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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.

GIN LIST

	25ml		25ml
J.J Whitley London Dry	3	Sikkim Bilberry Distilled	4.8
Tanqueray	3	Manchester Raspberry Infused	4.8
Portobello Road No. 171	3.2	Monkey 47 Schwarzwald Dry	6
Martin Miller's	3.2	Chase Seville Marmalade	6
Sipsmith London Dry	3.8		
Bloom	4		
Manchester Three Rivers	4.2		
Thomas Dakin Small Batch	4.5		
Warner Edwards Victoria's Rhubarb	4.5		
Nordés Atlantic Galician	4.6		
Tanqueray No. Ten	4.8		
Gin Mare Mediterranean	4.8		

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 Light Cucumber	2.5

MOCKTAILS

Mediterranean Collins	4.5
Cucumber, elderflower, lime, Mediterranean Tonic	
<i>Forgotten what summer feels like during a Mancunian winter? We've got you covered</i>	
Strawberry Garden	5.5
Seedlip Garden, strawberries, cranberry	
<i>A non-alcoholic cocktail for people bored of non-alcoholic cocktails</i>	
Peach and Elderflower Fizz	4.5
Peach, Elderflower, Soda	
<i>Simple, refreshing and delicious</i>	

COCKTAILS

HOUSE CREATIONS

Sherbert Cup	8.5
J.J. Whitley Gin, elderflower, Licor 43, lemon, egg white*	
<i>Our playful take on classic 'sour style' cocktails</i>	
King Street Fizz	9.5
Havana Club 7 rum, Campari, pineapple, Cava	
<i>Rum and bubbles, providing a suitably elegant start to lunch or dinner</i>	
Blueberry Smash	8.5
Torres 10 Gran Reserva Brandy, blueberry coulis, ginger beer	
<i>A real winter warmer with our house-made Blueberry coulis</i>	
The French Monk	9.5
Havana Club 7 rum, Chartreuse, basil	
<i>Sweet and herbal; the right kind of different</i>	
Negroni Blush	9.5
J.J. Whitley Gin, Elderflower, Sweet Vermouth, Campari	
<i>An approachable twist on the classic... and an El Gato Negro signature</i>	

CLASSICS

Charlie Chaplin	8.5
Sipsmith Sloe Gin, apricot, lime	
<i>A lesser-known classic; seasonal fruit flavours & warmth perfectly suit the colder months</i>	
Espresso Martini	8.5
J.J. Whitley Vodka, Kahlúa, espresso coffee	
<i>Before dinner. After dinner. A staple everywhere for a reason</i>	
Amaretto Sour	8.5
Amaretto Lazzaroni 1851, lemon, egg white*	
<i>The easiest-drinking cocktail in the world, in the best tapas restaurant this side of Madrid</i>	
New York Sour	9
Buffalo Trace Bourbon, lemon, Tempranillo	
<i>Whisky & red wine. Shouldn't work but it really does. Complex, inviting, perfect for sipping</i>	
Sangria	9.5
Red wine, brandy, orange, Fever-Tree lemonade, fresh fruit	
<i>The Spanish classic, in Manchester</i>	
Cava Sangria	11
Cava, cranberry, Fever-Tree lemonade, fresh fruit	
<i>A posh twist on the original</i>	

* available without egg white, please ask your server

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

Bodegas Sumarroca Cava Brut Reserva 2015, Penedès	6.2	36
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.

125ml 175ml Bottle

Campo Azafran Rosado 2017/18, Castilla	3.9	5.4	21
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	4.8	6.8	28
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.			

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.

125ml 175ml Bottle

Centelleo Airén Moscatel 2017/18, VdT Castilla 3.9 5.4 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 4.8 6.8 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 5.2 7.4 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 Sauvignon Blanc 2018, Rueda 6.2 8.6 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!

Bodegas Contreras Ruiz Viña Barradero 2017, Contado de Huelva 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 Albariño 2018, Rias Baixas 6.4 8.9 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 7.2 9.9 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.

Altolandon Organic Doña Leo 2016, Manchuela 43

Organic grapes have helped produce a wine close to golden in colour. A floral nose leads into blood orange and honeydew aromas. The palate displays succulent mango, passionfruit and citrus flavours.

Ugarte Martín Cendoya Malvasia 2017/18, Rioja 7.8 10.8 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.

