

aqua nueva

Private Dining Rooms

Private Dining Room

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 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.

£30 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés supplement charges £25 or £50 per person. A glass of Veuve Clicquot or Ruinart Rosé Champagne & four canapés on arrival

Available Monday to Friday

Pan con tomate y cecina

Roasted tomato bread, veal ham

C

Tortilla de patata con alioli y pimientos del padron

Classic Spanish tortilla, alioli, Padron pepper

E, M

Caballa Marinada con pisto de berenjena y calabacin

Spiced aubergine pisto and torched mackerel

C, F, S, SE, SU

Arroz de pollo y vedura

Chicken & vegetable Bomba rice

Dessert

Torrija con helado de café

Spanish 'torrija', espresso coffee ice-cream

C, E, M

£45 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés supplement charges £25 or £50 per person. A glass of Veuve Clicquot or Ruinart Rosé Champagne & four canapés on arrival

Available Monday to Friday

Selección de nuestras croquetas caseras y pimientos del padrón

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

C, E, F, M, SU

Ensalada de piquillos con ventresca de atun confitado

Piquillo peppers and confit tuna salad

F, SU

Arroz caldoso de setas de temporada

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

Pechuga de pollo de corral patatas bravas

Corn fed chicken breast and bravas potatoes

M

Dessert

Bavarese de chocolate blanco con cerezas y rosas

White chocolate bavaroise with cherries and rose perfume

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.

£65 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés supplement charges £25 or £50 per person. A glass of Veuve Clicquot or Ruinart Rosé Champagne & four canapés on arrival

Available Monday to Saturday

Ibericos de Guijuelo queso curado de la mancha

Ibericos cold meat selection and Manchego cheese

C, M

Pimientos del padrón y una selección de nuestras croquetas caseras

Selection of home-made croquettes and Padrón peppers

C, E, F, M, SU

Piquillo rellenos de espinacas y garbanzos

Roasted piquillos Peppers stuffed with baby spinach and chickpeas

C, E, M, N

Arroz Caldoso de setas de temporada

Bomba rice from Delta del Ebro, seasonal wild mushrooms

Entrecot madurado con nuestras patatas bravas y salsa alioli

Matured beef entrecote with bravas potatoes, alioli sauce

M

Dessert

Chocolate blanco, cerezas y perfume de rosas

White chocolate bavarois with cherries, rose perfume

C, E, M

£75 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés supplement charges £25 or £50 per person. A glass of Veuve Clicquot or Ruinart Rosé Champagne & four canapés on arrival

Available Monday to Saturday

Jamon Iberico, pan cristal y tomate

Iberico ham with tomato and crystal bread

C

Ensalada de aguacate y maíz crujiente

Avocado, crispy corn and bitter leaf salad

Corazones de alcachofa crujiente con pisto de berenjena calabacín

Crispy baby artichokes with aubergine pisto

C, E, SU

Arroz caldoso de marisco

Seafood rice with grilled tiger prawns

CR, F, MO

Presas de cerdo ibérico asado con pure de garbanzos

Iberico roasted pork, presa and chickpeas

SU

Dessert

Ganache de chocolate y caramelo con sorbete de mandarina

Dark chocolate ganache, salted caramel and clementine sorbet

E, M

Coffee & Petit fours

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 Canapés & Bowl Menu

Seafood Canapés

Seafood tartlet
Prawn with squid ink aioli
Black seafood & aioli croquette
Marinated Salmon with dill and green apple
Citrus scallop with mustard & fennel vinaigrette

Meat Canapés

Oxtail empanada with avocado
Deep fried spiced chicken & spring onion
Veal ham with quince paste and almond
Grilled Iberico pork skewer with pineapple and coriander
Iberian ham croquette

Vegetarian Canapés

Roasted pumpkin with lemon, parmesan
Puff pastry filled with saffron fried onions, torta del casar
Green Asparagus with avocado mousse and vinaigrette
Patatas bravas
Melon & mint gazpacho served with honeycomb

Dessert Canapés

Mini raspberry cheesecake
'Torrija' with cinnamon, honey
Mini chocolate cake with toffee
Piña colada
Peanut cake with caramelised apples

Seafood Bowl Food

Grilled Cod with spiced hummus, greens and toasted corns
Salmon on pistou with lemon, honey aioli
Black cuttlefish paella with aioli
Galician style Octopus
Grilled scallop with avocado mousse and chimichurri

Meat Bowl Food

Confit lamb shoulder with celeriac & nut purée, tarragon sauce
Marinated beef rump with spiced lime potato and fennel
Crispy Pork belly skin with greens and parsnip purée topped with peanuts
Spiced chicken meatballs with shoestring fries
Chicken paella

