



aqua nueva



CLASSIC TAPAS

Castalvetrano olives | VG | 5.5


Padron peppers | VG | 8.5

Cured Iberico meat selection | 15

Spanish cheese board | V | 15

Signature croquettes platter (12 pieces) | 24

Mushroom (V) | Manchego (V) | Black seafood | Iberico ham



MODERN TAPAS

Cod Brandada | 13

Home-salted cod brandade, crispy cod skin, burnt Seville orange

Gamba Alistada red prawns | 14

Huelva prawns, star anise, sofrito cream

Tarragona calçots, Romesco | VG | 12.5

Catalan Fuet cone, fried quail egg | 14


Catalan Fuet sausage, filo pastry cone

Málaga "Mollete" bread | 13

Pulled pork, Andalusian paprika Colora butter, pickled cucumber

"Bikini Barcelona" | 18

Galician lacon, Aragon black truffle

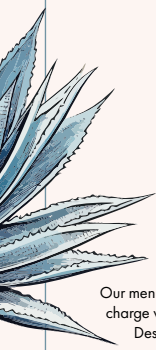


DESSERTS

Glazed churros, orange marmalade | V | 12

Petit four | 13


Lamington, avocado (vg) | Caramel bonbon | Tarta de Santiago



Our menus are sample menus and are subject to change. All prices are in GBP. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. 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.

V - vegetarian, VG - vegan





SIGNATURE COCKTAILS

MATADOR

Patron Anejo, Pineapple, Lime, Angostura Bitters

£18

ILEGAL

Illegal Mezcal, Wray & Nephew Rum,
Maraschino Liqueur, Falernum, Lime

£17

PATRON PALOMA | SLUSHIE

Patron Silver, Two Keys Grapefruit Mix

£17

TOREADOR

Patron Reposado, Apricot Brandy, Lime

£17

EL CIELO

Patron El Cielo, Savoia Rosso,
Lime, Kumquat agave

£24



BOTTLE MENU

All served with a selection of garnishes

Orange & Cinamon Sugar | Cucumber & Tajin

PATRON SILVER | £x

PATRON REPOSADO | £x

PATRON ANEJO | £x



IN PARTNERSHIP WITH |

