

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	13
Andalusian cold soup, Idiazabal cheese	
Calamari tartare, squid ink bread	18
Lemon, aioli dressing	
Catalan Fuet cone, fried quail egg	13
Catalan Fuet sausage, filo pastry cone	
"Mollete" bread, pulled pork Colora butter	12
Traditional bread from Malaga, Andalusian paprika spiced pulled pork butter, cucumber pickle	
Ajo blanco	13
Andalusian cold almond-garlic soup served in a shot glass, cured tuna, pickled Kentish cherry	
Cod Brandada GF	12
Home-salted cod brandade, crispy cod skin, burnt Seville orange	
Gamba Alistada red prawns, rice crisp GF	13
Huelva prawns, star anise, sofrito cream	
Eclairs, Cabrales cheese, membrillo, crispy Chistorra	9
Eclairs filled with Asturia Cabrales blue cheese, quince jelly, crispy Aragon Chistorra sausage	
Crab Tostada	14
Green apple, pickled chilli	

Croquettes

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

Plates

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

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

ROSCON DE REYES

blood orange bun, Diplomat cream, cranberries, mint, pistachio, chocolate

Roscon de Reyes, or 'King's Ring' in English, is a cherished Spanish holiday cake resembling a crown, adorned with candied fruits that mimic precious jewels, in honor of the Three Kings.



11

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

Digestifs

(50ml)

Licor de Hierbas de Orujo

Herb liqueur made with the traditional formula of herbs of the earth

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

(75ml)

2019 Alta Alella, Dolç Mataró, Barcelona, Spain	13
2020 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	11
NV Moscatel Floralis, Torres, Penedes, Spain	9

Sherry

(75ml)

NV Fino, Bodegas Gutiérrez Colosia, Jerez, Spain	9
NV Pedro Ximénez, Bodegas Giteérrez 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 Floralis, Torres, Penedés, 75ml