

aqua nueva



NUEVA DARK BRUNCH

Food only | **£40** per person

Upgrade to 90minute bottomless package:

Red, rosé, white wine and beer | **£35** per person

Cocktails (Paloma, Rum Punch) and Cava | **£45** per person

Veuve Clicquot 'Yellow Label' Brut NV | **£95** per person

TAPAS

(to share)

Rustic tomato bread | vg

Chorizo iberico, Manchego cheese

Padrón peppers | vg

Goat's cheese marmalade and Iberico ham

Fried cod, tartara sauce, langoustine

Gilda

Beef skewer, potato spiral

SUPPLEMENT

Iberico ham | **£10**

Galician octopus, tomato, almond, potato cream, paprika crisps | **£10**

Signature croquettes platter | **£24**

MAINS

(choose one)

Braised beef short rib, potato gratin

Pan-fried salmon, grilled seasonal vegetables

Artichoke flower, sweet Jerusalem artichoke puree, black garlic salt | v

DESSERT

Glazed churros, orange marmalade | v

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