

# aqua nueva

Brunch menu | 35 per person  
Including free flowing cocktails & bubbles | 65 per person  
Deluxe brunch including free flowing Veuve Clicquot & cocktails | 85 per person

## **Selection of croquettes**

Selección de croquetas | C, CR, E, F, M, MO

## **Rustic tomato bread v**

Pan con tomate | C

## **Padrón peppers v**

Pimientos de padron

## **Avocado, toasted corn & bitter leaf salad v**

Ensalada de aguacate y maíz tostado | CE, MU

## **Classic Spanish tortilla, caramelised onion v**

Tortilla de patatas con cebolla caramelizada | E

## **Spicy chicken & potato skewers, yoghurt dressing**

Brochetas de pollo marinado con patatas y yogur | M

## **Seafood rice with grilled tiger prawns**

Arroz caldoso de marisco y langostinos plancha | CR, F, M, SU

## *Desserts*

## **Pistachio churros, dark chocolate sauce v**

Churros de pistacho con salsa de chocolate | C, M, N

## *Beverage Selection*

Prosecco

Mimosa

Bellini

Soft drinks

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

v - vegetarian vg - vegan

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