



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!

ElGatoNegroLeeds
 ElGatoNegroTapas
 ElGatoNegroFood

3 FOR £15 OFFER

available Monday–Friday, 12 until 6pm

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

► Padrón peppers with Halen Môn sea salt (vg)	5
► Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg)	4
► Boquerones (marinated white anchovies with garlic, lemon, parsley, olive oil)	5
► Catalan bread (toasted 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
► Giant fried corn kernels (vg)	2
► Squid ink crackers with saffron pil pil	4
► Monte Enebro goats cheese with honey & fennel biscuit	8
► Whipped jamón butter with crostini	5

FISH AND SHELLFISH

► Grilled sea bream with saffron pil pil and caramelised onion	7
► 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
Basque-style baked crab	9
Chargrilled octopus & Catalan chorizo skewer with mojo rojo sauce	9.5

VEGETABLES

► Basque tomato salad, red onion and micro basil (vg)	5.5
► Chargrilled sweet potato with mango, chilli and yoghurt dressing (vg)	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
► Slow roasted aubergine with molasses and fino sherry (vg)	6
► Patatas bravas with spiced tomato fritarda sauce and aioli (v)	6.5
► Chargrilled Tenderstem broccoli, spiced salt dressing and Marcona almonds (vg)	5
► Syrian lentils with lavosh bread (vg)	6
► Chargrilled heritage carrots with shabu shabu satay dressing (vg)	6

(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
► Harissa-spiced chicken with romesco sauce	8
► Jamón Ibérico croquetas (4 units)	7
add an extra croqueta	1.7
Chargrilled beef fillet skewers with mojo rojo	9.5
► Pork hamburguesa with piquillo pepper ketchup	3.5

DESSERTS

► Milk chocolate and caramel mousse with shortbread (v)	6
► Crème Catalan (v)	6.5
► Nougat caramel cheesecake (v)	6.5
► Torrijas (Spanish-style bread and butter pudding with Pedro Ximénez raisins and vanilla ice cream (v)	6
► Almond tart with salted caramel ice cream (v)	6
► Mini doughnuts with hot chocolate sauce (v)	7.5
Selection of vegan ice creams (vg)	4.5
Chocolate and sherry truffles	1
El Gato Negro fudge	1
White chocolate and lemon bon bon	1

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.