

aqua nueva

*Experience Menu*

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

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**Gordal Olives** | vg, gf

**Iberico ham, picos**

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

**Spanish red 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*

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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