Nueva Nights

Available every Wednesday from 5pm

Including free-flowing cava, house white, rosé, red wine,
Sangria and Passionfruit Martini | **85** per person

Free-flow drinks for 90 minutes.

Pintxos

To share

Beetroot salmorejo, cured sardines, penjar tomatoes on crystal bread
Salmorejo de remolacha, sardinas marinadas con pan con tomate | F, M, SU, C

Padrón peppers *v*
Pimientos de padrón

Cheese selection, quince jam
Queso con membrillo | M, SU, MU, CE

Croqueta selection
Selección de croquetas | C, E, MO, CR, F

Creamy mackarel escabeche, baby carrots, herring caviar
Cabaya en escabeche con zanahorias baby y caviar | C, F, M

Galician style octopus
Pulpo a la gallega | MO

Pork skewers, cumin, paprika, crackling
Brochetas de cerdo, 'Moruno'

Mains

Slow cooked lamb, sweet potato puree, kale, lamb jus
Cordero cocinado a baja temperature, puré de boniato, kale, salsa de cordero | M, SU

or

Confit cod, potato cream, black olives soil, semi-dried cherry tomatoes
Bacalao, cremoso de patata, olivas negras, tomates cherris semisecos | F, M

or

Pearl barley risotto, white & green asparagus *v*
Trigo con espárragos verdes y blancos | M, CE

Dessert

Chocolate churros, candied orange
Churros con chocolate y naranja | C, M, SU

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.
Our menus are sample menus and are subject to change.
All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
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

aquanueva

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