

Tres Gatos

470 Centre St Jamaica Plain, MA 02130-2056 · +16174774851 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 9

Sticky Bun	\$5.00
cinnamon, Marcona almonds, maple syrup	
Tortilla Española	\$8.00
Yukon gold potato, farm-fresh eggs, pimentón aioli	
Patatas Bravas	\$8.00
crispy potatoes, aioli, salsa brava	
Sausage Pancakes	\$9.00
fennel and chili whipped butter, maple syrup	
Creamy Scrambled Eggs	\$12.00
grana padano, brioche toast	
Sweet Potato Hash	\$11.00
feta, pickled peppers, fried egg	
Breakfast Lamb Bocadillo*	\$13.00
fried egg, cilantro salsa verde, house made potato roll	
Chickpea Fritters	\$13.00
grilled lemon, green goddess	
Bañuelos con Limón	\$8.00
ricotta doughnuts, spiced sugar, TCHO chocolate sauce	

BRUNCH/ AFTERNOON MENU 8

Pepitas	\$3.00
lime, curry	
Marcona Almonds	\$4.00
olive oil, salt	
Olives	\$6.00
warm marinated arbequina, cerignola, picholine, gaeta olives	
Spicy Dill Pickles	\$5.00
cucumbers, wax peppers, garlic, dill	

Marinated Creminis and Bell Peppers	\$6.00
sherry vinegar, honey, sesame seeds	
Boquerones Toast	\$7.00
white anchovies, garlic, parsley	
Marinated Mussels	\$6.00
escabeche, aioli, grilled bread, pickled jalapeño, parsley, sherry vinegar, olive oil	
Avocado Toast	\$7.00
lime, herbs	

FEATURED BRUNCH COCKTAILS ²

Bloody Mary	\$11.00
tomato, pickled horseradish, pimentón dulce, citrus vodka	
Meow-mosa	\$10.00
cava, fresh OJ	

PINCHOS ⁸

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lime, curry	
Marcona Almonds	\$4.00
olive oil, salt	
Olives	\$6.00
warm marinated arbequina, cerignola, picholine, gaeta olives	
Spicy Dill Pickles	\$5.00
cucumbers, wax peppers, garlic, dill	
Marinated Creminis and Bell Peppers	\$6.00
sherry vinegar, honey, sesame seeds	
Boquerones Toast	\$7.00
white anchovies, garlic, parsley	
Marinated Mussels	\$6.00
escabeche, aioli, grilled bread, pickled jalapeño, parsley, sherry vinegar, olive oil	
Beet Romesco	\$7.00
fresh herbs, sunflower seeds	

XARCUTERIE ³

Prosciutto Americano	\$8.00
dry-cured American pork	

Salame Toscano	\$6.00
Tuscan style cured salami with wine and garlic	
Chorizo	\$6.00
slightly spicy cured pork sausage	
QUESO 3	
Great Hill Blue	\$6.00
raw cow's milk, aged at least 120 days, fresh honeycomb	
Mahón	\$5.00
raw cow's milk, shard, slightly salty, membrillo	
Manchego	\$5.00
sheep's milk, sweet and nutty	
TAPAS 12	
Tortilla Española	\$8.00
yukon gold potatoes, farm-fresh eggs, pimenton aioli	
Gambas al la Brasa	\$16.00
avocado, lime, black garlic, fennel, cilantro	
Sweet Potatoes a la Plancha	\$9.00
sweet potato, feta, pickled peppers	
Roasted Sunchoke	\$12.00
pearl barley, blood orange, almonds, apple	
Salt Cod a la Plancha	\$15.00
roasted celery root, grapefruit, wax peppers	
Patatas Bravas	\$8.00
crispy Yukon gold potatoes, aioli, salsa brava	
Chickpea Fritters	\$13.00
grilled lemon, green goddess	
Roasted Cauliflower	\$11.00
brussel sprouts, boquerone vinaigrette	
Albóndigas	\$10.00
beef, pork, tomato, pecorino romano	
Lamb Bocadillo	\$10.00
cilantro salsa verde, crispy shallots, house made potato roll	
Oven Roasted Chicken	\$14.00
piquillo agridulce, Jacob's cattle beans, charred scallions	

