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## GROUP SHARING MENU

**£40 PER HEAD**

Padrón peppers with Halen Môn sea salt

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Catalan bread with olive oil, garlic and fresh tomato

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Selection of Spanish cured meats served with celeriac rémoulade

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Salt cod croquetas, piquillo pepper purée and aioli

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Tiger prawns with chilli, garlic, lemon butter

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Meatballs in tomato fritarda sauce

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Chargrilled chicken thighs with smoky lemon relish and salsa verde

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Chargrilled lamb skewers with spiced chickpea purée and harissa

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Spiced aubergine with onion confit, fritarda sauce and lavosh bread

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Patatas bravas with spiced tomato fritarda sauce and aioli

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Chickpea and artichoke salad with green beans, roasted peppers, olives and spicy muscatel dressing

## DESSERTS

Crema Catalan

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Tarta de Santiago with salted caramel Chantilly cream

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Selection of ice creams

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item.

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.