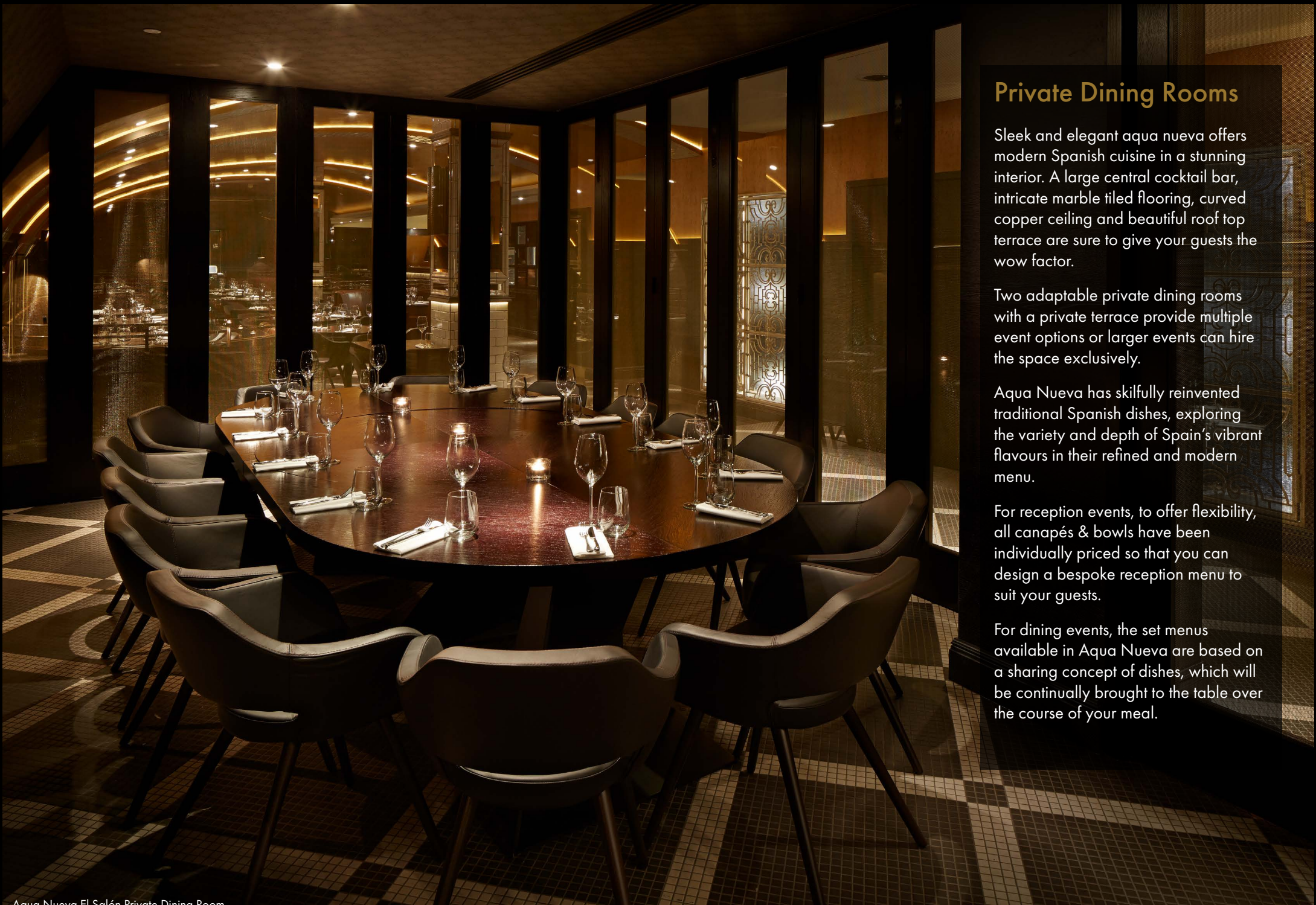


aqua nueva

PRIVATE DINING ROOMS



## Private Dining Rooms

Sleek and elegant aqua nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful roof top terrace are sure to give your guests the wow factor.

Two adaptable private dining rooms with a private terrace provide multiple event options or larger events can hire the space exclusively.

Aqua Nueva has skilfully reinvented traditional Spanish dishes, exploring the variety and depth of Spain's vibrant flavours in their refined and modern menu.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Aqua Nueva are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.





