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INTRODUCTION

Welcome to our latest drinks menu. At El Gato Negro we pride ourselves on giving the customer a great experience, and that includes a strong drinks list, chosen to expertly match the dishes we serve.

I've always had a passion for the superb wines of modern Spain and have been keen to bring them to a wider audience. For the last three years we've worked closely with Master of Wine Miles Corish to source a unique selection from independent producers, and together we've curated a range of newer and more established wines and Sherries alike to partner with our dishes.

If you'd like to know more about any of the wines, please ask your server: our team is experienced and well-trained in our current menu.

With some exceptional (and exclusive) wines on our list, we're keen to give our customers the option to experience these by the glass as well as the bottle. To do this we use the Coravin® system, enabling you to enjoy some of our more exclusive wines poured by the glass without removing the cork, while keeping the contents of the bottle pristine and oxygen-free. If you're looking to try something special, consider one of these!

Do as the Spanish do and enjoy a cocktail or a gin and tonic, before or after a meal. We've selected some of the best artisanal craft spirits for our cocktails and tonics, created with flair and panache. Our bartenders are well-versed in the art of classic cocktail making, so if you fancy a cocktail not listed please ask.

Cheers!

Simon Shaw, Chef Patron

Vintages and prices are subject to change without notice. As we prefer to work with smaller wine producers, there is the odd occasion when a wine is unavailable. We aim to keep this to a minimum, and our knowledgeable staff will assist with an alternative wine, in the event that your first choice is not available.

HOUSE TONICS

We select our favourite superior gins, pair them with perfectly-matched premium tonics and botanicals, and present them as a perfect serve for you to enjoy at their very best.

Served 50ml as standard*, in our specialist *copa de balón* glasses.

Tanqueray Gin	9.5
Fever-Tree Indian Tonic, orange & grapefruit	
Martin Miller's Gin	9.5
Double Dutch Cucumber and Watermelon Tonic, cucumber, lemon	
Bloom Gin	10
Fever-Tree Mediterranean Tonic, Mint, Strawberry	
Sipsmith London Dry Gin	10
Fever-Tree Indian Tonic, lemon, lime	
Manchester Three Rivers Gin	10.5
Fever-Tree Indian Tonic, lemon, basil, pink peppercorn	
Sikkim Bilberry Gin	11
Fever-Tree Elderflower Tonic, blueberry, rosemary, lime	
Warner Edwards Victoria's Rhubarb Gin	11
Fever-Tree Ginger Ale, mint, lime, rhubarb bitters	
Manchester Raspberry Infused Gin	11
Fever-Tree Indian Tonic, raspberry, lemon	

** All gins above available as single & mixers. Please ask your server*

Other gins available, served as single & mixer.

Portobello Road No. 171 Gin	4.5
No.3 London Dry Gin	5.5
Thomas Dakin Manchester Gin	5.5
Bobby's Schiedam Dry Gin	5.75
Tanqueray No. Ten	5.75
FAIR. Juniper Gin	6.25

HOUSE COCKTAILS

Amaretto Sour	8.5
Amaretto Lazzaroni 1851, lemon juice, egg white*	
Espresso Martini	8.5
Vodka, Caffè Borghetti liqueur, espresso	
Parma Violet	9
Crème de violette liqueur, limoncello, cherry bitters, cava	
Fresas Con Crema	9
Vodka, strawberries, coconut, cava	
Negroni Blush	9.5
Sipsmith London Dry Gin, St. Germain Elderflower, manzanilla sherry, Campari	
Blood Orange Margarita	9.5
Cabrito Blanco tequila, blood orange liqueur, basil, marmalade	
English Mojito	10
Portobello Road Gin, mint, lemon, cucumber, Fever-Tree soda water	
Vino Martini	10.5
Ketel One Citroen Vodka, white wine, white grapes, lemon	
* available without egg white, please ask your server	

