

Tapas

Rustic tomato bread VG	8
Padrón peppers GF, VG	8
Patatas Bravas GF, V	12
Classic Spanish tortilla, caramelised onion GF, V	11
Iberico ham GF	20
Beetroot Salmorejo, cured sea bass, Idiazabal cheese Andalusian cold soup, Idiazabal cheese	13
Calamari tartare, squid ink bread Lemon, aioli dressing	18
Catalan Fuet cone, fried quail egg Catalan Fuet sausage, filo pastry cone	13
"Mollete" bread, pulled pork Colora butter Traditional bread from Malaga, Andalusian paprika spiced pulled pork butter, cucumber pickle	12
Ajo blanco Andalusian cold almond-garlic soup served in a shot glass, cured tuna, pickled Kentish cherry	13
Cod Brandada GF Home-salted cod brandade, crispy cod skin, burnt Seville orange	12
Gamba Alistada red prawns, rice crisp GF Huelva prawns, star anise, sofrito cream	13
Eclairs, Cabrales cheese, membrillo, crispy Chistorra Eclairs filled with Asturias Cabrales blue cheese, quince jelly, crispy Aragon Chistorra sausage	9
Crab Tostada Green apple, pickled chilli	14

Croquettes

Wild mushroom V	11
Manchego cheese, truffle V	11
Black seafood	11
Iberico ham	11

Plates

3-style artichoke GF, V Globe artichoke confit, artichoke cream, artichoke crisps	13
Monkfish a la "romana" Cornish monkfish tempura, romesco sauce, wild asparagus	21
Wild mushrooms "guiso" GF Bone marrow, potato cream, confit egg yolk	22
Pan fried Scottish Turbot, caviar GF Cava "espumosa", cauliflower puree	26
Extremadura Pork tenderloin, green pepper cream Ham relish, onion crisp biscuit	21
Guinea fowl, parsley sauce GF Guinea fowl cooked in a salt crust, roasted garlic, honey soaked red peppers	27
Slow cooked lamb, sweet potato puree GF Kale, lamb jus	21
Galician Octopus, tomato, almond GF Potato cream, paprika crisps	19
Chef's homage to omelette GF Potato, ham crisp	13
Cornish Mackerel escabeche Baby carrots dressing, herring caviar	18
Moruno Pork skewers GF Cumin, paprika, crackling, served on a table top grill	14

Paellas	
Vegetarian paella: courgette, baby corn, baby radish, nora tomatoes VG	18
Prawns Paella: traditional Spanish paella, Huelva prawns, squid sofrito	25

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 GF - gluten free

Desserts

Caramelised torrija, cinnamon, blood orange sorbet V	11
Catalan cream, caramelised popcorn, pineapple granita GF, V	13
Glazed churros, orange marmalade V	11
Eaton mess, sangria sorbet V	14
Goat's milk flan, cardamom milk ice cream, candy floss GF, V	14
Spanish cheese board V	14

Digestifs

Licor de Hierbas de Orujo Herb liqueur made with the traditional formula of herbs of the earth	(50ml) 8
Crema de Orujo Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours	8
Patxaran Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur	9

Sweet Wine

2019 Alta Alella, Dolç Mataró, Barcelona, Spain	(75ml) 13
2020 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	11
NV Moscatel Floralís, Torres, Penedes, Spain	9

Sherry

NV Fino, Bodegas Gutiérrez Colosía, Jerez, Spain	(75ml) 9
NV Pedro Ximénez, Bodegas Gitiérrez Colosía, Jerez, Spain	18
2021 Equipo Navazos 'I Think' Manzanilla En Rama	13
1982 Gonzalez-Byass, Finest Dry Palo Cortado, J. de la Frontera	37

aqua nueva

Experience Menu

Sharing menu for two people | 55 per person
Wine pairing | 42 per person

Gordal Olives | GF, VG

Iberico ham, picos
NV Cava Juvé & Camps Essential Rosé, Penedés, 125ml

Huelva prawns, star anise, sofrito cream, rice crisp | GF

**Eclairs, Asturias Cabrales blue cheese, quince jelly,
crispy Aragon Chistorra sausage**

Beetroot Salmorejo, cured sea bass, Idiazabal cheese
2022 Rioja Muga Blanco, 100ml

Grilled Carabinero prawn, saffron dressing | GF
2022 Albariño, Pazo Señorans, Rias Baixas, Galicia, 100ml

Slow cooked lamb, sweet potato puree, kale, lamb jus | GF
2018 Rioja Bodegas Muga Reserva, 100ml

Catalan cream, caramelised popcorn, pineapple granite | V

Petit Fours
NV Moscatel Floralís, Torres, Penedés, 75ml