



TR3S menu

GOOD MOOD FOOD

Taste our
delicious
homemade
sangria based
on red wine
and cava



Unlimited
world tapas

Save water
drink Sangria

Cocktails and
Wine

Worry less eat
more Tr3s

Welcome to Tres Tapas

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. For groups of eight or more, we offer two dishes per person per round.

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+	43,20 p.p.
8 - 12	21,20 p.p.
4 - 7	15,20 p.p.
0 - 3	Free of charge

GET TO KNOW OUR OTHER CONCEPTS



3 ZUSSEN
RESTAURANT & LOUNGE



Did you know that you can even stay the night at Tres?

View on www.tresboutiquehotel.nl



TR3S CARPACCIO

Beef carpaccio with Parmesan cheese, arugula, mixed seeds, and truffle mayonnaise.

BREAD BASKET

Oven-baked bread served with homemade aioli and Mediterranean olives

CARPACCIO SPECIAL

Let our chef surprise you with a unique carpaccio creation

CALIFORNIA CRUSHI

Deep-fried sushi with surimi, Japanese omelet, and wasabi; an original twist on a class

BEEF TATAKI

Lightly seared beef tataki with wasabi mayonnaise, crispy fried onion, edamame, wakame, sesame, and a refreshing ponzu dressing

CARPACCIO PINCHOS

Pinchos with carpaccio tartare, rocket, Parmesan cheese and truffle mayonnaise

BRUSCHETTA PINCHOS

Fresh tomato salad with red onion, balsamic glaze, and fresh parsley

BRIE PINCHOS

Pinchos topped with creamy Brie, pecans, and honey

MELON & HAM

Thinly sliced Serrano ham served with cantaloupe and Galia melon

BURRATA & PEACH SALAD

Burrata salad with roasted peach, arugula, cherry tomatoes, walnuts, and basil dressing

CAESAR SALAD

Romaine lettuce salad with tender chicken breast, boiled egg, Parmesan cheese, croutons, and caesar dressing

STEAK TARTARE

Classic steak tartare with mustard mayonnaise, egg yolk cream, and toast

WATERMELON PONZU

Fresh watermelon marinated in ponzu, served with lemon mayonnaise and a crispy wasabi crumble

TUNA TOSTADA

Crispy tostada topped with tuna, guacamole, chipotle mayonnaise, and puffed rice

SALMON TARTARE & MANGO

Fresh salmon tartare with avocado, sweet-and-sour mango, dragon dressing, and black sesame seeds

COLD DISHES

CHEF'S SPECIAL

In addition to our regular menu, our chef serves a selection of changing specials. Please ask your host or hostess about today's specials.

VIETNAMESE SPRING ROLL

Vegetarian spring roll inspired by Vietnamese cuisine, served with sweet chili sauce

CATALAN TOMATO SOUP

Authentic Catalan soup, rich in pure and full-bodied flavors

TOM YAM

Refreshing Thai soup with lemongrass, lime, ginger, and finished with spring onion

SCALLOP BÉARNAISE

Scallop served in its shell, gratinated with Béarnaise sauce and Parmesan cheese

NACHOS

Tortilla chips topped with warm cheddar cheese, tomato bruschetta, crème fraîche, and spring onion

GARLIC MUSHROOMS

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

FRENCH FRIES WITH MAYONNAISE

Crispy French fries served with mayonnaise

SWEET POTATO FRIES

Sweet potato fries with truffle mayonnaise, parsley, and Parmesan cheese

GAMBAS PIL PIL

Spanish classic: prawns in hot olive oil with garlic and red chili, served with oven-baked bread

SHAKSHUKA

A rich tomato and bell pepper sauce with egg, feta cheese, and warm spices. Finished with coriander and served with naan bread

FRIED COD BITES

Crispy battered cod bites served with fresh tarragon mayonnaise, parsley, and lemon

CRISPY SHRIMPS

Deep-fried shrimp served with lemon, homemade piri piri mayonnaise, and fresh parsley

