

## Tapas

<b>Rustic tomato bread</b>   VG	8
<b>Padrón peppers</b>   GF, VG	8
<b>Patatas Bravas</b>   GF, V	12
<b>Classic Spanish tortilla, caramelised onion</b>   GF, V	11
<b>Iberico ham</b>   GF	20
<b>Beetroot Salmorejo, cured sea bass, Idiazabal cheese</b>	13
Andalusian cold soup, Idiazabal cheese	
<b>Calamari tartare, squid ink bread</b>	18
Lemon, aioli dressing	
<b>Catalan Fuet cone, fried quail egg</b>	13
Catalan Fuet sausage, filo pastry cone	
<b>"Mollete" bread, pulled pork Colora butter</b>	12
Traditional bread from Malaga, Andalusian paprika spiced pulled pork butter, cucumber pickle	
<b>Ajo blanco</b>	13
Andalusian cold almond-garlic soup served in a shot glass, cured tuna, pickled Kentish cherry	
<b>Cod Brandada</b>   GF	12
Home-salted cod brandade, crispy cod skin, burnt Seville orange	
<b>Gamba Alistada red prawns, rice crisp</b>   GF	13
Huelva prawns, star anise, sofrito cream	
<b>Eclairs, Cabrales cheese, membrillo, crispy Chistorra</b>	9
Eclairs filled with Asturia Cabrales blue cheese, quince jelly, crispy Aragon Chistorra sausage	
<b>Crab Tostada</b>	14
Green apple, pickled chilli	

## Croquettes

<b>Wild mushroom</b>   V	11
<b>Manchego cheese, truffle</b>   V	11
<b>Black seafood</b>	11
<b>Iberico ham</b>	11

## Plates

<b>3-style artichoke</b>   GF, V	13
Globe artichoke confit, artichoke cream, artichoke crisps	
<b>Hake a la "romana"</b>	21
Cornish hake tempura, Romesco sauce, sautéed courgette	
<b>Wild mushrooms "guiso"</b>	22
Bone marrow, potato cream, confit egg yolk	
<b>Pan fried Scottish Turbot, caviar</b>   GF	26
Cava "espumosa", cauliflower puree	
<b>Extremadura Pork tenderloin, green pepper cream</b>	21
Ham relish, onion crisp biscuit	
<b>Guinea fowl, parsley sauce</b>   GF	27
Guinea fowl cooked in a salt crust, roasted garlic, honey soaked red peppers	
<b>Slow cooked lamb, sweet potato puree</b>   GF	21
Kale, lamb jus	
<b>Galician Octopus, tomato, almond</b>   GF	19
Potato cream, paprika crisps	
<b>Chef's homage to omelette</b>   GF	13
Potato, ham crisp	
<b>Cornish Mackerel escabeche</b>	18
Baby carrots dressing, herring caviar	
<b>Moruno Pork skewers</b>   GF	14
Cumin, paprika, crackling, served on a table top grill	

<b>Paellas</b>	
<b>Vegetarian paella:</b> courgette, baby corn, baby radish, nora tomatoes   GF, VG	18
<b>Prawns Paella:</b> traditional Spanish paella, Huelva prawns, squid sofrito   GF	25

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

# aqua nueva

## Desserts

Caramelised torrija, cinnamon, blood orange sorbet   V	11
Catalan cream, caramelised popcorn, pineapple granita   V	13
Glazed churros, orange marmalade   V	11
Eaton mess, sangria sorbet   V	14
Goat's milk flan, cardamom milk ice cream, candy floss   GF, V	14
Spanish cheese board   V	14

## Digestifs

(50ml)

<b>Licor de Hierbas de Orujo</b> Herb liqueur made with the traditional formula of herbs of the earth	8
<b>Crema de Orujo</b> Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours	8
<b>Patxaran</b> Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur	9

## Sweet Wine

(75ml)

2019 Alta Alella, Dolç Mataró, Barcelona, Spain	13
2020 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	11
NV Moscatel Floralís, Torres, Penedes, Spain	9

## Sherry

(75ml)

NV Fino, Bodegas Gutiérrez Colosía, Jerez, Spain	9
NV Pedro Ximénez, Bodegas Gitiérrez Colosía, Jerez, Spain	18
2021 Equipo Navazos 'I Think' Manzanilla En Rama	13
1982 Gonzalez-Byass, Finest Dry Palo Cortado, J. de la Frontera	37

## Experience Menu

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

**Gordal Olives** | GF, VG

**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 Floralís, Torres, Penedés, 75ml*