

aqua nueva



SET MENU

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2 COURSE | £26 • 3 COURSE | £32

(maximum of 6 guests)

Monday | from 5pm

Tuesday - Saturday | from 12pm

A complimentary glass of Prosecco



## STARTERS

(choose one)

– TAPAS –

Rustic tomato bread | vg

Padrón peppers | vg

Classic Spanish tortilla, Caramelised onion | v

Iberico ham

(£12 supplement)

– CROQUETTES –

Wild mushroom | v

Manchego cheese, truffle | v

Black seafood

Iberico ham

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

## **MAINS**

(choose two)

### **"Artichoke flower" | v**

Artichoke, jerusalem artichoke purée, black garlic salt

### **Wild mushrooms "guiso"**

Potato cream, confit egg yolk | v

### **"Mosaic" hamachi**

Samphire, mojo rojo, Navarra piparra peppers

### **Extremadura pork tenderloin**

Butter pork craqueline & green pepper

### **Lamb shoulder**

Endive & carrot purée

### **Stone Bass Vizcaina, crunch chickpeas**

(£10 supplement)

## **DESSERT**

(choose one)

**Seasonal fruit salad, sorbet, passion fruit sauce | vg**

**Chocolate churros, candied orange | v**

### **Spanish cheese board | v**

(£10 supplement)

## **DIGESTIFS (50ml)**

Licor de Hierbas de Orujo	10
Crema de Orujo	10
Patxaran	11