

aqua nueva

Experience Menu

£60 per person
(add wine pairing for £44 per person)

Gordal Olives | VG
Iberico ham

NV Cava Juvé & Camps Essential Rosé, Penedés, 125ml

Gamba Alistada red prawns, rice crisp
Huelva prawns, star anise, sofrito cream

Cured sardines

Valencian vinaigrette, Jaén black olives spheres, basil oil

Cod Brandada

Home-salted cod brandade, crispy cod skin, burnt Seville orange

2022 Pazo Señorans, Albariño, Galicia, 100ml

Sea urchin, caviar, oyster leaves

2021 Enrique Mendoza, Pinot Noir, Alicante, 100ml

Rack of lamb

Roasted baby parsnips, parsnip purée, lamb jus

2019 Bodegas Muga Reserva, Tempranillo blend, La Rioja, 100ml

Crema Catalana, caramelised popcorn, pineapple granita | V

NV Moscatel Floralis, Torres, Penedés, 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 fresh cheese Almond praline, pine nuts, vanilla salt, olive oil	12
"Bikini Barcelona" Galician lacon, Aragon black truffle	18
Calamari tartare, squid ink bread Lemon zest, aioli dressing	18
Catalan Fuet cone, fried quail egg Catalan Fuet sausage, filo pastry cone	14
Málaga "Mollete" bread Pulled pork, Andalusian paprika Colora butter, pickled cucumber	13
Cured sardines Valencian vinaigrette, Jaén black olives spheres, basil oil	10.5
Cod Brandada Home-salted cod brandade, crispy cod skin, burnt Seville orange	13
Gamba Alistada red prawns, rice crisp Huelva prawns, star anise, sofrito cream	14
Tarragona calçots, Romesco V	12.5
Crab Tostada Green apple, pickled chilli	15

Croquettes

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

Plates

3-style artichoke V	14
Globe artichoke confit, artichoke cream, artichoke crisps	
Hake a la "romana"	22
Hake tempura, Romesco, sautéed courgette	
Wild mushrooms "guiso"	23
Bone marrow, potato cream, confit egg yolk	
Pan-fried turbot, caviar	27.5
Cava "espumosa", cauliflower purée	
Extremadura pork tenderloin, green pepper cream	22
Ham relish, onion biscuit	
Seasonal salt-baked whole fish to be enjoyed between 2 people	POA
Sautéed baby potatoes, cherry tomatoes	
Rack of lamb	27
Roasted baby parsnips, parsnip purée, lamb jus	
Galician octopus, tomato, almond	20
Potato cream, paprika crisp	
Chef's homage to omelette	13
Potato, ham crisp	
"Mosaic" hamachi	13
Samphire, mojo rojo, Navarra piparra peppers	
Catalan "pases e piñons" duck	23
Dried grape purée, duck sauce, pine nuts, baby beetroot	

Paellas

Vegetarian paella: courgette, baby corn, baby radish, nora tomatoes VG	19
Prawns Paella: traditional Spanish paella, Huelva prawns, squid sofrito	26.5

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

Marcona almond mousse, almond turrón, praline v	13
Crema Catalana, caramelised popcorn, pineapple granita v	13.5
Glazed churros, orange marmalade v	12
Eton mess, Sangria sorbet v	14
Goat's milk flan, cardamom milk ice cream, candy floss 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)

2019	Alta Alella, Dolç Mataró, Barcelona, Spain	14
2020	Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	12
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
1982	Gonzalez-Byass, Finest Dry Palo Cortado, J. de la Frontera	37