

aqua nueva

Spring Menu

Available Monday - Friday

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 waiter or waitress know if you have any severe allergens or intolerances.

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

All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill.

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 españoles

Licor de Hierbas de Orujo (50ml)

Herb liqueur made with the traditional formula of herbs of the earth.

8

Crema de Orujo (50ml)

Cream liqueur, delicate and creamy, subtle vanilla and cocoa flavours.

8

Patxaran (50ml)

Zoco pacharan Navarro is prepared from a unique blend of sloe berries, coffee and vanilla with anise liqueur.

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