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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.

COCKTAIL MENU

Espresso Martini	9
Our take on this classic is truly unique. Torres Brandy, Pedro Ximénez, Coffee and sugar	
Cheeky Little Pornstar	8.5
Our take on this timeless classic. Vanilla vodka, Licor 43, pineapple and passionfruit	
Catalonian Collins	8
It's pink, it's fruity and it's bloody delicious. Gin, strawberry shrub, citrus, topped with Sicilian lemonade	
Mimosa	8.5
It's crystal clear, delicate and extremely refreshing. Plantation Rum, blood orange, citrus and finished with fizz	
El Gato Negroni	8.75
The most popular cocktail in the world... made our way. Gin Mare, mango vermouth and cucumber and watermelon-infused Campari	
Senorita's Kiss	8.5
This delectable creation is complex and very aesthetically pleasing. Gin, Chambord, fresh raspberries and citrus.	
Puesta De Sol	8.5
No menu is complete without a boozy rum punch. Plantation 3 Star rum, guava juice, passionfruit and citrus	
Viva La Vida	8.5
Packed full of flavour with a sparkling finish. Limoncello, grapefruit liqueur, citrus, sugar and topped with fizz	
A Spaniard, a Greek and an Italian walk into a bar	8.5
A complex carbonated concoction that will blow you away. Lustau, Ataxa and Amaro	
Perfect Gentleman	9
Stirred down and brown. Fruity flavours and packs a punch. Pandan leaf-infused Jameson whiskey, plum sake, banana and apricot liqueur	

GIN PERFECT SERVES

Our team has created a diverse and appetising selection of gin perfect serves. Served 50ml as standard and paired with Fever-Tree tonic and a unique selection of botanicals.

Masons Yorkshire Tea Gin	9.5
Mediterranean tonic, strawberry shrub and fresh strawberries	
Puerta de Indias Dry Gin	9.5
Mediterranean tonic, grapefruit and fresh strawberries	
Warner's Raspberry Gin	11
Sicilian lemonade, raspberries and dehydrated lemon	
Four Pillars Bloody Shiraz Gin	11
Mediterranean tonic, wedge of orange	
Hendrick's Gin	11
Elderflower tonic and cucumber	
Bruni Collin's Gin	11
Indian Tonic, raspberry, lemon	
Nordés Atlantic Galician Gin	11
Indian Tonic, hibiscus cordial and fresh lime	
Slingsby Yorkshire Rhubarb Gin	11
Mediterranean Tonic and fresh raspberries	
Gin Mare Mediterranean	11.25
Mediterranean Tonic, olives and rosemary hydrosol	
No.3 London Dry Gin	11.5
Indian Tonic and grapefruit wedge	

All gins are available as 25ml measures

NO / LOW

Designated Driver	4.5
Blood orange and bitter lemon shrub, lengthened with Mediterranean Tonic	
I Don't Want No Shrubs	4.5
Strawberry and Pink peppercorn shrub, topped with Sicilian lemonade	
Anyone for Tapas?	6
Atxa Mango Vermouth, topped with Mediterranean Tonic	
Pedro's Poison	6
Pedro Ximénez sherry, topped with light tonic	

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.

175ml 250ml Bottle

Centelleo 2018, VdT Castilla (*Airén/Moscatel*) 5.4 6.7 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 (*Viura*) 6.8 9.5 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 (*Verdejo*) 7.4 10.4 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 2018, Rueda (*Sauvignon Blanc*) 8.4 11.5 34

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 (*Zalema*) 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 2018, Rias Baixas (*Albariño*) 8.9 12.65 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 Alanis Bule Bule 2018, Ribeira (*Treixadura*) 38

Enticing aromas of apricot, pear and apple, combine with background floral notes that lead onto a fresh, complex, and lingering finish.

Bodegas y Viñedos Merayo 2018, Bierzo (*Godello*) 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.

Ugarte Martín Cendoya 2018, Rioja (Malvasia) 10.8 15.3 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.

Bodegas Gracias Sol 2018, Manchuela (Tardana) 11.75 16.5 49

Crafted from Tardana, an ancient indigenous white grape variety, Sol is partially fermented in tinajas (clay pots), resulting in a delicious wine with hints of stone fruits, ripe pears and spice.

Pazo de Senorans 2017, Rías Baixas (Albariño)..... 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.

Isaac Cantalapiedra 'Lironodo' 2018, Rueda (Verdejo) 55

Wines don't come more natural than from Isaac Cantalapiedra. Lironodo has an appealing nose of bakery and brioche followed by apple notes. The palate is large and voluminous with a lovely mineral character.

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.

175ml 250ml Bottle

Centello 2018, VdT Castilla (Tempranillo/Syrah) 5.4 7.6 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 2018, Bierzo (Mencia) 6.8 9.5 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 2016, Manchuela (Bobal) 8 11.5 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.

Viña Elena Familia Pacheco 2018, Jumilla (Monastrell) 9 12.2 36

Packed with aromas of raspberry, red cherry, and strawberry the medium-bodied palate is vibrant, refreshing and beautifully well-balanced.

