



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

3 FOR £15 LUNCH

available Monday-Friday, 12 until 5pm

Whether you're looking for a quick working lunch option, or you'd like an introduction to some of our signature dishes, the 3 for £15 menu is ideal.

Options included on the set lunch are indicated by a ► symbol.

(Please note, any wine indicated is 175ml glass)

Choose any 3 indicated items for just £15

PARA PICAR

- Anchovy fillets on crostini 6.5
- Padrón peppers with Halen Môn sea salt (vg) 5
- Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg) 4
- Catalan bread with olive oil, garlic and fresh tomato (vg) 4
- Sourdough bread with olive oil and Pedro Ximénez balsamic (vg) 3.5
- Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter) 5.5

CHARCUTERIE

- Black truffle salchichón with cornichons 6
 - Ibérico chorizo with caperberries 5.5
 - Jamón serrano with celeriac rémoulade 50g 6
 - Acorn-fed jamón ibérico de bellota 50g 13
 - Picos Blue cheese with caramelized walnuts 5.5
 - Aged Manchego with bittersweet green figs 9
- Charcuterie board: jamón serrano; black truffle salchichón with cornichons; aged Manchego with bittersweet green figs; Monte Enebro goats cheese, crystal bread and thyme honey 13.5

MEAT

- Meatballs in tomato fritarda sauce 7
- Morcilla scotch eggs with mushroom duxelle, apple purée and aioli (3 units) 9.5
add an extra scotch egg 3.2
- Chargrilled lamb skewers with spiced chickpea purée and harissa 13.5
- Mini Catalan chorizo with Aspall cider 7.8
- Chargrilled chicken thighs, shabu shabu dressing and fried chickpeas 10
- Jamón Ibérico croquetas (4 units) 7
add an extra croqueta 1.75

FISH AND SHELLFISH

- Fillet of hake, buttered new potatoes and parsley sauce 9.5
- Salt cod croquetas, piquillo pepper purée and aioli (4 units) 6.8
add an extra croqueta 1.7
- Chargrilled octopus, fondant potatoes, capers, shallots and aioli 13
- Crispy fried baby squid with lemon aioli 6.5
- Tiger prawns with chilli, garlic, lemon butter (portion of 4) 11
(portion of 6) 16

VEGETABLES

- Baked vine tomato with chickpea, piquillo pepper and pine nut rice (vg) 6
- Chargrilled sweet potato with mango, chilli and yoghurt dressing (v) 6.5
- Navarrico chickpeas, fritarda sauce and caramelised cauliflower florets (vg) 6.5
- Roast beetroot with whipped Monte Enebro cheese, orange, dill and hazlenuts 7.5
- Spiced aubergine with onion confit, fritarda sauce and lavosh bread (v) 7
- Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v) 5.5
- Patatas bravas with spiced tomato fritarda sauce and aioli (v) 6.5
- Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing (v) 6

(v) Vegetarian (vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server

DESSERTS

- Tarta de Santiago with salted caramel Chantilly cream 6
- Caramelised vanilla rice pudding with strawberries 6.5
- Chocolate tart with orange Chantilly cream 6.5
- Nougat and caramel cheesecake 6.5
- Creme Catalan 6.5
- Mini doughnuts with hot chocolate sauce 7.5
- Selection of ice creams 4.5

BY THE GLASS

125ml 175ml btl

SPARKLING

- Bodegas Sumarroca Cava Brut Reserva 2015, Penedès 6.2 36
- Billecart Salmon Brut Reserve NV, Champagne, France 13.2 78

WHITE

- Centelleo Airén Moscatel 2017/18, VdT Castilla, Spain 3.9 5.4 23
- Bodegas Navajas Blanco 2018, Rioja, Spain 4.8 6.8 28
- Bodegas Gotica Badajo 2018, Rueda, Spain 5.2 7.4 31
- Uvam Pinot Grigio delle Venezie 2018, IGT Veneto, Italy 5.6 7.9 34

ROSE

- Campo Azafran Rosado 2017/18, Castilla, Spain 3.9 5.4 21
- Oscar Tobía Daimon Rosado 2017/18, Rioja 4.8 6.8 28

RED

- Centello Tempranillo Syrah 2017/18, VdT Castilla, Spain 3.9 5.4 23
- Calusari Pinot Noir 2018, Romania 4.8 6.8 28
- Pacifico Sur Merlot Reserva 2016, Colchagua, Chile 5.2 7.4 31
- Inacayal Vineyards Malbec 2017, Mendoza, Argentina 5.8 8.2 35

BEERS

half pint

- Cerveza El Gato Negro (4%) 2.25 4.5
- Estrella Damm (4.6%) 2.75 5.5
- 61 Deep Pale Ale (3.8%) 2.5 5

330ml

- Mahou (5.1%) 4.5
- Meantime London Pale Ale (4.3%) 5.2
- Estrella Daura Gluten Free (5.4%) 5
- Maeloc Dry Apple Cider (4.5%) 5

Please ask your server for a copy of our full drinks menu, including an extended wine list, cocktails and gin & tonics.

Enjoy free wifi here: just connect to 'El Gato Negro', 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

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.