Grilled Flat Iron Steak

\$17.00

sesame seeds, coriander, broccoli, meyer lemon vinaigrette

DULCES 4

Crème Caramel

\$9.00

candied satsuma tangerines, mixed citrus

Buñuelos con Limón

\$8.00

ricotta doughnuts, spiced sugar, TCHO chocolate sauce

Ice Cream

\$4.00

choice of: quince frozen greek yogurt, coconut and cocoa nib (vegan)

Dessert Cocktail - "Cinnamon Girl"

\$12.00

cinnamon vodka, sherry, cream, peychauds

APERITIFS & DIGESTIFS 7

Carpano Antica

\$8.00

neat, lemon twist

Cardamaro

\$8.00

on the rocks

Bonal Gentiane-Quina

\$8.00

neat, orange twist

Casa Mariol Vermut Negre

\$8.00

on the rocks, grapefruit twist

Campari

\$8.00

splash of soda

Fernet Branca

\$8.00

neat

Salers

\$8.00

on the rocks, splash of lemon

COCKTAILS 7

Catalan Shandy

\$8.00

vermut negre, orange, pilsner

Pompelmo Milano

\$11.00

campari, perucchi vermouth, grapefruit

Cool Hand Cuke

\$13.00

cucumber gin, elderflower liqueur, cava

Fall Bamboo	\$11.00
amontillado, cocchi vermouth di torino, bitters	
Chartreuse Gimlet	\$14.00
green chartreuse, cocchi americano, lime	
Leadbelly Lemonade	\$11.00
muddled orange and mint, honey bourbon, lemon	
Red Sangria	\$9.00

BLANCO/WHITE 16

12 Luis Alegre Blanco, Rioja, Viura	AVAILABLE OPTIONS
slightly creamy with bright citrus and subtle stone fruit	\$8.00
	\$12.00
	\$30.00
12 Antonio Sanz, Rueda, Verdejo	AVAILABLE OPTIONS
medium body with lemon pith, green herbs, chamomile	\$9.00
	\$13.00
	\$34.00
12 Valtea, Rías Baixas, Albariño	AVAILABLE OPTIONS
tropical fruit, fresh apricot, balanced acidity	\$10.00
	\$15.00
	\$38.00
11 Gerardo Méndez "Amizade", Monterrei, Godello	AVAILABLE OPTIONS
full-bodied and lively with hints of lavender	\$11.00
	\$16.00
	\$42.00
03 Lopez De Heredia "Vina Gravonia", Rioja Alta, Viura	AVAILABLE OPTIONS
fresh and complex on the nose, generous and taut on the palate	\$13.00
	\$19.00
	\$50.00
11 Protocolo, Tierra de Castilla, Viura/Arien	\$30.00
light and crisp with fresh, bright citrus	
11 Cellar Pinol "Ludovicus", Terra Alta, Garnacha Blanca	\$34.00
spice notes, jasmine, slate minerality	
10 Cellar Pinol "Portal", Terra Alta, Garnacha Blanca/Sauv. Blanc/Viognier/Macabeo	\$40.00
asian pear, stone minerality, round finish	
12 Gramona "Gessami Blanco", Penedès, Muscat/Sauv. Blanc/Gewürztraminer	\$40.00
complex tropical fruit nose, floral notes; dry on the palate	
11 Anima Negra "Quibia", Mallorca, Premsal/Callet Blanco	\$44.00
passionfruit, calcareous minerality, lemon pith	

