

aquaneuva

Experience Menu

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£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

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