



WWW.ELGATONEGROTAPAS.COM

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 Shaw, Chef Patron

Enjoy free wifi here: just connect to 'El Gato Negro Guest', and login with your email or social media account. Don't forget to like and follow us on social media, or sign up for our newsletter on our website!

ElGatoNegroTapas ElGatoNegroFood #HungryForTapas



KIDS' MENU

Meatballs and roasted potatoes	7
Salt cod fish cakes with tomato sauce and tenderstem broccoli	7
Roast chicken thigh with carrots and potatoes	7
Ice cream sundae with hot chocolate sauce	4

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
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

SUNDAY SPECIALS

Wild mushrooms on toasted Catalan bread with truffle butter, Pedro Ximénez sherry reduction	7.5
Charred tenderstem broccoli with ajo blanco dressing, grapes and toasted almonds	6.5
Chorizo and piquillo pepper hash with fried egg, parsley and garlic	8.5
Tombet: Majorcan ratatouille with poached egg, Manchego, oregano and basil	6
Roast sirloin of beef with quince glazed carrots, Manchego cauliflower cheese, potatoes roasted with jamón serrano butter, tenderstem broccoli, rioja sauce	18.5

MEAT

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

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
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

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.

CHARCUTERIE

Chorizo selection (artisan León 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 León, 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

Hake Bilbaína: pan-fried hake with a tomato, sherry and garlic sauce	9.5
Chargrilled octopus with capers, shallots and aioli	12
Salt cod croquetas, piquillo pepper purée and aioli	6.5
Tiger prawns with chilli, garlic, lemon butter	10.5

DESSERTS

Crema Catalan	6
Mango, passionfruit & mandarin cheesecake	6
Millefeuille with hazelnut, coffee and praline	6
Warm chocolate brownie with cherries and vanilla ice cream	6
Tarta de Santiago with salted caramel Chantilly cream	5.5
Baked apple with chestnut cream, nougatine and butterscotch sauce	6
Mini doughnuts with hot chocolate sauce	6.5
Selection of ice creams	4.5
Milk and dark chocolate truffles	3.5