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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 some more established wines and Sherries, 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.

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.

GIN LIST

Indulge yourself with some of our favourite gins, from the classic London Drys, to the more fruity styles and some of our Spanish and Mediterranean specialities. There's something to suit every palate.

	25ml	50ml
J.J Whitley London Dry	3	6
Tanqueray London Dry	3	6
Whitley Neill Quince	3	6
Portobello Road No. 171 London Dry	3.2	6.4
Martin Miller's	3.2	6.4
Whitley Neill Raspberry	3.2	6.4
Sipsmith London Dry	3.8	7.6
Bloom London Dry	4	8
Mombassa Club Strawberry Edition	4.4	8.8
Chase Seville Marmalade	4.4	8.8
Thomas Dakin Small Batch	4.5	9
Warner Edwards Victoria's Rhubarb	4.5	9
Nordés Atlantic Galician	4.6	9.2
Tanqueray No. Ten	4.8	9.6
Gin Mare Mediterranean	4.8	9.6
Sipsmith Lemon Drizzle	4.8	9.6
Sipsmith Orange & Cacao	4.8	9.6
Sikkim Bilberry Distilled	4.8	9.6
Liverpool Organic	4.8	9.6
Liverpool Valencian Orange	4.8	9.6
Monkey 47 Schwarzwald Dry	6	12

TONICS

	200ml
Fever-Tree Indian Tonic	2.5
Fever-Tree Refreshingly Light	2.5
Fever-Tree Mediterranean	2.5
Fever-Tree Elderflower	2.5
Fever-Tree Refreshingly Light Cucumber Tonic	2.5

HOUSE COCKTAILS & SANGRIA

Grapefruit Crush	8.5
Aperol, orange, grapefruit, lemon	
Margarita	8
El Jimador Tequila, lime, triple sec	
French Martini	8.5
J.J Whitley Vodka, Chambord, pineapple juice	
Clover Club	9
J.J Whitley London Dry Gin, raspberry, lemon, egg white*	
Strawberry Mojito	9.5
Havana Club 3yr old rum, mint, lime, strawberry, Fever-Tree soda water	
Lemon Drizzle	9.5
Sipsmith Lemon Drizzle, elderflower, lemon, egg white*	
Espresso Martini	8.5
J.J Whitley Vodka, Kahlua, espresso	
Aperol Spritz	8.5
Aperol, Fever-Tree soda water, cava	
Pornstar Martini	10
J.J Whitley Vodka, Passoa, pineapple juice, passionfruit, cava	
Hemingway Daquiri	9.5
Havana 3yr rum, maraschino liqueur, lime, grapefruit	
Agua De Valencia	9.5
J.J Whitley Vodka, orange, blackberry, lemon, cava	
Red Sangria	carafe 16
Red wine, brandy, orange, Fever-Tree lemonade, fresh fruit	
White Sangria	carafe 16
White wine, cranberry, Fever-Tree lemonade, fresh fruit	
Cava Sangria	carafe 18
Cava, cranberry, Fever-Tree lemonade, fresh fruit	

**available without egg white. Please ask your server.*

MOCKTAILS

Apple & Raspberry Nojito	4.5	Strawberry and Vanilla Crush	4.5
Apple, raspberry, lime		Strawberry, cranberry, vanilla	
Peach and Elderflower Fizz	4.5	Virgin Piña Colada	4.5
Peach, elderflower, Fever-Tree soda water		Pineapple, coconut, lime	

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 'Papurusa' 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 Prosecco, Cavas and Champagnes for every occasion.

125ml Bottle

Biscardo Prosecco Spumante Millesimato 2018, DOC Veneto	6.2	31.5
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.

175ml 250ml Bottle

Campo Azafran Rosado 2017/18, Castilla	5.2	7	20
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	6.8	9.7	28
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.			

WHITES

Here we have chosen some of the most interesting, expressive and exciting wines 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 Airén Moscatel 2017/18, VdT Castilla, Spain 5.2 7 20

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, Spain 6.8 9.7 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, Spain 6.9 10.7 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.

Uvam Pinot Grigio delle Venezie 2018, IGT Veneto, Italy 7.9 11.6 34

A luxury Pinot Grigio, Uvam exhibits an abundance of tropical fruit, melon, guava and peach beautifully balanced by refreshing acidity. Taking Pinot Grigio to the next level – simply moreish!

Montsablé Chardonnay 2018, France 7.8 12 35

Selected grapes from the Limoux region have resulted in a wine that reveals a seductive combination of pears, peach, honey toffee, cream and vanilla. Beautifully balanced – a very classy Chardonnay.

Transcampanas Sauvignon Blanc 2018, Rueda, Spain 8.2 12.3 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!

Lembranzas Albariño 2018, Rias Baixas, Spain 8.9 13 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, Spain 9.9 14 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.

PREMIUM WHITES

Some of the most characterful, memorable and exciting examples of modern white wines from Spain and beyond. They all offer something exceptional: expect complexity, depth and definition.

Bottle

Pazo de Senorans Albariño 2017, Rias Baixas, Spain **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.

Domaine Tremblay Chablis 2018, France **56**

Tremblay are boutique producers' within the Chablis region. Made from old vines, this handcrafted, simply stunning Chablis, shows stone fruits, hints of pebbles and citrus fruits that lead onto an elegant apple-like finish.