SANGRIA

Red Sangria	9.5
Red wine, brandy, orange, lemonade, fresh fruit	
White Sangria	9.5
White wine, cranberry, lemonade, fresh fruit	
Cava Sangria	11
Cava, cranberry, lemonade, fresh fruit	

MOCKTAILS

Apple & Raspberry Nojito	4.5
Apple, raspberry, lime	
Peach and Elderflower Fizz	4.5
Peach, elderflower, soda	
Strawberry and Vanilla Crush	4.5
Strawberry, cranberry, vanilla	

SHERRY

Sherry deserves a special place in our list as the wines lend themselves beautifully to Spanish cuisine. We stock a selection of styles ranging from fresh and tangy through to the more complex aged wines that exhibit an element of umami.

75ml Bottle

FRESH & TANGY

The driest and tangiest styles of Sherry are best served chilled and enjoyed as an aperitif. Try with almonds, olives, shellfish or lighter charcuterie.

Rodriguez La-Cave Manzanilla 'Barbiana', Sanlúcar de Barrameda (75cl)	4	39
Equipo Navazos 'I Think' Manzanilla En Rama 2016, Sanlúcar de Barrameda (37.5cl) 6		28
Emilio Lustau 'La Ina' Fino, Jerez (75cl)	4.5	40

DRY, RICH & COMPLEX

These styles exhibit definitive umami aromas of nuts and sautéed mushrooms. Great to accompany dishes with bigger flavours like onions, as well as cured ham.

Emilio Lustau 'Los Arcos' Solera Reserva Amontillado, Jerez (75cl)	4.5	45
Emilio Lustau 'Don Nuño' Oloroso, Jerez (75cl)	4.5	45

MEDIUM TO SWEET

Richer, more full-bodied styles of Sherry, some of which have a hint of sweetness. Ideal to pair with cheese.

Viña el Alamo Cream Oloroso, Jerez (75cl)	4	45
Emilio Lustau Oloroso VORS, Jerez (30 year old Oloroso) (50cl)	14.5	95

SPARKLING WINES

Who doesn't loves the effervescent delights of a glass of sparkling wine? Whether it's in celebration of good weather, a special event, or a pairing with the right kind of dish, we have a selection of superb Cavas and Champagnes for every occasion.

125ml Bottle

Bodegas Sumarroca Cava Brut Reserva 2015, Penedès	6.2	36
Bodegas Sumarroca Cava Brut Rosé Pinot Noir NV, Penedès		42
Bodegas Sumarroca Cava Brut Nature Gran Reserva 2014, Penedès		42
Billecart Salmon Brut Reserve NV, Champagne, France	13.2	78
Billecart Salmon Rosé NV, Champagne, France		95
Dom Perignon 2009, Champagne, France		195

ROSÉS

Great to drink on their own, rosé wines also pair well with food. Rosés are versatile wines that make admirable partners for seafood along with lighter dishes such as chicken and pork.

125ml 175ml Bottle

Campo Azafran Rosado 2017/18, Castilla	3.9	5.4	21
Loaded with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet remaining elegant. Finishes with a racy, lingering finish.			
Oscar Tobía Daimon Rosado 2017/18, Rioja	4.8	6.8	28
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.			

WHITES

Spanish whites are some of the most interesting, expressive and exciting to pair with food. Modern, skillful winemakers have made their mark with top-notch whites from well-known and indigenous grape varieties alike. We offer some of the best for your enjoyment.

125ml 175ml Bottle

Centelleo Airén Moscatel 2017/18, VdT Castilla 3.9 5.4 23

This delicious blend of Airen and Moscatel grapes works a treat! Moscatel adds a fruity, honeysuckle-like dimension to the background notes of citrus. Light, fruity and inviting.

Bodegas Navajas Blanco 2018, Rioja 4.8 6.8 28

Only 10% of Rioja are white, but when you taste a good one like this, you'll wish that they were more widely available. Think red apples and grapefruit flavours; this is superb with seafood.

