**PRESS RELEASE
2nd March 2015**

**EL GATO NEGRO MANCHESTER SECURES KING STREET SITE**

Following news of plans for a summer launch, El Gato Negro Manchester has announced it will open doors at an address on historic King Street.

The former retail space [located at 52 King Street] will see El Gato Negro Manchester take residence across three floors with a stunning conversion sympathetic to the building’s heritage and location. The restaurant’s much anticipated offer will incorporate areas for al fresco all-season eating and drinking, as well as an open finishing kitchen where diners will experience the theatre and pace of authentic tapas.

The King Street site was secured after talks with a number of potential venues in the city centre and planning is now underway to transform the space.

The brainchild of Simon Shaw, El Gato Negro has won countless awards during its nine years in business including recognition from Hardens, Michelin, and The Good Food Guide. Last year the restaurant was awarded a prestigious Michelin Guide 2015 Bib Gourmand for the second year running.

Speaking on the announcement, El Gato Negro Founder and Chef Patron Simon Shaw said: “Bringing El Gato Negro to Manchester is a timely opportunity to showcase a broader selection of the dishes and wines I’m so passionate about. There’s a massive resurgence in the new British wave of Spanish restaurants and we want to go further with the dining experience we pioneered almost 10 years ago.

“The redevelopment of King Street, one of Manchester’s most iconic addresses, presents us with the unique opportunity not only to bring El Gato Negro to Manchester but to play a significant role in shaping the heart of the city.

“52 King Street is the perfect destination for us. It’s a fantastic building – inviting and airy with great ceiling heights that are so very typical of a traditional tapas bar – it feels like it was made for El Gato Negro.”

El Gato Negro combines the best ingredients, Spanish and locally sourced, with modern techniques rooted in tradition to create bold and distinctive dishes. An extensive range of Spanish wines completes the offer.

El Gato Negro Manchester is a partnership between Simon Shaw and Mills Hill Developments Ltd and will open in late Summer 2015.

**Ends**

For further information on the launch please contact Miranda or Julie at Rule 5 on: firstname@rule-5.co.uk or 0161 686 5727 / 686 5726.

[www.elgatonegrotapas.com](http://www.elgatonegrotapas.com)

**Notes to Editors**

**Simon Shaw - Chef Patron / Creative Director**

Simon is a highly experienced restaurateur with over 35 years of experience, most notably as Executive Head Chef at Harvey Nichols, before opening his own highly successful restaurant El Gato Negro Tapas in 2005, after ten successful years in London.

Originally from Yorkshire, Simon trained in patisserie and rapidly worked his way through the ranks at some the county’s finest restaurants – from 6 Royal Parade in Harrogate, Pool Court in Wharfedale, Leodis in Leeds, to the Golden Cock in Farnley Tyas – before being headhunted to lead the restaurant in Harvey Nichols’ new store in Leeds as Head Chef.

After a stellar stint in Leeds he was then seconded to their restaurants in London; first heading up the kitchens at Prism, the company's prestigious City of London restaurant, before moving to the flagship Knightsbridge store as Executive Head Chef. While working in London, Simon visited the Basque country and Catalonia, and immediately fell in love with the diversity and excitement of modern Spanish cuisine.

Determined to bring this then under-appreciated cuisine to a wider audience, in 2005 Simon returned north to open El Gato Negro in the Pennine village of Ripponden. His restaurant’s reputation grew by the year, picking up awards and accolades galore: winning best local Spanish restaurant in the country on Gordon Ramsay’s F Word; annual listings in the Good Food Guide; being called the ‘best tapas in the north’ by Hardens; feted by critics such as the Observer’s Jay Rayner; ranked the number one tapas bar in the country by The Times; and finally awarded the prestigious Michelin Guide Bib Gourmand in both 2014 and 2015.

During his time in Ripponden Simon also promoted his style of modern Spanish cooking to a wider audience; as consultant chef to blue chip companies, cooking for celebrities at private functions, making media appearances and leading sell-out cookery masterclasses. He is truly driven by a passion for his craft.