

# 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*

### **Razor Clams "Almejas salsa verde"**

Green sauce, crispy kale, green apple

### **Marinated salmon, corn ajo blanco cream**

*2023 Verdejo, Protos, Rueda, Castilla y León, 100ml*

### **Catalan "Mel y mato", bread soufflé**

Smoked sardine, citrus honey

### **"Gambas Al Ajillo"**

Tiger prawns, Ajillo sauce

*2023 Pazo Señorans, Albariño, Galicia, 100ml*

### — CHOOSE YOUR MAIN —

#### **Rack of lamb**

Roasted baby parsnips, parsnip purée, lamb jus  
*2020 Bodegas Muga Reserva, Tempranillo blend, La Rioja, 100ml*

#### **Hake Suquet, Red prawns, saffron cream**

*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 soufflé, Lime ice cream**

*2021 Apasionado, Sauvignon Blanc, J. Pariente, Rueda, 75ml*

## Tapas

<b>Rustic tomato bread</b>   VG	8.5
<b>Padrón peppers</b>   VG	8.5
<b>Patatas Bravas</b>   V	13
<b>Classic Spanish tortilla</b>   V Caramelised onion	11.5
<b>Iberico ham</b>	24
<b>Homemade Catalan style fresh cheese</b> Almond praline, pine nuts, vanilla salt, olive oil	12
<b>"Bikini Barcelona"</b> Galician lacon, Aragon black truffle	18
<b>Razor Clams "Almejas salsa verde"</b> Green sauce, crispy kale, green apple	14
<b>Dry-aged beef</b> Salsa tartufata, rustic tomato sauce (supplement £10 Caviar)	28
<b>Málaga "Mollete" bread</b> Pulled pork, paprika Colora butter, pickled cucumber	13
<b>"Liquid salad"</b>   VG Cold salad soup, confit cheerries, sea leaves	12
<b>Catalan "Mel y mato", bread soufflé</b> Smoked sardine, citrus honey	10
<b>Marinated salmon, corn ajo blanco cream</b> Almond-garlic cream with corn & chili marmalade	17
<b>"Ensaladilla" marinated Tuna in plankton mayo</b> Navarra piparra peppers, potato crisp	21
<b>Crab Tostada</b> Green apple, pickled chilli	15

## Croquettes

<b>Wild mushroom</b>   V	12.5
<b>Manchego cheese, truffle</b>   V	12.5
<b>Black seafood</b>	12.5
<b>Iberico ham</b>	12.5

## Plates

<b>"Artichoke flower"   V</b>	16.5
Artichoke, jerusalem artichoke pure, black garlic salt	
<b>Hake Suquet</b>	25
Red prawns, saffron cream	
<b>Wild mushrooms "guiso"</b>	23
Bone marrow, potato cream, confit egg yolk	
<b>"Gambas Al Ajillo"</b>	16
Tiger prawns, Ajillo sauce	
<b>Extremadura pork tenderloin, green pepper cream</b>	22
Ham relish, onion biscuit	
<b>"Atún Encebollado" Tuna cheek</b>	24
Sweet wine sauce, almond cream	
<b>Rack of lamb</b>	27
Roasted baby parsnips, parsnip purée, lamb jus	
<b>Galician style octopus, tomato, almond</b>	20
Potato cream, paprika crisp	
<b>"Cochinillo" Rilette piglet</b>	17
Pacharan sauce, pork crisp	
<b>"Mosaic" hamachi</b>	13
Samphire, mojo rojo, Navarra piparra peppers	
<b>"Pases e piñons" duck</b>	23
Dried grape purée, duck sauce, pine nuts, baby beetroot	

### Paellas

<b>Vegetarian paella:</b> courgette, baby corn, baby radish, nora tomatoes   VG	19
<b>Prawns Paella:</b> traditional Spanish paella, Huelva prawns, squid sofrito	26.5

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

## Desserts

Turrón soufflé, Lime ice cream	12
Crema Catalana, caramelised popcorn, passionfruit & toffee ice cream   v	13
Churros "Rosco", chocolate sauce, orange zest   v	12
Caramelised Torrija, Orujo cream, almond ice cream   v	12
Spanish cheese board   v	15

## Digestifs

(50ml)

<b>Licor de Hierbas de Orujo</b>	10
Herb liqueur made with the traditional formula of herbs of the earth	
<b>Crema de Orujo</b>	10
Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours	
<b>Patxaran</b>	11
Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur	

## Sweet Wine

(75ml)

2019	Alta Alella, Dolç Mataró, Barcelona, Spain	14
2021	Apasionado, Sauvignon Blanc, J. Pariente, Rueda, Spain	12
NV	Moscatel Floralis, Torres, Penedes, Spain	11

## Sherry

(75ml)

NV	Fino, Bodegas Gutiérrez Colosia, Jerez, Spain	10
NV	Pedro Ximénez, Bodegas Gitiérrez Colosía, Jerez, Spain	18
2021	Equipo Navazos 'I Think' Manzanilla En Rama	19
1982	Gonzalez-Byass, Finest Dry Palo Cortado, J. de la Frontera	37