

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 Obergo, Chardonnay, Somontano, Aragón, 100ml

Turrón coulant, lime ice cream
2021 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, 75ml