Bodegas Gotica Badajo 2018, Rueda 5.2 7.4 31

Enticing aromas of fresh limes, white flowers and pineapple. The palate is fresh and layered, with a perfectly integrated balance between fruit and acidity.

Transcampanas Sauvignon Blanc 2018, Rueda 6.2 8.6 36

Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderfully impressive Sauvignon. This would give a decent Sancerre or Pouilly Fumé a run for its money!

Bodegas Contreras Ruiz Viña Barradero 2017, Contado de Huelva 38

Hints of tangy orange combine with tropical fruits, blossom and peach. The palate is similar with fresh acidity, a slightly saline note and with a rich and long finish. A great wine for shellfish.

Lembranzas Albariño 2018, Rias Baixas 6.4 8.9 38

Lemon and limes abound and are backed up by apple, pear and dried candied fruits. Full flavoured and plentiful on the palate, with fresh acidity, pear and apple fruits and a lovely mineral finish.

Bodegas y Viñedos Merayo Godello 2017/18, Bierzo 7.2 9.9 41

Green apple, nectarine and hints of almonds culminate in this rich and sumptuous wine. Almost white Burgundy like with a rounded, creamy palate well supported by racy, mineral-like acidity.

Altolandon Organic Doña Leo 2016, Manchuela 43

Organic grapes have helped produce a wine close to golden in colour. A floral nose leads into blood orange and honeydew aromas. The palate displays succulent mango, passionfruit and citrus flavours.

Ugarte Martín Cendoya Malvasia 2017/18, Rioja 7.8 10.8 45

This incredible wine is made from 100 year old vines! Straw yellow, with hints of brioche, almonds, pastries, and tropical fruit. Silky, persistent, complex and elegant – a joy.

Pazo de Senorans Albariño 2017/18, Rías Baixas 50

Widely regarded as one of Spain's best producers, Senorans makes arguably Spain's best Albariño. Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.

PREMIUM WHITES

Some of the most characterful, memorable and exciting examples of modern white wines from Spain. Both offers something exceptional: expect complexity, depth and definition.

(Served by Coravin)

125ml 175ml Bottle

Alemaný i Corrió Principia Mathematica 2017, Penedès 9.5 13 56

White peach, apricot and light nutty element lead onto a Meursault-like butteriness. Wonderful richness and complexity – a superb white that shows just how great Spanish whites can be.

Bodegas Amaren Blanco 2016, Rioja 10.5 14.8 62

Fermentation in new French barriques has imbued Amaren Blanco with a vanillin toasty richness that is beautifully integrated alongside stone fruits and lemon curd. A knockout white Rioja.

REDS

Spain produces some of the best reds – from light, youthful numbers to big, bold, heavyweights – which are perfect for matching with our dishes. Below is our selection which covers options for all occasions and dishes.

125ml 175ml Bottle

Centello Tempranillo Syrah 2017/18, VdT Castilla **3.9 5.4 23**

Juicy raspberry, red cherry and strawberry notes lead onto a medium-bodied, soft and smooth palate. A great glass of red that can be enjoyed on its own or with charcuterie.

Bodegas Ribas del Cua Mencia 2017/18, Bierzo **4.8 6.8 28**

Very intensely aromatic on the nose with both red and black fruits in the background. A lovely rounded, youthful palate with a creamy long finish. Great with lamb.

Altolandon Mil Historias Bobal 2016, Manchuela **5.8 8 34**

Deep cherry colour. Aromas of ripe cherries, blackberries, blackcurrant with subtle hints of violets, rosemary and a touch of black pepper. Spicy and juicy with a crunchy-fruit freshness.

Celler de Capçanes Mas Donis 2017, Montsant **37**

This delightfully silky wine expresses a lovely perfume of liquored cherry and red berries. Hints of figs and spice add appeal to the medium-bodied palate which offers pure fruit seduction and charm.

Luis Cañas Crianza 2015, Rioja **7.2 9.9 41**

Widely regarded as one of (if not the) best Rioja Crianza! Cañas exudes intense spice, layers of velvety cherry & plum fruit, integrated oak and a slight hint of liquorice. Complex and structured.

