



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!

Instagram Facebook ElGatoNegroTapas Twitter 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

- ▶ 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

.....
Have you seen our new drinks menu? We offer a carefully chosen selection of superb Spanish wines, featuring old favourites and lesser-known gems alike. 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.
.....

FISH AND SHELLFISH

- Hake Bilbaína: pan-fried hake with a tomato, sherry and garlic sauce 9.5
- Catalan fish stew: monkfish cheeks, tiger prawn, mussels, sea bream, and saffron potatoes 13
- ▶ Salt cod croquetas, piquillo pepper purée and aioli 6.8
- Chargrilled octopus with capers, shallots and aioli 12.5
- ▶ Sea bream with butterbean hummus, fennel, orange and basil 9
- Ostra Regal oysters, yuzu juice, tobiko wasabi and pickled cucumber 5 each
- Tiger prawns with chilli, garlic, lemon butter (portion of 4) 11
(portion of 6) 15

VEGETABLES

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

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

- Chargrilled pork belly, celeriac purée, straw potatoes and raisins marinated in Pedro Ximénez 10
- Morcilla scotch eggs with mushroom duxelle, apple purée and aioli 9
- Chargrilled pork skewers with spiced chickpea purée and harissa (served pink) 13.5
- Meatballs in tomato fritarda sauce 7
- ▶ Chargrilled chicken thighs with smoky lemon relish and salsa verde 10
- Mini Catalan chorizo with Aspell 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, 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

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.