



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

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!

@ElGatoNegroLeeds f ElGatoNegroTapas t ElGatoNegroFood

3 FOR £15 OFFER

available Sunday–Thursday, 12 until 10.30pm

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

Options included in the offer are indicated by a ► symbol.

Choose any 3 indicated items for just £15

PARA PICAR

- Gordal olive, guindilla pepper and anchovy skewer 1.5 each
- 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
- Deep-fried Monte Enebro cheese with orange and rosemary honey 5

FISH AND SHELLFISH

- Hake Bilbaína: pan-fried hake with a tomato, sherry and garlic sauce 9.5
- Salt cod croquetas, piquillo pepper purée and aioli (4 units) 6.8
add an extra croqueta 1.7
- Crispy fried baby squid with lemon aioli 6.5
- Tiger prawns with chilli, garlic, lemon butter (portion of 4) 11
(portion of 6) 16
- Spicy crab and prawn fritters with mango and orange sweet and sour sauce 7.5
- Chargrilled queenie scallops with chilli, garlic, lemon butter 9.75

VEGETABLES

- Basque tomato salad, red onion and micro basil (v) 5.5
- Chargrilled sweet potato with mango, chilli and yoghurt dressing (v) 6.5
- Cauliflower cheese croquetas (4 units) 5
add an extra croqueta 1.25
- 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
- Fine green beans with piquillo pepper, hazelnut and shallot dressing (vg) 5
- Syrian lentils with lavosh bread (vg) 6
- White onion rice, chargrilled artichokes & grated Manchego 7

(v) Vegetarian (vg) Vegan

We can offer vegan versions of most of our vegetarian dishes, just ask your server

CHARCUTERIE

- Salchichón de Vic (cured Spanish salami) 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; salchichón de Vic; aged Manchego with bitter-sweet green figs; Monte Enebro goats cheese, crystal bread and thyme honey 13.5

MEAT

- Braised pigs cheek and roast chestnut empanadas 2.5 each
- Meatballs in tomato fritarda sauce 7
- Morcilla scotch eggs with mushroom duxelle, apple purée and aioli (3 units) 9
add an extra scotch egg 3
- Mini Catalan chorizo with Aspull cider 7.8
- Braised ox cheek with celeriac purée and roasted button mushrooms 7.5
- Chargrilled chicken and spring onion skewers with shabu shabu sauce and crispy shallots 6.5
- Spicy harissa chicken with romesco sauce 8
- Jamón Ibérico croquetas (4 units) 7
add an extra croqueta 1.7
- Chargrilled beef fillet skewers with mojo rojo 9

DESSERTS

- Chocolate tart with orange Chantilly cream 6.5
- Crème Catalan 6.5
- Nougat caramel cheesecake 6.5
- Tarta de Santiago (traditional almond tart) with salted caramel ice cream 6
- Mini doughnuts with hot chocolate sauce 7.5
- Caramelised vanilla and banana rice pudding 6.5

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.