

aqua nueva

SAMPLE A LA CARTE MENU

Monday - Saturday, 12noon – 2.45pm,

Monday - Wednesday 6.00 - 10.30pm, Thursday - Saturday 6.00 - 11.00pm

Please note, this is a sample menu. Menu items and pricing are subject to change.

SMALL PLATES CLASSIC

Aceitunas manzanilla Manzanilla olives	£3.50
Pan con tomate Rustic roasted tomato bread	£4.50
Croquetas de jamón Ibérico Iberian ham croquettes	£6.50
Buñuelos de bacalao Salt cod fritters	£7.50
Pimientos de padrón Padron peppers deep-fried in olive oil with sea salt	£6.50
Pescadito frito Andalusian style deep-fried fish	£9.50
Calçots asados a la brasa con romesco (v) Grilled seasonal calçots with romesco	£9.00
Empanada de atún Tuna empanada	£8.50
Patatas bravas "Bravas" potatoes	£6.50
Plato de embutidos Cured Iberian meat selection	£8.50
Selección de quesos Cheese board	£10.00
Jamón ibérico Hand-carved Iberian ham	£22.00
Chicharrones de cerdo con salsa picante Crispy pork skin with chilli lime salsa	£7.50
Croquetas negras de marisco con alioli Black seafood ali-oli croquettes	£8.00

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SMALL PLATES CONTEMPORARY

Piquillos rellenos de espinacas y garbanzos Piquillo peppers stuffed with spinach, chickpeas	£7.00
Pisto de berenjena especiada con calabacín (v) Spiced aubergine & courgette pisto on toast	£8.00
Huevo pochado con guisantes salteados al jamón Soft poached egg with garden peas, Ibérico ham dressing	£7.00
Pulpo prensado con espuma de patata y pimentón de la vera Galician style octopus carpaccio with paprika	£12.50
Gazpacho con encurtidos y caballa marinada en cítricos Gazpacho with pickles & citrus marinated mackerel	£8.00
Atún rojo marinado con habitas en escabeche y ajo blanco y negro Red tuna marinated in white & black garlic with broad beans	£13.00
Navajas, berberechos, erizo y coliflor Razor clams with cockles, sea urchin, purple cauliflower	£9.50
Vieiras a la plancha con mojoverde y ensaladilla de espárragos blancos Seared scallops in a garlic & parsley crust, white asparagus salad	£12.50
Merluza 'ajoarriero' con las gambas al ajillo Hake 'ajoarriero' with garlic prawns	£12.50
Costilla de ternera con patatas y chimichurri Short rib of beef with potatoes & chimichurri	£12.50
Paletilla de cordero confitada, vinagreta de tomates y acedera Confit shoulder of lamb with tomato vinaigrette, sorrel	£12.50
Arroz meloso de pichón, pollo y azafrán Pigeon, chicken & saffron Spanish rice	£13.50
Presa adobada con garbanzos al ajillo Grilled Iberian pork presa with garlic chickpeas	£13.00
Tosta de secreto con gambas al ajillo Grilled Iberian pork secreto with prawns & garlic toast	£12.50