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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

3 FOR £15 OFFER

available Monday-Saturday, 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

- ▶ Anchovy fillets on crostini 6.5
- ▶ Padrón peppers with Halen Môn sea salt (vg) 5
- ▶ Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg) 4
- ▶ 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
- ▶ Deep fried Monte Enebro cheese with orange and rosemary honey 5
- ▶ Fried chickpeas with spiced salt (vg) 2.5

(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 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

MEAT

- ▶ Meatballs in tomato fritarda sauce 7
- ▶ Morcilla scotch eggs with mushroom duxelle, apple purée and aioli (3 units) 8.5
- ▶ add an extra scotch egg 3
- ▶ Grilled turmeric chicken skewers with peppers and red onion 7.5
- ▶ Mini Catalan chorizo with Aspall cider 7.8
- ▶ Braised ox cheek with celeriac purée and roasted button mushrooms 9.5
- ▶ Harissa-spiced chicken with romesco sauce 8
- ▶ Jamón Ibérico croquetas (4 units) 7
- ▶ add an extra croqueta 1.75
- ▶ Chargrilled lamb skewers with spiced chickpea purée and harissa 13.5
- ▶ Chargrilled fillet of beef with mojo rojo sauce, wild mushrooms, straw potatoes 16
- ▶ Buffalo chicken wings with sticky sherry glaze 6

FISH AND SHELLFISH

- ▶ Roasted cod fillet wrapped in jamón serrano with Spanish lentils 9.5
- ▶ Mussels with saffron, chilli and tomato, chargrilled sourdough bread 8
- ▶ 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
- ▶ Gambas al ajillo (prawns with caramelised onions and red peppers in a garlic sauce) 11.5

VEGETABLES

- ▶ Chargrilled sweet potato with mango, chilli and yoghurt dressing (v) 6.5
- ▶ 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) 5.75
- ▶ Patatas bravas with spiced tomato fritarda sauce and aioli (v) 6.5
- ▶ Heritage tomato salad with Kalamata olive and oregano dressing (vg) 6
- ▶ Chargrilled heritage carrots, aubergine purée, miso and walnut pesto with grated Manchego 6
- ▶ Pine nut and spinach croquetas (v) 5.5
- ▶ Catalan-style spinach with chickpeas and caramelised onions (vg) 5.5

DESSERTS

- ▶ Almond tart with salted caramel Chantilly cream (v) 6
- ▶ Vegan Chocolate brownie, butterscotch sauce, chocolate crumble and peanut ice cream (vg) 6.5
- ▶ Nougat and caramel cheesecake (v) 6.5
- ▶ Crème Catalan (v) 6.5
- ▶ Mini doughnuts with hot chocolate sauce (v) 7.5
- ▶ Selection of ice creams (v/vg) 4.5

BY THE GLASS

SPARKLING

- | | | |
|---|-------|------|
| | 125ml | btl |
| Biscardo Prosecco Spumante Millesimato 2018, DOC Veneto | 6.2 | 31.5 |
| Billecart Salmon Brut Reserve NV, Champagne, France | 13.2 | 78 |

WHITE

- | | | | |
|---|-------|-------|-----|
| | 175ml | 250ml | btl |
| Centelleo Airén Moscatel 2017/18, VdT Castilla, Spain | 5.2 | 7 | 20 |
| Bodegas Navajas Blanco 2018, Rioja, Spain | 6.8 | 9.7 | 28 |
| Bodegas Gotica Badajo 2018, Rueda, Spain | 6.9 | 10.7 | 31 |
| Uvam Pinot Grigio delle Venezie 2018, IGT Veneto, Italy | 7.9 | 11.6 | 34 |

ROSE

- | | | | |
|---|-------|-------|-----|
| | 175ml | 250ml | btl |
| Campo Azafran Rosado 2017/18, Castilla, Spain | 5.2 | 7 | 20 |
| Oscar Tobía Daimon Rosado 2017/18, Rioja | 6.8 | 9.7 | 28 |

RED

- | | | | |
|--|-------|-------|-----|
| | 175ml | 250ml | btl |
| Centelleo Tempranillo Syrah 2017/18, VdT Castilla, Spain | 5.2 | 7 | 20 |
| Calusari Pinot Noir 2018, Romania | 6.8 | 9.7 | 28 |
| Pacifico Sur Merlot Reserva 2016, Colchagua, Chile | 6.9 | 11 | 31 |
| Inacayal Vineyards Malbec 2017, Mendoza, Argentina | 8.1 | 12 | 35 |

BEERS

- | | | |
|----------------------------|------|------|
| | half | pint |
| Cerveza El Gato Negro (4%) | 2.25 | 4.5 |
| Estrella Damm (4.6%) | 2.75 | 5.5 |
| Moretti (4.6%) | 2.75 | 5.5 |

- | | |
|-----------------------------------|--------|
| | Bottle |
| Modelo Especial (4.5%) | 4.5 |
| Mahou (5.1%) | 4.5 |
| Meantime London Pale Ale (4.3%) | 5.2 |
| Estrella Daura Gluten Free (5.4%) | 5 |
| Maeloc Dry Apple Cider (4.5%) | 5 |

Please ask your server for a copy of our full drinks menu, including an extended wine list, cocktails and gin & tonics.

Enjoy free wifi here: just connect to 'El Gato Negro', 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!

@ElGatoNegroLiv | ElGatoNegroTapas | ElGatoNegroFood

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.