

aqua nueva

Spring Menu

4 savoury dishes & 1 dessert
Dinner @ **42 per person**
Menu available for a maximum of 6 dining guests.

Classic plates / Clásicos

Choose one from...

Rustic tomato bread **v**
Pan con tomate | C

Padrón peppers **v**
Pimientos de padrón

Oxtail & avocado empanadas
Empanada de rabo de toro y aguacate | C, SU

Iberian ham
Paletilla Ibérico

Supplement 10

Croquettes / Croquetas

Choose one from...

Wild mushroom **v**
Croquetas de setas salvajes | C, E, M

Black seafood
Croquetas negras de marisco con alioli | C, CR, E, F, M, MO

Iberian ham
Croquetas de jamón Ibérico | C, E, M

Tapas / Para Compartir

Choose two from...

Roasted delic pumpkin, artichoke mayo **v**
Calabaza asada crujiente, mayonesa de alcachofa | C, E, MU

King oyster mushroom, pearl barley, black truffle **v**
Trigo con setas salvajes y trufa | C, M

Cured sardines & Penjar tomatoes on crystal bread
Sardinias marinadas con pan cristal y tomates del Penjar | C, F

Cod tempura, basil & red pepper sauce
Bacalao crujiente con pure de piquillos | C, CE, F, MO, MU, SU

Suckling pig tacos, black truffle, endive
Tacos de cochinitillo con trufa y endivia | E, SU

Beef short rib, potato gratin
Costilla de ternera con patatas | M, SU

Slow-cooked chorizo in apple cider
Chorizo a la sidra | C, M, SU

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 13.5% discretionary service charge will be added to the final bill.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide

Desserts / Postres

Choose one from...

Seasonal fruit salad, sorbet, mango & passion fruit sauce **v**
Fruta de temporada, sorbete y salsa de mango y fruta de la pasión | CE, MU

Chocolate churros, candy orange **v**
Churros de chocolate y naranja | C, M

Spanish cheese board **v**
Selección de quesos Españoles | C, M

Supplement 10

Spanish Digestifs / Digestivos Espanoles

Licor de Hierbas de Orujo (50ml) **8**
Herb liqueur made with the traditional formula of herbs of the earth.

Crema de Orujo (50ml) **8**
Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours.

Patxaran (50ml) **9**
Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur.

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