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Welcome to El Gato Negro.

So you can enjoy them at their best, our dishes are cooked when your order arrives in the kitchen. This means your food is served as soon as it's ready, rather than in a fixed order.




As a guide we'd suggest ordering 5 or 6 dishes to share between 2 people. You can always order more later, it's all part of the fun of our tapas!

We often feature specials, based on the freshest seasonal ingredients our suppliers offer us on the day, and with generally limited availability. Please ask your server what's on today.

Simon

Simon Shaw, Chef Patron

Enjoy free wifi here: just connect to 'El Gato Negro Guest Wifi', and ask for the latest password. If you're browsing, why not like and follow us on social media, or sign up for our newsletter on our website

  ElGatoNegroTapas  ElGatoNegroFood #HungryForTapas

SET LUNCH OPTIONS

available Tuesday–Friday, 12 until 5pm (plus Bank Holidays)

Whether you're looking for a quick working lunch option, or you'd like an introduction to some of our signature dishes, the set lunch is ideal.

Dishes included on the set lunch are indicated by a ► symbol.

Choose any 3 indicated dishes for just £15

PARA PICAR

► Anchovy fillets on crostini	6.5
► Padrón peppers with Halen Môn sea salt	5
► Our own-recipe marinated olives with chilli, lemon, garlic and rosemary	4
► Matrimonia (duo of marinated and salted anchovies with piquillo pepper)	6.5
► Roasted Valencia almonds	4
► Catalan bread with olive oil, garlic and fresh tomato	3.5
► Sourdough bread with olive oil and Pedro Ximénez balsamic	3.5
► Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	5.5

MEAT

Chargrilled onglet steak with patatas a lo pobre	14
Morcilla scotch eggs with mushroom duxelle, apple purée and aioli	8.5
Pig cheeks with parsley root purée, chestnuts and sprouts	10.5
► Meatballs in tomato fritarda sauce	7
► Chargrilled chicken thighs with romesco sauce	9.5
Chargrilled lamb skewers with spiced chickpea purée and harissa	12.5
Mini Catalan chorizo with Aspall cider	7.5
► Jamón Ibérico croquetas	6.5

VEGETABLES

Chargrilled heritage carrots, aubergine purée, miso and walnut pesto, Manchego	6.5
► Roasted cauliflower with shabu shabu dressing and fried chickpeas	6.5
Roast beetroot and whipped Monte Enebro cheese with orange, dill and toasted hazelnuts	8.5
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins)	5
► Smoked potatoes with caper, shallot and parsley butter	5.5
► Spiced aubergine with onion confit, fritarda sauce and lavosh bread	6.5
► Patatas bravas with spiced tomato fritarda sauce and aioli	6
► Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing	5

CHARCUTERIE

► Chorizo selection (artisan Leon and magno)	4.5
► Jamón serrano with celeriac rémoulade 50g	5.5
Acorn-fed jamón ibérico de bellota 50g	12
Selection of Spanish meats (salchichón, lomo, Fuet de Vic, chorizo magno, chorizo artisan Leon, jamón serrano), served with celeriac rémoulade	13
Manchego with bittersweet green figs	9
Selection of Spanish cheeses, fig and almond wheel and quince jelly	10

FISH AND SHELLFISH

Basque cod pil-pil with piperrada vegetables and ajillo	9.5
Chargrilled octopus with capers, shallots and aioli	12
Whole plaice with pancetta, mushroom, baby onions and butter sauce	15
Shellfish rice with prawns, mussels, hake and chorizo	10.5
► Salt cod croquetas, piquillo pepper purée and aioli	6.5
Tiger prawns with chilli, garlic, lemon butter	10.5
Ostra Regal oysters, yuzu juice, tobiko wasabi and pickled cucumber	4.5 each

DESSERTS

► Creme Catalan	6
Monte Enebro cheesecake with poached rhubarb	6
Millefeuille with hazelnut, coffee and praline	6
Chocolate and red wine tart with poached pear	6
Mini doughnuts with hot chocolate sauce	6.5
► Selection of ice creams	4.5

The provenance and quality of our produce is key, and we aim to use the very best ingredients, whether they're from Spain or closer to home. We believe in supporting independent producers and suppliers wherever possible. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

All prices are inclusive of VAT. An optional 10% service charge is added to your final bill. All tips are fully and fairly distributed amongst our team.