

aqua nueva

Experience Menu

CAVA DISCOVERY WEEK

29th Sept - 8th Oct

Sharing menu for two people | 55 per person

Cava pairing | 42 per person

Crab tostada, green apple, pickled chilli

Huelva prawns, star anise, sofrito cream, rice crisp | gf

Cod brandade, Seville orange | gf

Beetroot Salmorejo, cured sea bass, Idiazabal cheese

NV Cava Juvé & Camps Essential Rosé, Penedés, 100ml

Grilled Carabinero prawn, saffron dressing | gf

NV Cava Rigol Brut, Cataluña, 100ml

(choose one)

Pan fried scottish Turbot, caviar, cava “espumosa” | gf

Slow cooked lamb, sweet potato puree, kale, lamb jus | gf

2020 Cava Sumarroca, Brut Reserva, Organic, Penedés, 100ml

Catalan cream, caramelised popcorn, pineapple granite | v

Petit Fours

NV Freixenet Ice Cuvée Especial, Cataluña, 75ml

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. All prices are in GBP.

v - vegetarian **vg** - vegan **gf** - gluten free