12 Botani Blanco, Málaga, Muscat	\$44.00
green melon, tangerine and honeysuckle with a long dry finish	
11 Les Trois Amis "Audacia", Valdeorras, Godello	\$48.00
stone fruit, minerals, fresh acidity with creamy texture	
13 Ameztoi Txakolina, Getariako Txakolina, Hondarribi Zuri	\$50.00
pleasantly tart with grannysmith apple and chalk minerality	
12 Rafael Palacios "Louro Do Bolo", Valdeorras, Godello	\$52.00
citrus and floral notes, rich and nutty with a long finish	
13 Albarino De Fefinanes, Rias Baixas, Albariño	\$64.00
round and minerally with a subtle effervescence	
12 Raventós I Blanc "Silencis", Penedès, Xarel-lo	\$68.00
full and complex; chablis structure and steely minerality	

CAVA/BUBBLY ⁴

Nv Vilarnau Brut Rosé, Penedès, Trepát/Pinot Noir	AVAILABLE OPTIONS
strawberry, lemon pith, mineral, dry finish	
	\$10.00
	\$15.00
	\$42.00
Nv Mestres 1312, Penedès, Macabeo/Xarel-lo/Parellada	AVAILABLE OPTIONS
fresh grass and herbs, white flowers, bright fruit	
	\$12.00
	\$18.00
	\$46.00
Nv Raventos, Blanc "La Vida Al Camp, Penedès, Macabeo/Xarel-lo/Parellada	\$56.00
apricot, grapefruit, fresh minerality with a silky finish	
09 Raventos, Blanc "De Nit", Penedès, Macabeo/Xarel-lo/Parellada/Monastrell	\$68.00
red berries, fresh grass, delicate finish	

TINTO/RED ²²

13 Honoro Vera, Jumilla, Monastrell	AVAILABLE OPTIONS
array of dark fruits with a subtle and earthy undertone	
	\$8.00
	\$12.00
	\$30.00
13 Ameztoi "Stimatum", Getariako Txakolina, Hondarribi Beltza	AVAILABLE OPTIONS
refreshing berries and minerals with a slight spritz - served chilled	
	\$9.00
	\$13.00
	\$34.00

10 Cellar Pinol "Portal" Roble, Terra Alta, Garnacha/Tempranillo/Syrah/Cabernet Sauv.	AVAILABLE OPTIONS
bold dark fruit, granite minerality, lingering tannins	\$10.00
	\$15.00
	\$38.00
12 Joan D'anguera "Altaroses", Montsant, Garnacha	AVAILABLE OPTIONS
fresh and lively with hints of earth and red currant	\$11.00
	\$16.00
	\$42.00
06 Lopez De Heredia "Vina Cubillo" Crianza, Rioja Alta, Tempranillo/Garnacha/Mazuelo/Graciano	AVAILABLE OPTIONS
bright cherry balanced by fine tannins; elegant and complex	\$12.00
	\$18.00
	\$46.00
12 Bielsa "Vinas Viejas", Campo do Borja (Aragon), Garnacha	\$30.00
berries and herbs with a hint of chocolate	
12 Azul Y Garanza "Fiesta", Navarra, Garnacha/Tempranillo	\$36.00
ripe fruit and herb notes; unexpected complexity and structure	
12 D. Ventura "Vina Do Burato", Ribeira Sacra, Mencia	\$36.00
red berries, cherry pit, with slight asian spice	
11 Bodegas Nekeas "El Chaparral", Navarra, Garnacha	\$40.00
blueberry, violet, cracked pepper, woodsmoke	
11 La Atalaya, Almansa, Garnacha/Monastrell	\$42.00
bold tannin with black pepper and dark fruit	
13 Luberri "Orlegi" Cosecha, Rioja, Tempranillo/ Viura	\$42.00
airy and young with ripe boysenberry and black cherry	
11 Luis Alegre "Koden", Rioja, Tempranillo	\$44.00
bright and fresh with ripe cherries and green herbs	
10 Vina Pedrosa "El Pedrosal", Ribera del Duero, Tinto Fino	\$46.00
powerful, fruit-driven wine rounded out by earth tones	
07 La Rioja Alta "Vina Alberdi" Reserva, Rioja Alta, Tempranillo	\$52.00
earthy nose, mushroom, cherry; silky texture	
11 Bodegas Maurodos "Prima", Toro, Tempranillo	\$52.00
full bodied with intense red fruit, warm spice	
10 Anima Negra "An/2", Mallorca, Callet/Mantonegre/Fogoneu/Syrah	\$56.00
wild raspberry, jasmine, hint of smoky chorizo	
10 Castro Ventosa "El Castro De Valtuille", Bierzo, Mencia	\$62.00
black cherry and currant with a round, herbacious finish	
10 R. O. Q. "R-Oh*", Montsant, Garnacha/Carignan	\$64.00
earthy and herbacious with lots of ripe blackberry	