Bodegas Amaren Blanco 2016, Rioja, Spain **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

Our specially selected red wines range 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 Tempranillo Syrah 2017/18, VdT Castilla, Spain 5.2 7 20

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.

Calusari Pinot Noir 2018, Romania 6.8 9.7 28

Romania is acknowledged by experts as the 'coolest' new region for top value Pinot Noir. Caluasri reveals a soft and welcoming nose of autumn fruits, smooth & spicy flavours and a lovely elegant finish. Great on its own or with lighter dishes.

Pacifico Sur Merlot Reserva 2016, Colchagua, Chile 6.9 11 32

Hints of raspberry and creme de cassis combine with touches of fresh fruit and delicate background spices. The tannins are rounded, with just enough oak to lend elegance and a persistent finish.

Inacayal Vineyards Malbec 2017, Mendoza, Argentina 8.1 12 35

Hand harvested bunches, sourced from high altitude vineyards have resulted in a delicious Malbec laden with plums, mixed berries, chocolate, and creamy dark cherries. Silky and complex.

The Opportunist Shiraz 2018, Langhorne Creek, Australia 8.4 13 38

Just what you would expect from top quality Aussie Shiraz. Packed with blackberry, damsons, hints of pepper, mocha and grilled meats. Lovely balance, intense yet not over-powering.

Luis Cañas Crianza 2015, Rioja, Spain 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, Spain 9.9 14.7 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.

Leconfield Kudos Cabernet 2016, Coonawarra, Australia 10.4 14.9 44

Coonawarra is widely recognised as the best place for Cabernet within Australia, with Leconfield one of the region's top producers. Sourced from a single ancient vineyard, Kudos exhibits layers of intense blackcurrant with hints of vanilla and mint. The palate is powerful yet silky – this is a joy to drink.

PREMIUM REDS

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

Bottle

Dominio de Cair Cuvée de Cair 2016, Ribera del Duero, Spain 50

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 & Gine Gine 2017, Priorat, Spain 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, Spain 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.

BEERS & CIDERS

DRAUGHT BEERS

Cerveza El Gato Negro (4%)	<i>half</i> 2.25	<i>pint</i> 4.5
Our crisp, refreshing house pilsner		
Estrella Damm (4.6%)	<i>half</i> 2.75	<i>pint</i> 5.5
The classic Mediterranean beer from Barcelona		
Moretti (4.6%)	<i>half</i> 2.75	<i>pint</i> 5.5
L'autentica. A bottom fermented beer with a golden colour		

BOTTLED BEERS

Mahou (5.1%)	<i>330ml</i> 4.5
Spain	
Estrella Inedit (4.8%)	<i>750ml</i> 13
Spain	
Modelo Especial (4.5%)	<i>355ml</i> 4.5
Mexico	
Meantime London Pale Ale (4.3%)	<i>330ml</i> 5.2
UK	
Complot Mediterranean IPA (6.6%)	<i>330ml</i> 6
Spain	
Estrella Daura Gluten Free (5.4%)	<i>330ml</i> 5
Spain	
Damm Lemon Cerveza & LÍmon (3.2%)	<i>330ml</i> 5
Spain	
Estrella FreeDamm (0%)	<i>330ml</i> 4
Spain	

BOTTLED CIDERS

Maeloc Dry Apple (4.5%)	<i>330ml</i> 5
Spain	
Maeloc Pineapple & Pear (4%)	<i>330ml</i> 5
Spain	
Maeloc Strawberry (4%)	<i>330ml</i> 5
Spain	

SPIRIT LIST

VODKA

J.J Whitley Potato Vodka	3
Black Cow	3.4
Ketel One Citrus	4
Virtuous Organic Raspberry	4.3
Belvedere	4.5
Grey Goose Vodka	4.3
Grey Goose Flavours	5
Absolute Vodka	3.5

RUM

Havana Club 3yr	3
Old J Spiced	3
Takamaka Coconut	3
Havana Club Añejo 7yr	3.4
Diplomático Mantuano 8yr	3.8
Pyrat XO Reserve	5
Santa Teresa 1796	6

SINGLE MALTS

Old Pulteney 12yr	4.8
Glenrothes Vintage Reserve	5
Laphroaig 10yr	5.5
Talisker 10yr	5.8
Macallan 12yr Sherry Oak	6.5
Lagavulin 16yr	7

WHISKY/BOURBON

Jamesons Irish Whiskey	3
Buffalo Trace Bourbon	3.2
Nomad Outland Whisky	4.2
Woodford Reserve Bourbon	4.5
Eagle Rare 10yr Bourbon	4.8
Rittenhouse Straight Rye	5.8
Nikka From the barrel	7

TEQUILA/MEZCAL

El Jimador Blanco Tequila	3
Patrón XO Cafe	4
Illegal Mezcal Joven	4.8
Herradura Plata Tequila	5
Herradura Reposado Tequila	5.4

BRANDY

Martell VS	6.8
Marquis de Montesquiou Armagnac	8
Carlos I Solera Gran Reserva Brandy	8
Fanny Fougerat VSOP Cognac	13
Torres 30 Jaime I Brandy	19
Martell XO Cognac	30

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	200ml	2.5	330ml	3
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		

Ask your server for our range of hot drinks

