

aqua nueva

SAMPLE VALENTINE'S DAY MENU

A glass of Veuve Clicquot on arrival

Para Compartir / To Share

Jamón Ibérico de Guijuelo y pan cristal
Guijuelo Iberian ham, crystal bread, Arbequina olive oil (C)

Primer Plato / Starter

Ceviche de Vieras con pepino, aguacate y caviar de Rio Frio
Hand dived scallop ceviche with cucumber, avocado and black caviar (CR, SU)

Para Continuar / Middle course

Corazones de alcachofa, a la plancha con hinojo y vinagreta de aceituna Gordal
Grilled baby purple artichokes, fennel, Gordal olive vinaigrette (M, SU, C)

Para Terminar / To Finish

Solomillo de vaca Gallega con Boletus a la plancha y chimichurri
Galician beef fillet, pan fried ceps, chimichurri salsa (M)

Postre / Dessert

Pastelito de cerezas y chocolate amargo con helado de almendra Marcona
Dark chocolate and cherry tart, Marcona almond ice cream (C, N, M)

Petit Fours

£80.00

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

All dishes may contain allergens. Please let your waiter or waitress know if you have any severe allergens or intolerances.
All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.
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