

aqua nueva

TRIP TO SPAIN

Aqua Nueva is more than a destination, it's a rhythm, where afternoons drift into vibrant evenings and the ritual of aperitivo comes alive. As golden light settles and conversation fills the air, one drink becomes two, and the night begins to unfold.

"Trip to Spain" invites you into that moment.

Inspired by Spain's landscapes and traditions, this cocktail menu journeys from Andalusia to the Basque coast and the terraces of Catalonia. Each drink reimagines classic Spanish ingredients - sherry, vermouth, citrus, olive oil, herbs, and spice - through a modern lens.

Designed for sipping, sharing, and lingering, every cocktail captures the spirit of Spanish conviviality.

Take your time and let the evening unfold.

Bienvenidos a España

BAR FOOD

aqua nueva

Monday | 5pm to close
Tuesday - Saturday | 12pm to close

CLASSIC TAPAS

Gordal Olives (vg) | 8

Catalan cheese, tomato and bread (vg) | 12

Padron peppers (vg) | 8.5

Whitebait | 9

Cured Iberico meat selection | 15

Salsichon | Chorizo | Lomo

Spanish cheese board | 15

Idiazabal | San Simon | Murcia | Manchego | Payoyo

Signature croquettes platter (9 pieces) | 24

Mushroom (v) | Manchego (v) | Iberico ham

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MODERN TAPAS

Aubergine Pincho | 8

Aubergine pincho, olives

Lomo Pincho | 8

Piparra, Piquillo, Bell Pepper

Málaga "Mollete" bread | 13

Pulled pork, Andalusian paprika Colora butter, pickled cucumber

Sobrasada | 9

Sobrasada with sourdough bread

Spicy Chorizo Lollipop | 9

Tempura mild chorizo, garlic and pear aioli

Patatas Bravas | 13

White, black alli-olli and brava sauce

Morcilla Roll | 12

Black Spiced Morcilla with apple and Tomato Jam

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DESSERTS

Homemade donut, chocolate sauce (v) | 12

Our menus are sample menus and are subject to change. All prices are in GBP. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. 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.

V - vegetarian VG - vegan

BAR FOOD

aqua kyoto

Monday to Sunday | 12pm to close

Japanese mixed nuts | 5.5

ミックスナッツ

Nocellara Olives | 5.5

ノチェラーラオリーブ

Tempura Rock shrimp, spicy chilli, garlic mayonnaise | 23.5

ロックシュリンプ天婦羅

Tempura sea bass, tenstuyu sauce, ao nori salt | 20

スズキ天婦羅

Wagyu beef sliders, yakiniku sauce (3 pieces) | 17

和牛ミニバーガー

Marinated chicken kara age with kewpie mayo & tonkatsu sauce | 20

鶏唐揚げ

Wagyu beef gyoza, mizuna miso (3 pieces) | 18

和牛餃子

Sweet potato fries xo salt with motodare mayo | 8

さつまいもフライ | V

Tuna & salmon cigarols (3 pieces) | 20

ツナサーモンシガロール

Grilled Edamame with shichimi salt | 6

焼き枝豆 | V

- SUSHI & SASHIMI -

Avocado maki | 15

アボカド巻 | V

Salmon & avocado harumaki (8 pieces) | 19.5

サーモンアボカド春巻き巻

Spicy negitoro, ao nori, crispy leeks & avocado maki roll (8 pieces) | 21

スパイシーネギトロ アボカド巻

Aqua Kyoto sushi platter (3 Nigiri, 4 Maki Roll, 3 Sashimi) | 35

Tuna, Salmon, Yellowtail

おまかせ寿司盛り合わせ

Scallop and prawn tempura, carrot, cucumber & spicy mayonnaise (8 pieces) | 16

帆立海老天婦羅巻 | V

- DESSERT -

Black sesame fondant & green tea ice cream | 13

黒ゴマフォンダン

Sakura Blossom Tree | 16

桜の木 チェリーパンナコッタ

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SIGNATURES



VERMUT DE ORO | 17

Cocchi Americano Vermouth,
Fever-Tree Light Tonic,
Oleo Saccharum Sherry Vinegar



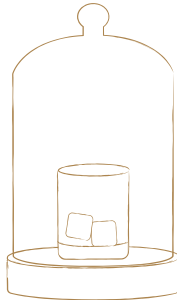
FLAMENCO NEGRONI | 17

Java Mur Cacao Rum,
Karminia Sweet Vermouth,
Campari

MACALLAN WHISKY SELECTION

EL FUERTEE | 38

Macallan 12 Whisky,
Pacharán Zoco,
Kahlua, Angostura



UPGRADE TO:

Macallan 15 | 52
or
Macallan 18 | 85



WALKERS HARVEST | 20

Johnnie Walker Black Ruby,
Besesou Honey, Apricot Brandy,
Apple Jam, Peychaud's Bitters,
Hojicha Sparkling Tea



ROJO Y ORO | 18

Chorizo Infused Casamigo
Blanco, Ancho Reyes Verde Chilli
Liqueur, Lime, Paprika Agave

SIGNATURES



MANZANA VERDE | 17

Tanqueray London Dry Gin, Lemon,
Cinnamon, Apple Soda



COSTA BRAVA TONIC | 17

Karminia Sweet Vermouth,
Fever-Tree Mediterranean Tonic



NOTORIUS F.I.G. | 18

Casamigo Blanco, Avocado,
Fig Liqueur, Fever-Tree Ginger Ale



POMELO AHUMADO | 18

Casamigo Mezcal, Cointreau,
Grapefruit, Lime, Vanilla,
Cynar, Jasmine Sparkling Tea



JARDÍN ANDALUZ | 17

Tanqueray No.10, Tio Pepe Sherry,
Thyme Cordial, Savoia Rosso,
Fever-Tree Raspberry & Rubarb Soda

NON-ALCOHOLIC COCKTAILS



ASHIKAYA FLOWER | 12

Everleaf Marine, Martini Vibrante, Lavander, Lychee, Yuzu



AMPHORA | 12.5

Tanqueray Alcohol Free 0.0, Purple Shiso Tea,
Kumquat Sherbet, Saicho Jasmine Tea



JAPANESE HIGHBALL | 12

Everleaf Forest, Calamansi, Padron Pepper,
Fever Tree Ginger Beer



NO-TRINIDAD SOURZ | 12

The Pathfinder Hemp, Orgeat, Lemon



REVERSE NO-YORK SOURS | 12

Everleaf Mountain, Merlot, Citrus, Lemon Foam



PA-LOW-MA | 12

Everleaf Mountain, Two Keys Grapefruit Soda

WHITE WINE

Glass | Glass | Bottle
125ml | 175ml

Campo Flores, Blanco Orgánico, Castilla- La Mancha, Spain, 2024	11	14	46
Protos, Verdejo, Rueda, Criado Sobre Lías Finas, Spain 2024	12	16	52
Chardonnay Sueños de Obergo, Somontano, Spain, 2024	13	17	65
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2024	16	22	85

ROSÉ WINE

Lágrimas Rosé, Obergo, Spain, 2024	12	16	56
Whispering Angel, Côtes de Provence, France, 2024	16	22	85

RED WINE

Alma de Vid Tinto, Tempranillo blend, Valdepeñas, Spain 2024	11	15	46
Garnacha, Caramelos, Somontano, Spain, 2023	13	17	64
Malbec, Las Terrazas, Mendoza, Argentina, 2023	14	18	75

LARGE FORMATS

Veuve Clicquot 'Yellow Label' Brut, Reims, Magnum, NV, 1.5L	240
Veuve Clicquot Rosé, Reims, Magnum, NV, 1.5L	330
Dom Pérignon, Épernay, Magnum, 2010, 1.5L	1,200
Dom Pérignon Rosé, Epernay, Magnum, 2002, 1.5L	1,750

Glass | Bottle
125ml

CHAMPAGNE

Veuve Clicquot 'Yellow Label' Brut, Reims, NV	23		115
Bollinger Special Cuvee Brut, Aÿ, NV			185
Ruinart 'Blanc de Blancs', Reims, NV	33		190
Krug Grande 'Cuvée', Reims, NV			550

VINTAGE CHAMPAGNE

Moët & Chandon 'Grand Vintage', Épernay, 2016			200
'La Grande Dame', Veuve Clicquot, Reims, 2015			340
'La Grande Année', Bollinger, 2015			415
Dom Pérignon, Épernay, 2015			520

ROSÉ CHAMPAGNE

Veuve Clicquot Rosé, Reims	28		150
Ruinart Rosé, Reims, NV			220
Moët & Chandon Rosé 'Grand Vintage', Épernay, 2015			250
Dom Pérignon Rosé, Épernay, 2009			820