Aqua Nueva Private Terrace





## Aqua Nueva Event Sample Lunch & Brunch Menu

The dining experience at Aqua Nueva is based on a sharing concept of dishes. Your group will be served the below selections and the portioning will be determined by the chef according to the size of your party. **Set menus for groups of 10 - 40 guests.**

Optional arrival Champagne & canapés:

A glass of **Pommery Brut Royal, Reims** & four canapés — **£40pp**

A glass of **Veuve Clicquot 'Yellow Label' Brut, Reims** & four canapés — **£65pp**

A glass of **Dom Pérignon, Épernay, 2012** & four canapés — **£100pp**

### EXPRESS LUNCH | £30 per person

#### **Roasted tomato bread, veal ham**

Pan con tomate y cecina

#### **Classic Spanish tortilla, alioli, Padron pepper**

Tortilla de patata con alioli y pimientos del padron

#### **Spiced aubergine pisto and torched mackerel**

Caballa Marinada con pisto de berenjena y calabacin

#### **Chicken & vegetable Bomba rice**

Arroz de pollo y vedura

### DESSERT

#### **Spanish 'torrija', espresso coffee ice-cream**

Torrija con helado de café

### LUNCH | £45 per person

#### **Selection of our famous home-made croquettes with Padron peppers, sea salt and olive oil**

Selección de nuestras croquetas caseras y pimientos del padrón

#### **Piquillo peppers and confit tuna salad**

Ensalada de piquillos con ventresca de atun confitado

#### **Award-winning rice from Delta del Ebro and seasonal wild mushrooms**

Arroz caldoso de setas de temporada

#### **Corn fed chicken breast and bravas potatoes**

Pechuga de pollo de corral patatas bravas

### DESSERT

#### **White chocolate bavaroise with cherries and rose perfume**

Bavarese de chocolate blanco con cerezas y rosas

### FREE-FLOWING BRUNCH

**£40 per person** | brunch menu

**£35per person** | free flowing Cava, house white, rosé, red wine, Sangria & beer

### T A P A S (to share)

#### **Selection of croquetas**

(upgrade to unlimited croquetas for £15 per person for the duration of your free-flowing brunch)

#### **Strawberry gazpacho**

#### **Padrón peppers**

#### **Rustic tomato bread**

#### **Patatas bravas**

#### **Marinated chicken skewers**

#### **Classic Spanish tortilla**

#### **Braised beef short rib, potato gratin, jus**

### SUPPLEMENTS

**Iberico ham - £15**

**Galician octopus, tomato, almond, potato cream, paprika crisps - £15**

### DESSERT

**Glazed churros, orange marmalade**

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.

All items may contain traces of nuts. If you or any of your party have any specific dietary requirement, do let us know. Please be aware that foods containing allergens are prepared and cooked in the same kitchen.



## Aqua Nueva Event Sample Dinner Menu

The dining experience at Aqua Nueva is based on a sharing concept of dishes. Your group will be served the below selections and the portioning will be determined by the chef according to the size of your party. **Set menus for groups of 10 - 40 guests.**

### £85 per person

Optional arrival Champagne & canapés:

A glass of **Pommery Brut Royal, Reims** & four canapés — **£40pp**

A glass of **Veuve Clicquot 'Yellow Label' Brut, Reims** & four canapés — **£65pp**

A glass of **Dom Pérignon, Épernay, 2012** & four canapés — **£100pp**

#### STARTERS (to share)

##### Cured Iberian meat selection, gordal olives

Selección de carnes ibéricas curadas, aceitunas gordal

##### Padrón peppers

##### Selection of croquettes

Selección de croquetas - A selection of ham and wild mushroom croquettes

##### Strawberry gazpacho

Gazpacho de fresa

##### Escalivada toast

Tostada escalivada

##### Cured tuna, green apple cream

Atún curado, crema de manzana verde

##### Avocado and baby gem salad

Ensalada de aguacate y gemas bebé

#### MAIN

##### Iberian pork tenderloin, potato "mortero"

Solomillo de cerdo ibérico, mortero de patata

##### Cod confit with potato foam and dry cherries

Bacalao confitado con espuma de patata y cerezas secas

##### Menorquina aubergine

Berenjena menorquina

#### DESSERT

##### Basque cheesecake

Tarta de queso vasca

### £105 per person

Optional arrival Champagne & canapés:

A glass of **Pommery Brut Royal, Reims** & four canapés — **£40pp**

A glass of **Veuve Clicquot 'Yellow Label' Brut, Reims** & four canapés — **£65pp**