Bodegas y Viñedos Tinedo Cala No.1 2016, Manchuela 9.25 12.8 38
(Tempranillo/Syrah)

Strawberry and plum aromas combine with aromas of tobacco, cinnamon, liquorice and chocolate. The palate is rich and rounded with red fruits, spice and a touch of tobacco.

Luis Cañas Crianza 2015, Rioja (Tempranillo) 9.9 14.2 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.

Bodegas Navajas Reserva 2011, Rioja (Tempranillo) 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.

Camino de Navaherreros 2017, Madrid (Garnacha) 46

A wonderful example of Garnacha; beautiful aromatics of fresh lavender and wild berries lead onto a silky, fresh palate. Plenty of rich juicy dark fruit on the finish with super fine tannins.

Alemany i Corrió Pas Curtei 2015, Penedès (Cabernet Sauvignon/ Merlot) 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.

**Domínio de Cair Cuvée de Cair 2016, Ribera del Duero49
(Tempranillo/Merlot/Garnacha)**

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.

Buil & Giné Giné 2017, Priorat (Garnacha/Carignan) 14 20 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 904 Gran Reserva 2009, Rioja (Tempranillo/ Graciano) ... 25 32 95

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 2009, Ribera del Duero 175
(Tempranillo/Merlot)**

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.

SHERRY

Sherry deserves a special place in our list as the wines lend themselves beautifully to Spanish cuisine, and our selection is chosen to match some of our best dishes.

FRESH & TANGY

Try with almonds, olives, shellfish or lighter charcuterie.

75ml Bottle

Emilio Lustau 'Papirusa' Manzanilla (75cl) 5.5 50

Delicate notes of candied orange peel, almonds and a hint of apples lead onto an elegant zesty saline-like finish.

Equipo Navazos 'I Think' Manzanilla En Rama 2018, Sanlúcar de Barrameda (37.5cl) 7 34

Aromatic with a signature salty tang, plenty of refreshing acidity and a very satisfying lemon twist on the finish..

Emilio Lustau 'La Ina' Fino, Jerez (75cl) 5 48

Complex notes of apples, lemons, pink grapefruit combine with background walnuts and bright acidity.

DRY, RICH & COMPLEX

Great to accompany dishes with bigger flavours, as well as cured meats.

Emilio Lustau 'Los Arcos' Solera Reserva Amontillado, Jerez (75cl) 6 58

Hints of smoky raisins, hazelnuts, dates and clove-studded orange notes. Stylish and complex.

Emilio Lustau 'Don Nuño' Oloroso, Jerez (75cl) 6 58

Golden-hued with intense woody aromas, enticing notes of dark chocolate, walnuts and roasted chestnuts. Long and beautifully balanced.

Emilio Lustau Oloroso VORS, Jerez (30 year old Oloroso) (50cl) 15 98

Very rare (from a selection of just 9 casks). Bright, orange coloured with notes of marmalade, honey, chestnuts and honey. Super intense finishing with cedar wood and a salty tang.

MEDIUM TO SWEET

Ideal to pair with cheese.

Emilio Lustau Capataz Andres Deluxe Cream, Jerez (75cl) 6 58

Powerful aromas of smoky wood, dates, dried figs and raisins. Fresh, silky with balanced acidity.

Emilio Lustau Emilin Moscatel, Jerez (75cl) 7 68

Dark mahogany with intense floral and citrus aromas, and hints of dried fruits and spices. Great length and sweetness and balanced by refreshing natural acidity.

Ask your server for our range of sweet sheries and dessert wines

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

Valhondo Cava NV Brut, Penedès	6	29.95
Valhondo Cava NV Brut Rosé, Penedès	6.3	34
Bodegas Sumarroca Cava Brut Nature Gran Reserva 2014, Penedès		45
Billecart Salmon Brut Reserve NV, Champagne, France		75
Billecart Salmon Rosé NV, Champagne, France		95
Dom Pérignon 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.

175ml 250ml Bottle

Campo Azafran Rosado 2018, Castilla (<i>Tempranillo</i>)	5.4	7.8	23
Loaded with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet remaining elegant. Finishes with a racy, lingering finish.			
Oscar Tobía Daimon Rosado 2018, Rioja (<i>Garnacha</i>)	6.8	9.5	28
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.			

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

61 Deep Pale Ale (3.8%) *half* **2.5** *pint* **5**

Fresh, zesty session style English pale ale

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 Dry Apple (4.5%) *330ml* **5**

Spain

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

Spain

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

Spain

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	200ml	2.5
Juices: Apple / Orange / Cranberry / Pineapple	200ml	2.5
Fever-Tree: Tonics / Lemonade / Soda / Ginger Ale / Ginger Beer	200ml	2.5
San Pellegrino: Blood Orange / Limonata	330ml	3.5
Seedlip (Non-Alcoholic Spirit): Garden / Spice / Grove	25ml	2.8 +mixer 5.3

Ask your server for our range of hot drinks

