

aqua nueva

Experience Menu

£60 per person
(add wine pairing for £39 per person)

Gordal olives, sourdough bread | v
NV Cava Juvé & Camps Essential Rosé, Penedés, 125ml

Escabeche de ceps
Smoke sardines

Marinated salmon, corn ajo blanco cream
2023 Verdejo, Protos, Rueda, Castilla y León, 100ml

Spicy Chorizo Lollipop
Tempura mild chorizo, garlic, pear aioli

"Gambas Al Ajillo"
Tiger prawns, Ajillo sauce
2023 Pazo Señorans, Albariño, Galicia, 100ml

— CHOOSE YOUR MAIN —

Rack of lamb
In ajada with sweet potato ribbons & sweet potato puree
2020 Bodegas Muga Reserva, Tempranillo blend, La Rioja, 100ml

Stone Bass Vizcaina, crunch chickpeas
2023 Lágrimas Rose, Merlot-Garnacha, Aragón, 100ml

"Artichoke flower"
Artichoke, jerusalem artichoke pure, black garlic salt
2023 Sueños de Obergó, Chardonnay, Somontano, Aragón, 100ml

Fosquito & Anglaise Sauce, sponge, almond praline and hazelnut nibs
2021 Chateau Laville, Sauternes, France, 75ml

Tapas

Rustic tomato bread VG	8.5
Padrón peppers VG	8.5
Patatas Bravas V	13
Classic Spanish tortilla V Caramelised onion	11.5
Iberico ham	24
Homemade Catalan style fresh cheese Almond praline, pine nuts, vanilla salt, olive oil	12
"Bikini Barcelona" Galician lacon, Aragon black truffle	18
Dry-aged beef Salsa, tartufata, rustic tomato sauce (supplement £10 Caviar)	28
Málaga "Mollete" bread Pulled pork, paprika Colora butter, pickled cucumber	13
Mediterranean Aubergine VG Roasted aubergine, Bravas sauce, toasted pumpkin seeds, Parmesan twill	14
Cured salmon, corn ajo blanco cream Almond-garlic cream with corn and chilli marmalade	17
Escabeche de ceps Smoke sardines	12
Ensaladilla Rusa Carrot, potato and cod mayo, ventresca, picos	14
Crab Tostada Green apple, pickled chilli	15
Spicy Chorizo Lollipop Tempura mild chorizo, garlic and pear aioli	9

Croquettes

Wild mushroom V	12.5
Manchego cheese, truffle V	12.5
Black seafood	12.5
Iberico ham	12.5

Plates

"Artichoke flower" V	16.5
Artichoke, jerusalem artichoke purée, black garlic salt	
Wild mushrooms "guiso"	23
Bone marrow, potato cream, confit egg yolk	
"Gambas Al Ajillo"	16
Tiger prawns, ajilo mayo	
Extremadura pork tenderloin	24
Butter beans puree, pork craqueline & green pepper	
Oxtail low cocktion	26
Potato foam & potato granillo	
Rack of Lamb	32
In ajada with sweet potato ribbons & sweet potato puree	
Stone bass vizcaina	24
Crunchy chickpeas	
Galician style octopus, tomato, almond	20
Potato cream, paprika crisp	
Bomba	14
Beef Ragu, potato, salsa brava	
"Mosaic" hamachi	17
Samphire, mojo rojo, Navarra piparra peppers	
Patcharan duck	24
Crispy kale & trinxat	
Vegetarian Paella VG	35
Seasonal vegetables	
Seafood Paella	45
Prawns, squid, octopus, mussels	

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. All prices are in GBP. | V - vegetarian VG - vegan

Desserts

Fosquito & Anglese Sauce, sponge, almond praline and helznut nibs	14
Crema Catalana, caramelised popcorn, passionfruit & ice cream v	13
Churros "Rosco", chocolate ganache, orange zest v	12
Catalan chocolate flan, salt, olive oil v	14
Spanish cheese board v	15

Digestifs

(50ml)

Licor de Hierbas de Orujo	10
Herb liqueur made with the traditional formula of herbs of the earth	
Crema de Orujo	10
Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours	
Patxaran	11
Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur	

Sweet Wine

(75ml)

NV	Chateau Laville, Sauternes, France	17
NV	Moscatel Floralis, Torres, Penedes, Spain	11

Sherry

(75ml)

NV	Fino, Bodegas Gutiérrez Colosía, Jerez, Spain	10
NV	Pedro Ximénez, Bodegas Gitiérrez Colosía, Jerez, Spain	18
2021	Equipo Navazos 'I Think' Manzanilla En Rama	19