

aqua nueva

Experience Menu

Sharing menu for two people | 55 per person
Wine pairing | 42 per person

Gordal Olives | vg, gf

Iberico ham, picos

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

Huelva prawns, star anise, sofrito cream, rice crisp | gf

**Eclairs, Asturias Cabrales blue cheese, quince jelly,
crispy Aragon Chistorra sausage**

Beetroot Salmorejo, cured sea bass, Idiazabal cheese

2022 Rioja Muga Blanco, 100ml

Grilled Carabinero prawn, saffron dressing | gf

2022 Albariño, Pazo Señorans, Rias Baixas, Galicia, 100ml

Slow cooked lamb, sweet potato puree, kale, lamb jus | gf

2018 Rioja Bodegas Muga Reserva, 100ml

Catalan cream, caramelised popcorn, pineapple granite | v

Petit Fours

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 **gf** - gluten free