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

