

aqua nueva

Pre Theatre Menu

Available Monday - Saturday

4 savoury dishes, 1 dessert @ 32 per person

Served between 5pm - 6.30pm, 9pm - close. Menu available for a maximum of 6 dining guests.

Classic plates / Clásicos

Choose one from...

Rustic tomato bread **v**
Pan con tomate | C

Padrón peppers **v**
Pimientos de padrón

Souffle omellette, ham crisp
Espuma de tortilla, jamón crujiente | E, M, SU

Iberian ham
Paletilla Ibérico

Supplement 10

Croquettes / Croquetas

Choose one from...

Manchego cheese, truffle **v**
Croquetas de queso Manchego y trufa | C, E, M, SU

Black seafood
Croquetas negras de marisco con alioli | C, CR, E, F, M, MO

Iberian ham
Croquetas de jamón Ibérico | C, E, M

Tapas / Para Compartir

Choose two from...

Roasted delicata pumpkin, artichoke mayo **v**
Calabaza asada crujiente, mayonesa de alcachofa | C, E, MU

King oyster mushroom, pearl barley, black truffle **v**
Trigo con setas salvajes y trufa | C, M

Cured sardines, Penjar tomatoes on crystal bread
Sardinas marinadas con pan cristal y tomates del Penjar | C, F

Creamy mackerel escabeche, baby carrots, herring caviar
Caballa en escabeche con zanahorias baby y caviar | C, F, M

Cod tempura, basil, red pepper sauce
Bacalao crujiente con pure de piquillos | C, CE, F, MO, MU, SU

Beef short rib, potato gratin
Costilla de ternera con patatas | M, SU

Slow-cooked lamb, sweet potato puree, kale, lamb jus
Cordero cocinado a baja temperatura, puré y chips de boniato, kale, salsa de cordero | M, SU

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 13.5% discretionary service charge will be added to the final bill.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide

Desserts / Postres

Choose one from...

Seasonal fruit salad, sorbet, mango, passion fruit sauce **v**
Fruta de temporada, sorbete y salsa de mango y fruta de la pasión | CE, MU

Pistachio churros, dark chocolate sauce **v**
Churros de pistacho con salsa de chocolate | C, M, N

Spanish cheese board **v** Supplement 10
Selección de quesos Españoles | C, M

Digestifs / Digestivos

Licor de Hierbas de Orujo (50ml) 8
Herb liqueur made with the traditional formula of herbs of the earth

Crema de Orujo (50ml) 8
Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours

Patxaran (50ml) 9
Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur

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