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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!

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3 FOR £15 OFFER

available Monday–Friday, 12 until 5pm

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

Items included on the set lunch are indicated by a ► symbol.

Choose any 3 indicated dishes 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
► Roasted Valencia almonds (v)	4
► Catalan bread with olive oil, garlic and fresh tomato (vg)	4
► Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	5.5
► Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	3.5
► Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	5.5
Roasted peppers, Cantabria anchovies on garlic toast	7.5

FISH AND SHELLFISH

Salmon with crushed new potatoes, tomatoes & Mediterranean dressing	8
► Salt cod croquetas, piquillo pepper purée and aioli (4 units)	6.8
add an extra croqueta	1.7
Chargrilled queenie scallops with chilli, garlic, Serrano ham & lemon butter	10
Griddled sea bream with butterbean hummus, fennel, orange and basil	9
► Chargrilled squid with a roast tomato and brandy sauce	7
Chargrilled octopus, new potatoes, capers, shallots and aioli	13
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	11
(portion of 6)	16

MEAT

Chargrilled beef fillet skewers with mojo rojo	9.5
Morcilla scotch eggs with mushroom duxelle, apple purée and aioli (3 units)	9.5
add an extra scotch egg	3.15
Braised ox cheek with celeriac purée and roasted button mushrooms	8.5
► Meatballs in tomato fritarda sauce	7
Chargrilled lamb skewers with harissa-spiced hummus and pomegranate yoghurt	13.5
Valencian-style paella with chicken, pork and white beans	9.5
► Harissa-spiced chicken with romesco sauce	8
► Mini Catalan chorizo with Aspall cider	7.8
► Jamón Ibérico croquetas (4 units)	7
add an extra croqueta	1.75

(v) Vegetarian (vg) Vegan

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

CHARCUTERIE

► Black truffle salami with cornichons	6
► Ibérico chorizo with caperberries	5.5
► Jamón serrano with celeriac rémoulade 50g	6
Acorn-fed jamón ibérico de bellota with celeriac rémoulade 50g	13
► Picos Blue cheese with caramelized walnuts	5.5
Aged Manchego with bittersweet green figs	9
Charcuterie board: jamón serrano; black truffle salami with cornichons; aged Manchego with bittersweet green figs; Monte Enebro goats cheese, crystal bread and thyme honey	13.5

VEGETABLES

► Mixed leaf salad with cherry tomato, cucumber, avocado, spring onion and our house dressing (v)	6
► Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	6.5
Chargrilled heritage carrots, beetroot, crispy kale, and Tenderstem broccoli with smoked aubergine purée, goats cheese, walnuts (v)	8
► Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)	7.5
► 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

DESSERTS

► Warm vegan chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg)	6.5
► Baked vanilla cheesecake with butterscotch sauce, sugared almonds, peanuts and salted caramel ice cream (v)	6.5
► Boozy chocolate and cherry tart with almond biscuits, Chantilly cream and raspberry sauce (v)	6.5
► Crème Catalan (v)	6.5
► Almond tart with salted caramel Chantilly cream (v)	6
► Mini doughnuts with hot chocolate sauce (v)	7.5
► White chocolate mousse with hazelnut ice cream (v)	5
► Selection of ice creams / sorbets (v/vg)	4.5

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.