A glass of **Dom Pérignon, Épernay, 2012** & four canapés — **£100pp**

#### STARTERS (to share)

##### Iberian ham, Manchego rosemary cheese, gordal olives

Jamón ibérico, queso manchego de romero, aceitunas gordal

##### Padrón peppers

##### Selection of croquettes

Selección de croquetas - A selection of ham and wild mushroom croquettes

##### Strawberry gazpacho

Gazpacho de fresa

##### Laungoustine & romesco sauce

Salsa laungoustine & romesco

##### Xato salad

Ensalada xato

##### Avocado and baby gem salad

Ensalada de aguacate y gemas bebé

#### MAIN

##### Beef short rib, potato gratin

Costilla de ternera con patatas

##### Marinated monkfish

Rape marinado

##### Menorquina aubergine

Berenjena menorquina

#### DESSERT

##### Chocolate & tonka

##### Petit fours & coffee

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## Aqua Nueva Event Canapés & Bowl Menu

### FISH CANAPÉS

**Seafood tartlet**  
**Prawn** with squid ink aioli  
**Black seafood** & alioli croquette  
**Marinated salmon** with dill & green apple  
**Citrus scallop** with mustard & fennel vinaigrette  
**Spanish style fish** with saffron aioli  
**Marinated tuna** with mustard vinaigrette  
**Cod croquette**  
**Salmon skewer**, mojo verde sauce

### MEAT CANAPÉS

**Oxtail empanada** with avocado  
**Deep fried spiced chicken** & spring onion  
**Skewer of marinated beef fillet**  
**Grilled Iberico pork skewer** with pineapple & coriander  
**Panned Iberian sausage** with Piquillo pepper purée  
**Iberian ham** croquette

### VEGETARIAN CANAPÉS

**Delicia pumpkin tartlets** with pickled mushrooms  
**Puff pastry filled** with saffron fried onions, torta del casar  
**Green asparagus** with avocado mousse & vinaigrette  
**Spicy potatoes**  
**Pea ricota** with celery, mint & lemon  
**Wild mushroom croquettes**  
**Goats cheese & beetroot tartlet**  
**Crunchy manchego cheese lollipop**

### FISH BOWL FOODS

**Grilled cod** with fennel and black olives  
**Confit tuna** with piquillo peppers  
**Cod ceviche**  
**Salmon on pisto** with lemon, honey alioli  
**Black cuttlefish paella** with alioli  
**Hand-picked dressed crab**, avocado & baby gem  
**Grilled scallop** with avocado mousse and chimichurri

### MEAT BOWL FOOD

**Confit lamb shoulder** with caramelised onion puree and breadcrumbs  
**Beef fillet** with cubed potatoes, padrón pepper, mustard sauce  
**Marinated beef rump with spiced lime potato & fennel**  
**Crispy Pork belly skin** with grapes and parsnip purée topped with peanuts  
**Smoked chicken breast**, artichoke mousse & gremolata  
**Chicken bomba rice**

### VEGETARIAN BOWL FOOD

**Wild Mushroom** rice with truffle alioli  
**Grilled baby artichokes hearts**, spicy aubergine & smoked paprika  
**Vegetable rice**  
**Classic Spanish tortilla** served on a bed of piquillo pepper cream  
**Celeriac remoulade**, green apple & walnuts

### DESSERT CANAPÉS

**Mini Raspberry Cheesecake**  
**'Torrija'** with cinnamon & honey  
**Chocolate brownie** with toffee  
**Mini carrot cake** with cream cheese & pecan nuts  
**White chocolate and yogurt mousse** with passion fruit  
**Brandy & orange truffle**

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## Aqua Nueva Event Cocktails & Wine List