10 Celler Ardevol "Anjoli", Priorat, Garnacha/Cabernet Sauvignon/Merlot/Syrah	\$64.00
bold spice, dark fruit, slate minerality	
10 Los Bermejos Tinto, Lanzarote (Canary Islands), Listan Negro	\$64.00
warm red fruit, thyme and lavender, black volcanic rock	
03 Lopez De Heredia "Vina Bosconia" Reserva, Rioja Alta, Tempranillo/Garnacha/Graciano/Mazuelo	\$72.00
old world rioja at its best; impeccably balanced	
04 La Rioja Alta "Vina Ardanza" Reserva, Rioja Alta, Tempranillo/Garnacha	\$78.00
dried sour cherry and vanilla, silky texture	

SHERRY/APERITIVO 15

Gonzalez Byass "Tio Pepe" Fino	\$7.00
palomino, jerez de la frontera	
Valdespino "Ynocente" Fino	AVAILABLE OPTIONS
palomino, puerto de santa maria	
	\$11.00
	\$33.00
Cesar Florido Fino	\$8.00
palomino, chipiona	
Orleans Borbón Manzanilla Fina	AVAILABLE OPTIONS
palomino, sanlucar de barrameda	
	\$8.00
	\$27.00
Valdesp. "Deliciosa" Manzanilla	AVAILABLE OPTIONS
palomino, sanlucar de barrameda	
	\$9.00
	\$27.00
Barbadillo Solear En Rama Manzanilla	AVAILABLE OPTIONS
palomino, sanlucar de barrameda	
	\$13.00
	\$39.00
Santiago Palo Cortado	\$11.00
palomino, jerez de la frontera	
Gonzalez Byass "Viña Ab " Amontillado	\$8.00
palomino, jerez de la frontera	
Valdespino "Tio Diego " Amontillado	\$10.00
palomino, jerez de la frontera	
El Maestro Sierra Amontillado 12 Anos	AVAILABLE OPTIONS
palomino, jerez de la frontera	
	\$14.00
	\$42.00

G. Colosia "Sangre Y Trabajadero" Oloroso

palomino, puerto de santa maria

AVAILABLE OPTIONS

\$9.00

\$27.00

El Maestro Sierra Amoroso

palomino/pedro ximenez, jerez de la frontera

AVAILABLE OPTIONS

\$11.00

\$38.00

Hidalgo Pedro Ximenez

pedro ximenez, jerez de la frontera

\$8.00**Cesar Florido "Especial"**

moscatel, chipiona

AVAILABLE OPTIONS

\$9.00

\$27.00

'48 Primitivo Quiles "Fondillon"

