

aqua nueva

Pre Theatre Menu

Available Monday - Saturday. Served between 5pm - 6.30pm, 9pm - close.

4 savoury dishes, 1 dessert @ 32 per person

Menu available for a maximum of 6 dining guests.

Classic plates / Clásicos

Choose one from...

Rustic tomato bread

Pan con tomate | VG

Padrón peppers

Pimientos de padrón | VG, GF

Souffle omellette, ham crisp

Espuma de tortilla, jamón crujiente | GF

Iberian ham

Paletilla Ibérico | GF

Supplement 10

Croquettes / Croquetas

Choose one from...

Manchego cheese, truffle

Croquetas de queso Manchego y trufa | V

Black seafood

Croquetas negras de marisco con alioli

Iberian ham

Croquetas de jamón Ibérico

Tapas / Para Compartir

Choose two from...

Roasted delic pumpkin, artichoke mayo

Calabaza asada crujiente, mayonesa de alcachofa | V

Pearl barley risotto, white & green asparagus

Trigo con espárragos verdes y blancos | V

Cured sardines, Penjar tomatoes on bread

Sardinas marinadas con pan y tomates del Penjar

Mackerel escabeche, baby carrots, herring caviar

Caballa en escabeche con zanahorias baby y caviar

Cod tempura, basil, red pepper sauce

Bacalao crujiente con pure de piquillos

Beef short rib, potato gratin

Costilla de ternera con patatas | GF

Slow-cooked lamb, sweet potato puree, kale, lamb jus

Cordero cocinado a baja temperatura, puré y chips de boniato, kale, salsa de cordero | GF

Desserts / Postres

Choose one from...

Seasonal fruit salad, sorbet, mango, passion fruit sauce

Fruta de temporada, sorbete y salsa de mango y fruta de la pasión | VG, GF

Chocolate churros, candied orange

Churros con chocolate y naranja | V

Spanish cheese board

Selección de quesos Españoles | V

Supplement 10

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 GF - gluten free

Digestifs / Digestivos

(50ml)

Licor de Hierbas de Orujo

8

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

Crema de Orujo

8

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

Patxaran

9

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

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