GOAT CHEESE

Warm oven-baked goat cheese wrapped in bacon, finished with honey and thyme

KOREAN FRIED CHICKEN

Crispy chicken coated in a sweet and spicy Korean glaze, topped with toasted sesame seeds, radish, spring onion, and fresh kimchiarrabbiata sauce, and Parmesan cheese

TR3S SMASH BURGER

Smashed beef burger with melted cheddar, pickles, onion, and TR3S sauce on a brioche bun

HOT DISHES

RED MULLET

Pan-fried red mullet fillet with tomato salad, lemon mayonnaise, and a crispy crumble

YAKITORI CHICKEN

Grilled chicken skewer with yakitori sauce, toasted sesame seeds and spring onion

GREEN ASPARAGUS

Pan-fried green asparagus with Parmesan cheese, balsamic glaze, and a green herb crumble

GRANDMA'S MEATBALL

Traditional beef meatball in rich gravy, served with mashed potatoes

BUTTER CHICKEN

Tender chicken in a creamy butter chicken sauce, served with warm naan bread, crème fraîche, and fresh parsley

CHICKEN SATAY

Grilled chicken with peanut sauce, prawn crackers, pickled vegetables, spring onion, and crispy fried onions

CHICKEN BURGER

Golden-fried chicken breast on a brioche bun with fresh lettuce, tomato, and chipotle mayonnaise

SPARERIBS

Slow-cooked pork ribs glazed with BBQ sauce and finished with spring onion and sesame seeds

PIRI PIRI CHICKEN WINGS

Marinated chicken wings with spicy piri piri seasoning

CHORIZO CROQUETTES

Crispy chorizo croquettes served with homemade aioli

SAMOSA

Crispy filled samosa with spiced potato and peas, served with mango chutney mayonnaise

TR3S SCHNITZEL

Golden-breaded schnitzel served with mushroom cream sauce and fresh parsley

STEAK

Pan-seared steak served with peppercorn sauce and fresh parsley

GYOZA

Japanese chicken dumplings with spring onion, sesame seeds, and teriyaki sauce

THAI CURRY

A fragrant and creamy green curry with coconut, aubergine and Thai spices, served with nasi kuning and a mixed nut blend

CHEESE CROQUETTES

Crispy croquettes filled with creamy cheese and a touch of arugula

TERIYAKI SALMON

Salmon fillet glazed with teriyaki sauce, topped with a crispy crumble and sesame seeds, served with an Asian cucumber salad

CAKE BATTER

A playful combination of cookie dough, ladyfinger biscuits, and chocolate pops

TR3S APPLE CRUMBLE

Our signature twist on apple pie, served with vanilla ice cream

MONCHOU CHEESECAKE DESSERT

Light and creamy cream cheese dessert with Bastogne cookie crumble and cherries

CRÈME BRÛLÉE

A classic vanilla custard with a crisp caramelized sugar topping

PANNA COTTA PORNSTAR

Panna cotta with passion fruit, red fruit crumble, and airy Pornstar Martini foam (contains alcohol)

SORBET

Fresh fruit salad with mango sorbet and strawberry sauce

VANILLA CREAM BRIOCHE

Brioche bun filled with creamy pastry cream and dusted with powdered sugar

TROPICAL LAYER CAKE

Traditional Indonesian layered spice cake with mango and passion fruit, served with coconut ice cream and a refreshing passion fruit coulis

STRAWBERRIES ROMANOFF

Fresh strawberries served with strained yogurt cream and meringue. A classic with a modern twist

BUENO TIRAMISU

Mascarpone cream with soft sponge cake, Kinder Bueno, and cocoa

CHURROS

Crispy Spanish churros coated in cinnamon sugar, served with dulce de leche and vanilla ice cream

DAME BLANCHE

Vanilla ice cream with chocolate sauce and peanut crumble



Spicy



TR3S Favorite



Vega



Vegan