

aquanova



Welcome 2025

aqua nueva

£155 per person with a glass of Champagne on arrival

First

Tuna belly cone

Cured egg yolk, finger lime

Squid

Caviar tartlets, "Ajo y Perejil" cream

Iberian ham

Rustic tomato bread

Second

Pan fried sole

Langoustine, fermented cabbage purée, Meunière herbs

Third

Confit quail

Beetroot escabeche, quail jus

Fourth

Lamb Royal

Mushroom cream, truffle jus

Dessert

Champagne foam, Turrón ice cream, Muscatel jelly, golden popping candy

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