### COCKTAILS

#### Rum Chocolate Negroni

Cacao rum, Campari, Sweet vermouth

#### East 8 Hold Up

Ketel one vodka, Aperol, Pineapple,  
Passion fruit, Lime, Sugars

#### Charlie Chaplin

Sloe gin, Apricot brandy, Lime

#### Southside

Tanqueray Gin, Lime, Mint, Sugar

#### Yuzu Spritz

Yuzu sake, Lemon, Sugar, Soda

#### Shichimi Paloma

Volcan Blanco, Grapefruit soda,  
Spicy agave

#### Orancio Highball

Amazzoni gin, Orange aperitif,  
Olive, Tonic

#### Sangria

Red wine, Apple, Orange,  
Winter spices

### CHAMPAGNES

Pommery Brut Royal, Reims, France

Ruinart Rosé, France

### WHITE WINES

Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley, France

Vinho Verde Reserva, Quinta de Azevedo, Portugal

Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, France

Sauvignon Blanc, Iona, Elgin, South Africa

### RED WINE

Garnacha, El Circo, Cariñena, Spain

Rioja Crianza, Ramón Bilbao, Spain

Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile

Pinot Noir, Yealands, Marlborough, New Zealand

### ROSÉ WINE

Côtes de Provence, Domaine de l'Amour, France

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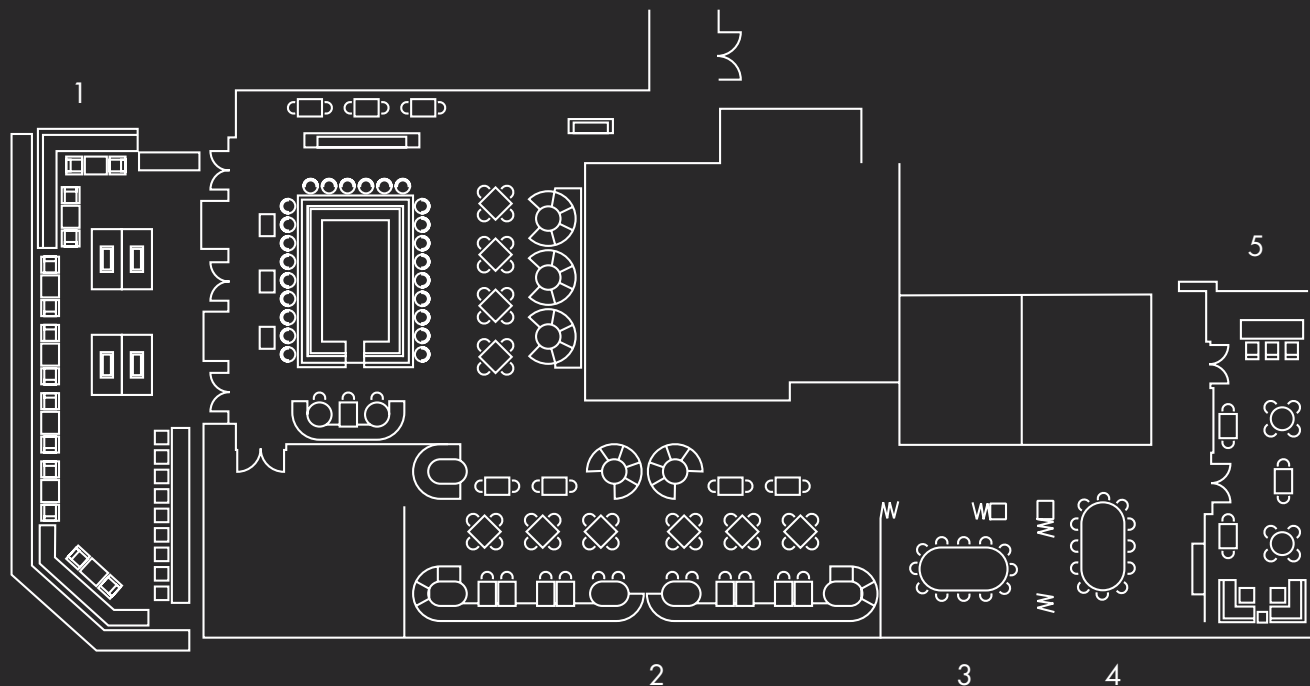
Aqua Nueva El Salón Private Dining Room





Aqua Nuevo La Casita Private Dining Room





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Event Options	Standing (Max.)	Seated (Max,)
La Casita Private Dining with El Salón & Private Terrace	80	30
La Casita Private Dining with Private Terrace	50	15
El Salón Private Dining	n a	15
Aqua Nueva	400	170
Aqua Nueva Restaurant	250	100
Aqua Nueva Bar & Terrace	100	n a
Banquette Dining	n a	20
<b>Site Wide</b>	<b>800</b>	<b>290</b>

- 1 - Roof
- 2 - Banquette
- 3 - El Salón Private Dining
- 4 - La Casita Private Dining
- 5 - Private Terrace





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## Our gift to you!

**We are delighted to invite you to join our exclusive private dining loyalty scheme.**

As a token of our appreciation we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a private dining room.

**How it works:** Each private dining room booking confirmed within the year will be counted towards one of our rewards.  
Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 private dining rooms or when spending £10k or more

Upon booking 10 private dining rooms or when spending £15k or more

Upon booking 15 private dining rooms or when spending £20k or more

Receive a complimentary brunch, lunch or Champagne afternoon tea for two

Receive a complimentary lunch or dinner for four

Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.



## Contact us

Private Dining Enquiries:

020 7478 0542

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