

aqua nueva

Experience Menu

£60 per person
(add wine pairing for £39 per person)

Gordal olives, sourdough bread | v

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

Cured sardines

Valencian vinaigrette, Jaén black olives spheres, basil oil

Marinated salmon, corn ajo blanco cream

2023 Verdejo, Protos, Rueda, Castilla y León, 100ml

Spicy Chorizo Lollipop

Tempura mild chorizo, garlic, pear aioli

"Gambas Al Ajillo"

Tiger prawns, Ajillo sauce

2023 Pazo Señorans, Albariño, Galicia, 100ml

— CHOOSE YOUR MAIN —

Lamb shoulder

Slow-cooked lamb shoulder, carrot, orange,
saffron puree, roasted chicory

2020 Bodegas Muga Reserva, Tempranillo blend, La Rioja, 100ml

Cod confit with potato foam and dry cherries

2023 Lágrimas Rose, Merlot-Garnacha, Aragón, 100ml

"Artichoke flower"

Artichoke, jerusalem artichoke pure, black garlic salt

2023 Sueños de Obergó, Chardonnay, Somontano, Aragón, 100ml

Turrón coulant, lime ice cream

2021 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, 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 style fresh cheese Almond praline, pine nuts, vanilla salt, olive oil	12
"Bikini Barcelona" Galician lacon, Aragon black truffle	18
Dry-aged beef Salsa tartufata, rustic tomato sauce (supplement £10 Caviar)	28
Málaga "Mollete" bread Pulled pork, paprika Colora butter, pickled cucumber	13
Mediterranean Aubergine VG Roasted aubergine, Bravas sauce, toasted pumpkin seeds, Parmesan twill	14
Cured salmon, corn ajo blanco cream Almond-garlic cream with corn and chilli marmalade	17
Ensaladilla Rusa Carrot, potato and cod mayo, ventresca, picos	20
Crab Tostada Green apple, pickled chilli	15
Cured sardines Valencian vinaigrette, Jaén black olives spheres, basil oil	12
Spicy Chorizo Lollipop Tempura mild chorizo, garlic and pear aioli	9

Croquettes

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

Plates

"Artichoke flower" V Artichoke, jerusalem artichoke purée, black garlic salt	16.5
Wild mushrooms "guiso" Bone marrow, potato cream, confit egg yolk	23
"Gambas Al Ajillo" Tiger prawns, Ajillo sauce	16
Extremadura pork tenderloin, green pepper cream Ham relish, onion biscuit	22
"Atún Encebollado" Tuna cheek Sweet wine sauce, almond cream	32
Lamb shoulder Slow-cooked lamb shoulder, carrot, orange and saffron puree, roasted chicory	27
Cod confit with potato foam and dry cherry tomatoes Bacalao confitado con espuma de patata y cerezas secas	28
Galician style octopus, tomato, almond Potato cream, paprika crisp	20
Bomba Beef Ragu, potato, salsa brava	14
"Mosaic" hamachi Samphire, mojo rojo, Navarra piparra peppers	17
"Pasas e piñons" duck Dried grape purée, duck sauce, pine nuts, baby beetroot	23
Vegetarian Paella VG Seasonal vegetables	35
Seafood Paella Prawns, squid, octopus, mussels	45

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

Turrón coulant, Lime ice cream	12
Crema Catalana, caramelised popcorn, passionfruit & toffee ice cream v	13
Churros "Rosco", chocolate sauce, orange zest v	12
Catalan chocolate flan, salt, olive oil 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
2021	Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	12
NV	Moscatel Floralis, Torres, Penedes, Spain	11

Sherry

(75ml)

NV	Fino, Bodegas Gutiérrez Colosia, 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