VODKA

Belvedere	15
Beluga	16
Beluga Gold Line	52
Boatyard	15
Ketel One	13
Ketel One Citron	14
Konik's Tail	16

GIN

Boatyard	16
Boatyard Sloe	15
Tanqueray London Dry Gin	13
Hendrick's	14
Mare Mediterranean	16
Martin Miller's	14
Monkey 47	20
Sipsmith London Dry	15
Tanqueray No. 10	15
Oyster Fine de Claire Adriatic	16

TEQUILA

Arette Blanco	15
Arette Reposado	20
Casamigo Blanco	16
Casamigo Reposado	18
Casamigo Añejo	26
Clase Azul Plata	40
Clase Azul Reposado	50
Don Fulano Blanco	18
Don Fulano Reposado	20
Don Fulano Añejo	25
Don Julio 1942	55
Don Julio Añejo	27
Don Julio Blanco	18
Don Julio Reposado	25
Don Julio Rosado	38
Fortaleza Añejo	33
Fortaleza Blanco	22
Fortaleza Reposado	28

MEZCAL

Casamigo Mezcal	22
Corte Vetusto Espadin	19
Derrumbes Durango	16
Derrumbes San Luis Potosí	18

COGNAC

Hennesy VS	16
Hennesy XO	48

PISCO

Waqar	15
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CACHAÇA

Yaguara	14
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RUM

Aluna Coconut	13
Bacardi Rum 8Yrs Old	15
Diplomatico Reserva Exclusiva	18
Gosling's Black Seal Bermuda	13
Hama Signature	13
Java Mur Espresso Cream	12
Java Mur Signature	13
Java Mur Cacao	13
Planteray Pineapple	14
Smith and Cross	16
Santa Teresa 1796	19
Wray and Nephew	14
V Rum Spiced	15

SCOTCH WHISKY

Balvenie 12Yrs Old	20
Caol Ila 12Yrs Old	20
Johnnie Walker Black Label	14
Johnnie Walker Black Ruby	18
Johnnie Walker Blue Label	55
Laphroaig Select	18
Lagavulin 16Yrs Old	26
Macallan 12Yrs Old	26
Macallan 15Yrs Old	45
Macallan 18Yrs Old	72

AMERICAN WHISKEY

Bulleit Bourbon	13
Bulleit Rye	14
Makers Mark	14
Templeton Rye	14

IRISH WHISKEY

Jameson	13
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BEER & CIDER

Estrella Galicia	7.25
Asahi	7.25
Meantime Pale Ale	7.25
Asahi 0.0% Alcohol Free	6.95
Cornish Orchards Golden Cider	7.25

SOFT

each 5

Coca-Cola | Diet Coke | Fever-Tree light Indian tonic water |
Fever-Tree premium Indian tonic water | Fever-Tree premium ginger ale |
Fever-Tree premium ginger beer | Fever-Tree premium lemonade |
Fever-Tree premium soda water | Two Keys grapefruit soda

Aqua Decantae water - Still | Sparkling (750ml) each 6

Juices each 5.5
Orange | Apple | Cranberry | Pineapple | Grapefruit | Tomato

Tea (please ask your server for today's selection) 4.5

ILLY COFFEE

Cappuccino	5
Single Espresso	3
Double Espresso	4
Macchiato Single	3
Macchiato Double	4
Latte	5
Americano	5
Hot Chocolate	5

BOTTLE MENU

VODKA

Belvedere	250
Beluga Gold Line	750
Beluga Noble	250
Ketel One	200
Nikka Coffey	240

GIN

Gin Mare	250
Hendrick's	240
Roku	240
Tanqueray London Dry Gin	200

TEQUILA

Casamigo Blanco	250
Casamigo Reposado	280
Don Julio 1942	800
Don Julio Blanco	270
Don Julio Reposado	350

WHISKY | WHISKEY

Bulleit Bourbon	200
Jameson	200
Jack Daniel's	220
Johnnie Walker Black Label	230
Johnnie Walker Blue Label	800
Makers Mark	230

RUM

Bacardi 8	240
Hama Signature	200
Santa Teresa 1796	330
V Rum Spiced	230

BRANDY

Hennessy VS	270
Hennessy XO	750