



aqua nueva

SAFFRON MENU

Although the origins of saffron date back over 3,000 years to Southeast Asia, saffron also has a long history with Spain, first being introduced to the country back in the 8th century. Known as the “Red Gold” of Spanish cuisine, saffron is now the defining ingredient in some of the continent's most celebrated dishes.

This menu is inspired by Autumn's vibrant Saffron Festival - Fiesta de la Rosa del Azafran, is traditionally celebrated in Spain at the end of October when picking season begins, with the spice derived from the flowers that grow in Consuegra's region. We are proud to showcase here the highest quality saffron from Spain's world-renowned Castilla-La Mancha region.

— Mateo Garcia

aquanueva.co.uk

SAFFRON MENU

COCKTAIL

SAFFRON FIESTA

Saffron-infused Calvados, ginger syrup, orange bitter

£16



£35 per person for three courses
(each dish can also be enjoyed individually)

STARTER

SAFFRON "ALL I PEBRE" | GF

smoked eel, pumpkin, saffron bisque, saffron sofrito

£10

"All I Pebre" is a traditional and beloved dish from Valencia, typically of the Albufera area. Mateo has updated the dish giving more prominence to the saffron element.

MAIN

RED MULLET, SAFFRON POTATO, SAFFRON SUQUET | GF

£18

Inspired by "Suquet" which is Catalan fishermen's all-time favourite, fish and seafood stew.

DESSERT

ARROZ CON LECHE, SAFFRON, MANGO | V

£9

A long-favoured dessert in Spain, Mateo has added flavours of saffron and cinnamon to this classic for a modern twist.



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.

V - vegetarian VG - vegan GF - gluten free