

aqua nueva

SEASONAL SET MENU

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

Available for up to 6 guests Monday – Thursday 12.00pm – 2.30pm, 6.00pm – close
Friday 12.00pm – 2.30pm, 6.00pm – 7.00pm
Saturday 12.00pm – 7.00pm

3 courses and a cocktail £25.00 per person

TO START

(Choose one of three dishes)

Caballa marinada, pisto de berenjena y calabacin
Grilled mackerel, aubergine & bitter leaves (F, SE, SU, C)

Ensalada de remolacha asada, yoghurt y moras
Beetroot & bitter leaf salad, yoghurt & blackberry vinaigrette **(v)** (SU, M)

Huevo de gallina de corral cecina y hongos
Slow cooked hen's egg, veal ham, mushrooms (E, M)

TO FOLLOW

(Choose one of three dishes)

Pimientos del piquillo rellenos de garbanzos y espinacas
Stuffed piquillo peppers, baby spinach, chickpeas **(v)** (C, E, N, M, SU)

Costilla de ternera con patatas pimientos del Padrón y chimichurri
Short rib of beef, potato gratin, padrón peppers, chimichurri (M, SU)

Raya a la gallega con hinojo
Galician style grilled skate, fennel, paprika (F, SU)




DESSERT

Empanada de Moras miel y menta
Blackberry empanada, mint, honeycomb (C, E, M)

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 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.
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