Eguren Ugarte Graciano 2014, Rioja **42**

From an estate that dates from 1870, this 100% Graciano is superb. Loads of deep, dark brooding fruit and spice make this great for those looking for a twist on a classic.

Bodegas Navajas Reserva 2011, Rioja **7.4 10.2 43**

Aged in American oak casks for a minimum of 20 months, this fabulous Reserva delivers an intoxicating mix of blackberry, raspberry, vanilla and warming spice. Long and silky.

1864 Castillo De Olite, Crianza 2014, Navarra **8 11 47**

From the oldest estate in Navarra (1864), Olite offers layers of vanilla, fresh black fruit aromas, with spice, balsamic, underbrush and cedar notes. A beautifully structured, full-bodied crianza.

Alemany i Corrió Pas Curtei 2015, Penedès **48**

A Bordeaux-esque wine jam packed full of black fruits with fine cedary tannins. Intense, moreish with crunchy fruit. Full-bodied and mouth coating – an ideal wine for strongly flavoured meats.

Dominio de Cair Cuvée de Cair 2016, Ribera del Duero **8.2 11.5 49**

Complex and inviting aromas of ripe berry fruit, preserve, raisins and caramel notes. Creamy on the silky-smooth palate with hints of blueberry jam, light smoke and spice. Delicious wine.

PREMIUM REDS

Benchmark examples of thrillingly powerful, bold and incredibly well-structured reds from three of the finest wine-growing regions of Spain.

(Served by Coravin)	125ml	175ml	Bottle
Buil & Giné Giné 2017, Priorat	10	14	59
A master craftsman, Xavi Buil has created a luscious, rich Priorat that is drinking beautifully. Intense notes of flowers, fruits and minerals lead to a palate that is fresh, very fruity, round, and very long.			
La Rioja Alta Gran Reserva 2009, Rioja	15	21	89
Gorgeous creamy, velvety texture, dark red-fruited profile, with Christmas spices and a meaty savoury finish. Quite simply one of the best Rioja money can buy – a sheer joy to savour.			
Bodegas Vega Sicilia Valbuena 2013, Ribera del Duero	175		
A very elegant and fresh Valbuena with a developed nose, quite classical with a fine texture, elegant tannins and a supple, long finish. 5% Merlot has enhanced the aromatics and added complexity.			

BEERS & CIDERS

DRAUGHT BEERS

Cerveza El Gato Negro (4%) half **2.25** pint **4.5**

Our crisp, refreshing house pilsner

Estrella Damm (4.6%) half **2.75** pint **5.5**

The classic Mediterranean beer from Barcelona

BOTTLED BEERS

Mahou (5.1%) 330ml **4.5**

Spain

Estrella Inedit (4.8%) 750ml **13**

Spain

Meantime London Pale Ale (4.3%) 330ml **5.2**

UK

Complot Mediterranean IPA (6.6%) 330ml **6**

Spain

Estrella Daura Gluten Free (5.4%) 330ml **5**

Spain

Estrella FreeDamm (0%) 330ml **4**

Spain

BOTTLED CIDERS

Maeloc Pineapple & Pear (4%) 330ml **5**

Spain

Maeloc Strawberry (4%) 330ml **5**

Spain

SOFT DRINKS

Sodas

Coca Cola / Diet Coke / Lemonade 2.5

Juices

Apple / Orange / Cranberry / Pineapple 2.5

Fevertree

Tonic / Light Tonic / Ginger Ale / Ginger Beer 2.5

San Pellegrino

Blood Orange / Limonata (330ml) 3.5

HOT DRINKS

Espresso (single) 2

Espresso (double) 2.5

Americano 2.5

Macciato 2.5

Cortado 2.5

Flat white 3

Cappucino 3

Latte 3

Café con leche 3

Carajillo

Coffee, Spanish rum or brandy, lemon 4.5

Teas

Breakfast / green 2.5

