



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*  
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

Matrimonio: marinated and salted anchovies and piquillo pepper on tostada	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	4
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	5.5
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
Chorizo and piquillo pepper hash with fried egg, parsley and garlic	8.5
Tombet: Majorcan ratatouille with poached egg, Manchego, oregano 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
Chargrilled chicken with quince glazed carrots, Manchego cauliflower cheese, potatoes roasted with jamón serrano butter, tenderstem broccoli, Rioja sauce	15

## FISH AND SHELLFISH

Hake Bilbaína: pan-fried hake with a tomato, sherry and garlic sauce	9.5
Chargrilled octopus with capers, shallots and aioli	12.5
Salt cod croquetas, piquillo pepper purée and aioli	6.8
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	11
(portion of 6)	15

## VEGETABLES

Tenderstem broccoli with ajo blanco dressing, grapes, toasted almonds and dill	7
Paella blanco: white rice with aged manchego, fino sherry and wild mushrooms	8
Spiced aubergine with onion confit, fritarda sauce and lavosh bread	7
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins)	5
Patatas bravas with spiced tomato fritarda sauce and aioli	6.5
Chickpea and artichoke salad with green beans, roasted peppers, olives and spicy muscatel dressing	7

We can offer vegan versions of most of our vegetarian dishes, just ask your server

## CHARCUTERIE

Black truffle salchichón with cornichons	6
Ibérico chorizo with caperberries	5.5
Teruel lomo (sliced, cured pork loin) with celeriac rémoulade	6
Jamón serrano with celeriac rémoulade 50g	6
Cecina (cured, smoked beef) with shaved Manchego and pickled walnuts	8
Acorn-fed jamón ibérico de bellota 50g	13
Picos Blue cheese with caramelized walnuts	5.5
Murcia al vino cheese with marinated black grapes	6.5
Olavidia artisan mountain goats cheese with crystal bread and thyme honey	7
Aged Manchego with bittersweet green figs	9
Charcuterie board: jamón serrano; black truffle salchichón with cornichons; aged Manchego with bittersweet green figs; Olavidia artisan mountain goats cheese, crystal bread and thyme honey	13.5

## MEAT

Meatballs in tomato fritarda sauce	7
Chargrilled chicken thighs with smoky lemon relish and salsa verde	10
Chargrilled lamb skewers with spiced chickpea purée and harissa	13.5
Mini Catalan chorizo with Aspall cider	7.8
Jamón Ibérico croquetas	6.5

## DESSERTS

Warm chocolate brownie with banana, butterscotch sauce and vanilla crémeaux	6.5
Vegan chocolate brownie with chocolate crumble, banana, butterscotch sauce, peanut and chocolate chip ice cream	6.5
Flan: crème caramel with poached blueberries, blackberries and orange	6.5
Lemon cake with lemon frosting and lime curd	6.5
Creme Catalan	6.5
Tarta de Santiago with salted caramel Chantilly cream	6
Mini doughnuts with hot chocolate sauce	7
Selection of ice creams	4.5
Milk and dark chocolate truffles	3.5

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.

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.