresboutiquehotel.nl



CHEF'S SPECIAL

Every month we discover the flavors of a different country. Let the chef surprise you. Ask your host about this month's country

BREAD BASKET 🔌

Freshly baked bread, served with homemade aioli, pesto mayonnaise and creamy cocktail sauce

BEEF TATAKI

Briefly seared and thinly sliced beef, served with a fresh ponzu dressing and edamame

TR3S CARPACCIO 🧡

Thinly sliced beef, Parmesan cheese, seed mix, rocket and a touch of truffle mayonnaise

PINCHOS CARPACCIO

Pinchos with tasty carpaccio tartare, Parmesan cheese and truffle mayonnaise

PINCHOS BRUSCHETTA 🔌

Pinchos with tomato, onion, fresh spicy basil, parsley and balsamic glaze

PINCHOS BRIE 🔌

Pinchos with creamy brie, walnuts and fig compote

MELON WITH HAM 🧡

Thinly sliced Serrano ham, cantaloupe and Galia melon

CALIFORNIA CRUSHI

Fried sushi with surimi, Japanese omelette, and wasabi, an original twist on traditional sushi

SHRIMP COCKTAIL

Dutch shrimp on a bed of crispy lettuce, served with cocktail sauce, tomato and fresh parsley

STEAK TARTARE 🧡

Tender beef enriched with capers, homemade aioli, crispy brioche and a boiled egg

CAESAR SALAD

Romaine lettuce with tender chicken, crispy croutons and grated Parmesan cheese, boiled egg, crispy bacon, served with a classic Caesar dressing

WATERMELON & FETA SALAD

Fresh salad with fresh watermelon, feta and rocket, seasoned with fresh mint, red onion, balsamic vinegar and a mixture of seeds

TUNA CRUNCH CRACKER 🔌

Crispy dumpling with Asian marinated tuna cubes, wasabi mayonnaise, wakame, pickled vegetables and fried onions

VIETNAMESE SPRING ROLL 🔌

Vegetarian spring roll, inspired by Vietnamese cuisine with chili sauce

MISO SALMON

Softly cooked salmon in miso glaze, with sweet and sour vegetables, edamame and crispy crumble

CATALAN TOMATO SOUP 🧡 🔌

Authentic Catalan recipe full of pure and rich flavors

SOTO AYAM

Classic Indonesian Soto Ayam with bean sprouts, rice, egg, spring onion and crispy fried onions – rich in flavor

NACHOS 🔌

Spicy tortilla chips covered with melted cheddar, tomato salsa, crème fraîche and fresh spring onion

PHILLY CHEESE STEAK

Tender steak, thinly sliced, on a soft brioche bun with caramelized red onion and creamy melted cheese

GARLIC MUSHROOMS 🧡 🔌

Oven-baked mushrooms with black olives, tomato and herb butter, gratinated with Parmesan cheese

FRIES MAYO 🔌

Crispy French fries served with creamy mayonnaise

GAMBA PIL PIL 🔥

Peeled prawns prepared with olive oil, garlic, red pepper and crispy bread

PEPERSTEAK

Tender round steak from the grill, served with a creamy pepper sauce and crumble of green herbs

CRISPY SHRIMPS 🔥

Fried prawns with lemon, homemade Piri Piri mayonnaise and fresh parsley

PAELLA 🧡

Spanish rice dish with seafood, pepper and saffron. A Spanish classic, rich in taste and character

RISOTTO VERDE 🔌

Creamy risotto with Parmesan cheese, green asparagus, peas, fresh herbs and a touch of lemon oil. Summery, light and full of flavour

GOAT CHEESE

Oven baked goat cheese with bacon, sesame and honey

KOREAN FRIED CHICKEN

Tempura chicken, served with pickled vegetables, peanuts and sesame

USA-BURGER

Beef burger on a soft brioche bun, topped with cheddar, red onion, fresh lettuce, pickles and BBQ sauce

COLD DISHE

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SWEET POTATO FRIES 🔌

Crispy sweet potato fries, served with truffle mayonnaise, fresh parsley and Parmesan cheese

GRANNY'S MEATBALL

Traditional meatball in homemade gravy, with mashed potatoes and green herb crumble

KOREAN STREET ROLL 🔌

Korean sushi roll with marinated tofu, Asian vegetables, sesame dressing and finished with crispy onions

CHICKEN SATÉ

Chicken skewers served with nasi, prawn crackers, atjar and fried onions

MEDITERRANEAN DORADE

Dorade fillet with tomato antiboise, garlic oil and green herb crumble

SPARERIBS 🧡

Slowly cooked, lacquered with BBQ sauce and garnished with spring onion and sesame

CHORIZO CROQUETTE Crispy chorizo croquette, served with homemade aioli

CHICKEN TERIYAKI Tender chicken thigh with stir-fried vegetables, basmati rice and teriyaki

CHILI SIN CARNE 🔌

Chili made from beans, tomatoes and bell peppers – spicy and plant-based. Served with tortilla chips, crème fraiche and fresh parsley

CROQUETA DE GAMBA

Shrimp croquette with fresh fennel salad and lemon mayonnaise

TR3S SCHNITZEL

Crispy schnitzel served with fresh cranberry sauce, lemon and fresh parsley

GYOZA 🧡

Chicken dumpling with spring onion, sesame and teriyaki sauce

CHEESE CROQUETTES 🔌

Cheese croquettes filled with creamy cheese and a hint of rocket

CRISPY CORNDOG

American classic with a twist – crispy corndog, TR3S mayonnaise and tomato crumble

CAMEMBERT BITES 🔌

Softly spiced camembert, crispy fried and served with fig jam

CAKE BATTER 🧡

A combination of cookie dough, ladyfingers and chocolate pops

TR3S APPLE CRUMBLE

Warm apple topped with a crispy crumble and served with vanilla ice cream

MONCHOU

Light cream cheese dessert with Bastogne crumble and cherries as a topping

PASSION FRUIT CRÈME BRÛLÉE

Summery crème brûlée with a hint of passion fruit and a golden brown sugar topping. Light, fresh and elegant

SORBET

Fresh fruit salad with mango sorbet and strawberry sauce

PISTACHIO TIRAMISU

Tiramisu with a twist – light mascarpone, crispy pistachio and soft biscuit

LEMON CHEESECAKE

Fresh lemon cream on a biscuit crumble base, fresh mint, fresh red fruit. Creamy and deliciously summery

FROZEN CHOCOLATE CHIP

Cookie dough filled with creamy vanilla ice cream, coated with crunchy chocolate cookie crumbs and golden syrup

CHURROS

A traditional Spanish dish of golden brown baked dough, sprinkled with cinnamon sugar, caramel and icing sugar

LAVA CAKE

Soft cake with a surprisingly liquid chocolate centre, irresistible indulgence

ICE CREAM TRIO Summery flavours of lemon, mango and

sangria in a refreshing combination

DUBAI DESSERT 🧡

Inspired by the TikTok trend: rich chocolate, pistachio, and crispy kadayif

DAME BLANCHE

Vanilla ice cream, chocolate sauce and peanut crumble

