

## 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</b>   GF, V Caramelised onion	11
<b>Iberico ham</b>   GF	20
<b>Homemade Catalan fresh cheese</b>   N Almond praline, pine nuts, vanilla salt, olive oil	12
<b>“Bikini Barcelona”</b> Galician lacon, Aragon black truffle	18
<b>Calamari tartare, squid ink bread</b> Lemon zest, aioli dressing	18
<b>Catalan Fuet cone, fried quail egg</b> Catalan Fuet sausage, filo pastry cone	13
<b>Málaga “Mollete” bread</b> Pulled pork, Andalusian paprika Colora butter, pickled cucumber	12
<b>Cured sardines</b>   GF Valencian vinaigrette, Jaén black olives spheres, basil oil	10.5
<b>Cod Brandada</b>   GF Home-salted cod brandade, crispy cod skin, burnt Seville orange	12
<b>Gamba Alistada red prawns, rice crisp</b>   GF Huelva prawns, star anise, sofrito cream	13
<b>Tarragona calçots, Romesco</b>   V, N	12.5
<b>Crab Tostada</b> Green apple, pickled chilli	14

## 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 Globe artichoke confit, artichoke cream, artichoke crisps	13
<b>Hake a la “romana”</b>   N Hake tempura, Romesco, sautéed courgette	21
<b>Wild mushrooms “guiso”</b> Bone marrow, potato cream, confit egg yolk	22
<b>Pan-fried turbot, caviar</b>   GF Cava “espumosa”, cauliflower purée	26
<b>Extremadura pork tenderloin, green pepper cream</b> Ham relish, onion biscuit	21
<b>Seasonal salt-baked whole fish</b>   to be enjoyed between 2 people   GF Sautéed baby potatoes, cherry tomatoes	POA
<b>Rack of lamb</b>   GF Roasted baby parsnips, parsnip purée, lamb jus	24
<b>Galician octopus, tomato, almond</b>   N Potato cream, paprika crisp	19
<b>Chef’s homage to omelette</b>   GF Potato, ham crisp	13
<b>“Mosaic” hamachi</b> Samphire, mojo rojo, Navarra piparra peppers	13
<b>Catalan “pases e piñons” duck</b>   GF, N Dried grape purée, duck sauce, baby beetroot	23

### Paellas

<b>Vegetarian paella:</b> courgette, baby corn, baby radish, nora tomatoes   GF, VG, N	18
<b>Prawns Paella:</b> traditional Spanish paella, Huelva prawns, squid sofrito   GF, N	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 N - contains nuts (including peanuts)

# aqua nueva

## Desserts

Marcona almond mousse, almond turrón, praline   V, N	13
Crema Catalana, caramelised popcorn, pineapple granita   V	13
Glazed churros, orange marmalade   V	11
Eton 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

£60 per person  
(add wine pairing for £42 per person)

**Gordal Olives** | GF, VG  
**Iberico ham** | GF

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

**Gamba Alistada red prawns, rice crisp** | GF  
Huelva prawns, star anise, sofrito cream

**Cured sardines** | GF  
Valencian vinaigrette, Jaén black olives spheres, basil oil

**Cod Brandada** | GF  
Home-salted cod brandade, crispy cod skin, burnt Seville orange  
*2022 Pazo Señorans, Albariño, Galicia, 100ml*

**Sea urchin, caviar, oyster leaves**  
*2021 Enrique Mendoza, Pinot Noir, Alicante, 100ml*

**Rack of lamb** | GF  
Roasted baby parsnips, parsnip purée, lamb jus  
*2019 Bodegas Muga Reserva, Tempranillo blend, La Rioja, 100ml*

**Crema Catalana, caramelised popcorn, pineapple granita** | V  
*NV Moscatel Floralís, Torres, Penedés, 75ml*