



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!

ElGatoNegroTapas 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

► 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
► Roasted Valencia almonds (v)	4
► Catalan bread with olive oil, garlic and fresh tomato (vg)	4
► Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	5.5
► Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	3.5
► Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	5.5

FISH AND SHELLFISH

Hake Bilbaína: pan-fried hake with a tomato, sherry and garlic sauce	9.5
Potted handpicked white crab meat with avocado and gazpacho	10.5
Tuna, chickpea and artichoke salad with green beans, roasted peppers, olives and spicy muscatel dressing	9
► Salt cod croquetas, piquillo pepper purée and aioli (4 units)	6.8
add an extra croqueta	1.7
Chargrilled queenie scallops with chilli, garlic, lemon butter	10
► Sea bream with butterbean hummus, fennel, orange and basil	9
Chargrilled octopus, new potatoes, capers, shallots and aioli	13
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	11
(portion of 6)	16

VEGETABLES

► Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing (v)	6
► Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	6.5
Chargrilled heritage carrots, aubergine purée, miso and walnut pesto, Manchego	7
Roasted cauliflower with shabu shabu dressing and fried chickpeas (vg)	7.5
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v)	5.5
► Spiced aubergine with onion confit, fritarda sauce and lavosh bread (v)	7
► Patatas bravas with spiced tomato fritarda sauce and aioli (v)	6.5

(v) Vegetarian (vg) Vegan

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
► Jamón serrano with celeriac rémoulade 50g	6
Acorn-fed jamón ibérico de bellota 50g	13
► Picos Blue cheese with caramelized walnuts	5.5
Goats cheese mousse with piquillo pepper salsa, green olive tapenade	6
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

Chargrilled beef fillet skewers with mojo rojo	13.5
Morcilla scotch eggs with mushroom duxelle, apple purée and aioli (3 units)	9.5
add an extra scotch egg	3.15
Chargrilled baby pork ribs glazed with Pedro Ximénez sherry	10
Meatballs in tomato fritarda sauce	7
Chargrilled lamb skewers with spiced chickpea purée and harissa	13.5
► Chargrilled chicken thighs with smoky lemon relish and salsa verde	10
Mini Catalan chorizo with Aspall cider	7.8
► Jamón Ibérico croquetas (4 units)	7
add an extra croqueta	1.75

DESSERTS

Warm chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg)	6.5
Dark chocolate mousse	6.5
Tonka bean cheesecake with strawberry glaze	6.5
Lemon cake with lemon frosting and lime curd	6.5
Crema Catalan	6.5
► Tarta de Santiago with salted caramel Chantilly cream	6
Mini doughnuts with hot chocolate sauce	7.5
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.