Pazo de Senorans Albariño 2017/18, Rías Baixas 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.

PREMIUM WHITES

Some of the most characterful, memorable and exciting examples of modern white wines from Spain. Both offers something exceptional: expect complexity, depth and definition.

(Served by Coravin)

125ml 175ml Bottle

Alemaný i Corrió Principia Mathematica 2017, Penedès 9.5 13 56

White peach, apricot and light nutty element lead onto a Meursault-like butteriness. Wonderful richness and complexity – a superb white that shows just how great Spanish whites can be.

Bodegas Amaren Blanco 2016, Rioja 10.5 14.8 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

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.

125ml 175ml Bottle

Viña Mariposa Tinto 2018, Galicia 3.9 5.4 23

A lovely blend of Tempranillo with a touch of Grenache resulting in flavours of strawberry and plums with hints of spice. The palate is soft and easy drinking with enough structure to partner a wide variety of dishes.

Bodegas Ribas del Cua Mencia 2017/18, Bierzo 4.8 6.8 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 Bobal 2016, Manchuela 5.8 8 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.

Celler de Capçanes Mas Donis 2017, Montsant 37

This delightfully silky wine expresses a lovely perfume of liquored cherry and red berries. Hints of figs and spice add appeal to the medium-bodied palate which offers pure fruit seduction and charm.

Altolandon Mil Historias Malbec 2017, Manchuela 6.7 8.9 39

A stunning Malbec with silky tannins and a very complex finish. Enticing aromas of blackberry and blueberry with rosemary, violets and hints of rose petals. The palate is nicely concentrated with flavours of plum, dark cherry, blackberry and hints of bittersweet cocoa. Modern Spanish wine at its best.

Luis Cañas Crianza 2015, Rioja 7.2 9.9 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.

Eguren Ugarte Graciano 2014, Rioja 42

From an estate that dates from 1870, this 100% Graciano is superb. Loads of deep, dark brooding fruit and spice make this great for those looking for a twist on a classic.

Bodegas Navajas Reserva 2011, Rioja 7.4 10.2 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.

1864 Castillo De Olite, Crianza 2014, Navarra 8 11 47

From the oldest estate in Navarra (1864), Olite offers layers of vanilla, fresh black fruit aromas, with spice, balsamic, underbrush and cedar notes. A beautifully structured, full-bodied crianza.

Alemanya i Corrió Pas Curtei 2015, Penedès 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.

Dominio de Cair Cuvée de Cair 2016, Ribera del Duero49

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.

PREMIUM REDS

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

(Served by Coravin)

125ml 175ml Bottle

Buil & Giné Giné 2017, Priorat 10 14 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 15 21 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.

Bodegas Vega Sicilia Valbuena 2013, Ribera del Duero 175

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.

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

SPIRIT LIST

VODKA	25ml	WHISKY/BOURBON	25ml
J.J Whitley Potato Vodka	3	Jamesons Irish Whiskey	3
Black Cow	3.4	Buffalo Trace Bourbon	3.2
Ketel One Citrus	4	Nomad Outland Whisky	4.2
Virtuous Organic Raspberry	4.3	Woodford Reserve Bourbon	4.5
Belvedere	4.5	Eagle Rare 10yr Bourbon	4.8
		Rittenhouse Straight Rye	5.8
RUM	25ml	Nikka From the barrel	7
Havana Club 3yr	3	TEQUILA/MEZCAL	25ml
Old J Spiced	3	El Jimador Blanco Tequila	3
Takamaka Coconut	3	Patrón XO Cafe	4
Havana Club Añejo 7yr	3.4	Ilegal Mezcal Joven	4.8
Diplomático Mantuano 8yr	3.8	Herradura Plata Tequila	5
Pyrat XO Reserve	5	Herradura Reposado Tequila	5.4
Santa Teresa 1796	6		
SINGLE MALTS	25ml	BRANDY	50ml
Old Pulteney 12yr	4.8	Martell VS	6.8
Glenrothes Vintage Reserve	5	Marquis de Montesquiou Armagnac	8
Laphroaig 10yr	5.5	Carlos I Solera Gran Reserva Brandy	8
Talisker 10yr	5.8	Fanny Fougerat VSOP Cognac	13
Macallan 12yr Sherry Oak	6.5	Torres 30 Jaime I Brandy	19
Lagavulin 16yr	7	Martell XO Cognac	30

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