Vegetarian Bowl Food

Wild mushroom with a roasted pumpkin purée
Deep fried aubergine & Mahón cheese with melón, sorrel
Grilled artichoke heart with sweet potato purée
Vegetable paella
Classic Spanish tortilla served on a bed of piquillo pepper cream

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 Cocktails & Wine List

Cocktails

Sloe-ly Does It

Sipsmith Sloe gin, Tanqueray gin, orgeat, lemon, Winter bitters

Fallen from the Tree

Belvedere vodka, Dolin Blanc vermouth, Pedro Ximenez Triana sherry, pear puree, lemon, Angostura bitters

City Sunrise

Don Julio tequila, mescal, pineapple, lime

Enigma

Enemigo tequila, Italicus, pink grapefruit, agave, homemade ginger juice

Wine List

Champagne

Veuve Clicquot, "Yellow Label" Brut France
Ruinart Rosé, France

White Wine

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

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.



Aqua Nueva Sample Brunch Menu

Available on weekends only

Saturday 12pm - 2.45pm & Sunday 12pm - 3.30pm

Brunch menu **£35 per person**

Selection of croquettes

Selección de croquetas

Rustic tomato bread v

Pan con tomate

Avocado, toasted corn & bitter leaf salad v

Ensalada de aguacate y maíz tostado

Classic Spanish tortilla, caramelised onion v

Tortilla de patatas con cebolla caramelizada

Slow cooked chorizo, baby leek & cider

Chorizo a la sidra

Spanish skewers

Our skewers are served with Padrón peppers and roasted potatoes

Spicy chicken, paprika alioli & peanut

Pollo marinado, alioli de pimenton y cacahuete

Seared salmon & mojo verde

Salmon a la plancha y mojo verde

Pistachio churros, dark chocolate sauce v

Churros de pistacho con salsa de chocolate

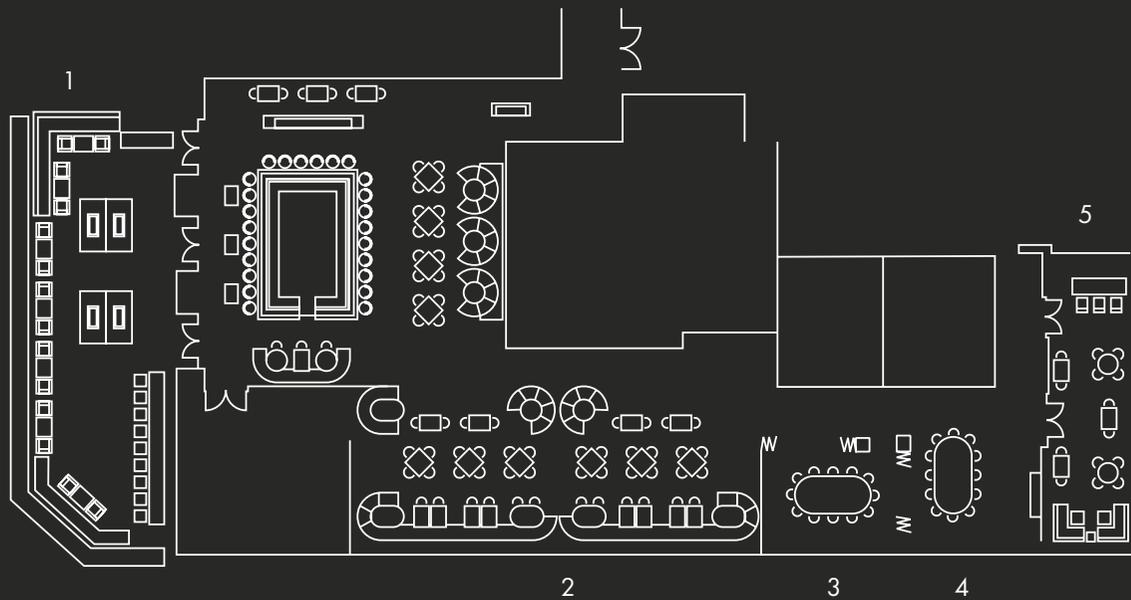
Please note; all menus included in this pack are sample menus only. Therefore details and prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva La Casita Private Dining Room



Aqua Nueva El Salón Private Dining Room



aqua nueva

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
Site Wide	800	290

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

Contact

Private Dining Enquiries

020 7478 0542 | events@aquanueva.com

Aqua Nueva

5th Floor 30 Argyll Street

London W1F 7EB

aquanueva.co.uk

aqua nueva