

# aqua nueva

## SAMPLE VALENTINE'S DAY MENU

A glass of Veuve Clicquot on arrival

### Para Compartir / To Share

Jamón ibérico de Guijuelo y pan cristal  
Guijuelo Iberian ham, crystal bread, Arbequina olive oil (C)

### Primer Plato / Starter

Vieiras a la plancha con txangurro y coliflor  
Hand dived scallops, "txangurro" crab & cauliflower (CR, SU, M, C)

### Para Continuar / Middle course

Boletus asados con Calabaza pinones y trufa  
Roasted ceps, delicate pumpkin, pine nuts, shaved truffle (M, SU, N)

### Para Terminar / To Finish

Solomillo de vaca Gallega con tuetano y milhoja de patata  
Fillet of Galician beef, potato gratin, bone marrow sauce (M)

### Postre / Dessert

Churros caseros  
Homemade churros (C, N, M)

### Petit Fours

£80.00




#### 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 items may contain traces of nuts. If you have any specific dietary requirements or allergies please speak to a manager.

For key to allergens, please see below, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change. 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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