monastrell, alicante

\$15.00**BOTTLED BEER** 27**Slumbrew (Ma) - Flagraiser Ipa (12 Oz/7. 5%)****\$6.00****Jack's Abby (Ma) - Leisure Time Lager (12 Oz/4. 8%)****\$5.00****Newburyport (Ma) - Green Head Ipa (12 Oz/7. 2%)****\$6.00****Bantam Cider (Ma) - Wunderkind (12 Oz/6%)****\$10.00****Two Roads (Ct) - Lil' Heaven (12 Oz/4. 8%)****\$6.00****Downeast Cider House (Me) - Hard Lemonade (12 Oz/5. 1%)****\$6.00****Maine Beer Company (Me) - Zoe (16. 9 Oz/7. 2%)****\$12.00****Baxter (Me) - Tarnation (12 Oz/5. 3%)****\$5.00****Ithaca (Ny) - Flower Power (12 Oz/7. 5%)****\$7.00****Sixpoint (Ny) - the Crisp(12 Oz/5. 4%)****\$6.00****Southern Tier (Ny) - Live (12 Oz/5. 5%)****\$6.00****Dogfish Head (De) - Festina Pêche (12 Oz/4. 5%)****\$7.00****Tröegs (Pa) - Sunshine Pils (12 Oz/4. 5%)****\$5.00****Left Hand Brewing (Co) - Nitro Milk Stout (12 Oz/6%)****\$6.00****Boulevard (Mo) - Tank 7 (12 Oz/8%)****\$8.00****Full Sail (Or) - Session Lager (11 Oz/5. 1%)****\$4.00****Lagunitas (Ca) New Dogtown Pale Ale (12 Oz/6. 2%)****\$6.00**

Anderson Valley (Ca) - Summer Solstice (12 Oz/5%)	\$6.00
North Coast (Ca) - Brother Thelonious (12 Oz/9. 4%)	\$10.00
21st Amendment (Ca) - Bitter American (12 Oz/4. 4%)	\$6.00
Samuel Smith's Old Brewery (Uk) - Nut Brown Ale (12 Oz/5. 2%)	\$7.00
Crispin (Uk) - Classic English Dry Cider (16. 9 Oz/5. 8%)	\$7.00
Brasserie Dupont (Be) - Saison Dupont (11. 2 Oz/6. 5%)	\$10.00
Clausthaler (De) - Non-Alcoholic (12 Oz)	\$4.00
Guineu Cervesa Artesana (Es) - Riner Pale Ale (11. 2 Oz/2. 8%)	\$9.00
Estrella Damm (Es) - Daura (11. 2 Oz/5. 4%)	\$5.00
Moritz (Es) - Barcelona Lager (11. 2 Oz/4%)	\$6.00

DRAFT BEER 4

Jack's Abby (Ma) - Berliner Braun (3. 5%)	AVAILABLE OPTIONS
	\$3.00
	\$5.50
Peak Organic (Me) - Fresh Cut (4. 6%)	AVAILABLE OPTIONS
	\$3.50
	\$6.00
Lagunitas (Ca) - Ipa (6. 2%)	AVAILABLE OPTIONS
	\$4.00
	\$6.50
Sixpoint (Ny) - Apollo (5. 2%)	AVAILABLE OPTIONS
	\$4.50
	\$7.00

LARGE FORMAT / SPECIAL RELEASE 6

Bantam Cider (Ma) Rojo (22 Oz/5. 4%)	\$13.00
Backlash Beer Co (Ma) Declaration (22 Oz/7. 2%)	\$18.00
High and Mighty (Ma) Fumata Bianca (22 Oz/8. 4%)	\$16.00
North Coast (Ca) Le Merle (25. 4 Oz/7. 9%)	\$24.00
North Coast (Ca) Grand Cru (25. 4 Oz/12. 9%)	\$24.00
Trabanco (Es) Asturian Natural Cider (24. 7 Oz/6%)	\$13.00

TINTO/WINE 3

Tinto De Limon	\$8.00
Tinto De Naranja	\$8.00
Winter Red Sangria	\$9.00

DRINKS 6

San Pellegrino Sparkling Water (16. 9 Oz)	\$3.00
Coke, Coke Zero, Diet Coke, Sprite (8. 5oz)	\$2.00
Coffee (Italian Roast)	\$2.00
Cappuccino	\$3.00
Espresso	\$2.00
Hot Tea (7 Selections)	\$2.00