



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 some more established wines and Sherries, 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, all 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
Simon Shaw, Chef Patron

GIN LIST

	25ml
J.J. Whitley London Dry	3
Portobello Road No.171	3.2
Brockmans	4.2
Masons Tea	4.2
Four Pillars Dry	4.5
Hendricks	4.5
Bruni Collin's	4.6
Nordes	4.6
Gin Mare	4.8
Silent Pool	4.8
No.3 London Dry	4.8
Slingsby Rhubarb	4.8

	25ml
Elephant Gin	5
Four Pillars Bloody Shiraz	5.5
Chase Seville Marmalade	6
Monkey Schwarzsald Dry	6

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 Sicilian Lemonade	2.5

SPIRIT LIST

VODKA	
J.J. Whitely Vodka	3
Black Cow	3.4
Absolut Citron	3.5
Sauvelle	4.5

RUM	
Sailor Jerrys	3
Plantation 3	4
Plantation 5yr	4.5
Plantation Pineapple	4.5
Havana 7	4.8
Flor De Cana 12yr	5.8

TEQUILA/MEZCAL	
Ocho	4
Patron XO	4
Patron Silver	5.5
Quikiriqui Mezcal	5.8

WHISKIES/BOURBON	
Johnnie Walker Black	4.2
Monkey Shoulder	4.5
Balvenie Doublewood 12yr	4.8
Dead Rabbit	5
Talisker 10yr	5.8
Nikka Coffey	6.5
Nikka From The Barrel	7

BRANDY	
Torres 10yr	4
Torres 20yr	5.5
Torres 30yr	11
Hennessey XO	18

AFTER DINNER DIGESTIFS	
Licor 43	4
Limoncello	3.8
Lustau Vermouth Rojo	4
Lustau PX Sherry	4

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.		
Northern Monk Eternal (4.1%)	half 2.75	pint 5.5
A citrusy, light and refreshing session IPA, brewed in Leeds.		
Mahou (5.1%) Spain		330ml 4.5
Estrella Inedit (4.8%) Spain		750ml 13
Meantime London Pale Ale (4.3%) UK		330ml 5.2
Estrella Daura Gluten Free (5.4%) Spain		330ml 5
Estrella FreeDamm (0%) Spain		330ml 4

CIDERS

Maeloc Dry Apple (4.5%) Spain	330ml 5
Maeloc Pineapple & Pear (4%) Spain	330ml 5
Maeloc Strawberry (4%) Spain	330ml 5

HOUSE COCKTAILS & SANGRIA

Valencian Pornstar	9
J.J. Whitley Vodka, passionfruit, vermouth, cava	
Known the world over, Pornstar Martinis are a classic for a reason: they're delicious! Our version takes Valencia's regional drink, 'Agua De Valencia', the Pornstar and smashes them together. This isn't one to be missed.	
Catalonian Collins	8.5
Puertas strawberry gin, strawberry, Sicilian Lemonade	
Here we've crafted a long and refreshing beverage to take you to the Catalan streets.	
Espresso Martini	8.5
J.J. Whitley Vodka, Lustau PX, espresso	
A timeless classic. Our adaptation combines vodka and PX sherry to give a rich and uniquely Spanish twist.	
El Gato Negroni	9
Gin Mare, Watermelon Campari, mango	
Inspired by the finesse of Spanish cusine, this is our take on the Negroni.	
Don's Old Fashioned	8.5
Jamesons, banana, apricot, bitters	
This flavour packed Old Fashioned is influenced by the timeless classic 'The Ingenious Gentleman Don Quixote of La Mancha' by Miguel de Cervantes.	
Señorita's Kiss	9
J.J. Whitley gin, vermouth, egg white, raspberry	
Spanish-style Clover Club. Delicious.	
Heart of Alfonso	9
Masons Peppered Pear, elderflower, apple	
Yorkshire meets Spain in this fruity number.	
Sangria	8.5
Red wine, fresh fruit, lemonade	
Fruity and refreshing. Perfect for any point in tapas.	
Piña Colada Rebutito	9
No3 gin, amontillado, pineapple, coconut	
Famous for its sherry and the delectable Rebutito, we've taken inspiration from Andalusia in this tropical reimagining.	
Galician Spritz	9
St Germain elderflower, Albariño, Cava, soda	
Galicia's famous for its Albariño wines, which pairs delightfully with elderflower, cava and soda.	

MOCKTAILS

Designated Driver	4.5
Blood orange and bitter lemon shrub lengthened with Mediterranean tonic.	
I Don't Want No Shrubs	4.5
Strawberry shrub topped with Sicilian lemonade.	

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	25ml 2.8 +mixer 5.3

Ask your server for our range of hot drinks

WHITES

Here we’ve chosen some of the most interesting, expressive and exciting wines 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 to enjoy.

	175ml	250ml	Bottle
Centelleo 20118, VdT Castilla (<i>Airén/Moscatel</i>)	5.4	6.7	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 (<i>Viura</i>)	6.8	9.5	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 (<i>Verdejo</i>)	7.4	10.4	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 2018, Rueda (<i>Sauvignon Blanc</i>)	8.4	11.5	34
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 (<i>Zalema</i>)			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 2018, Rías Baixas (<i>Albariño</i>)	8.9	12.65	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 Alanis Bule Bule 2018, Ribeira (<i>Treixadura</i>)			38
Enticing aromas of apricot, pear and apple, combine with background floral notes that lead onto a fresh, complex, and lingering finish.			
Bodegas y Viñedos Merayo 2018, Bierzo (<i>Godello</i>)			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.			
Ugarte Martín Cendoya 2018, Rioja (<i>Malvasia</i>)	10.8	15.3	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.			
Bodegas Gracias Sol 2018, Manchuela (<i>Tardana</i>)	11.75	16.5	49
Crafted from Tardana, an ancient indigenous white grape variety, Sol is partially fermented in tinajas (clay pots), resulting in a delicious wine with hints of stone fruits, ripe pears and spice.			
Pazo de Senorans 2017, Rías Baixas (<i>Albariño</i>)			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.			
Isaac Cantalapiedra 'Lironodo' 2018, Rueda (<i>Verdejo</i>)			55
Wines don't come more natural than from Isaac Cantalapiedra. Lirondo has an appealing nose of bakery and brioche followed by apple notes. The palate is large and voluminous with a lovely mineral character.			

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 Prosecco, Cavas and Champagnes for every occasion.

	125ml	Bottle
Valhondo Cava NV Brut, Penedès	6	29.95
Valhondo Cava NV Brut Rosé, Penedès	6.3	34
Bodegas Sumarroca Cava Brut Nature Gran Reserva 2014, Penedès		45
Billecart Salmon Brut Reserve NV, Champagne, France		75
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.

	175ml	250ml	Bottle
Campo Azafran Rosado 2018, Castilla (<i>Tempranillo</i>)	5.4	7.8	23
Loaded with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet remaining elegant. Finishes with a racy, lingering finish.			
Oscar Tobía Daimon Rosado 2018, Rioja (<i>Garnacha</i>)	6.8	9.5	28
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.			

Ask your server for our range of sweet sherries and dessert wines

All wines available as 125ml on request. 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.

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.

	175ml	250ml	Bottle
Viña Mariposa Tinto 2018, Galicia (<i>Tempranillo/Grenache</i>)	5.4	7.6	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 2018, Bierzo (<i>Mencia</i>)	6.8	9.5	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 2016, Manchuela (<i>Bobal</i>)	8	11.5	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.			
Viña Elena Familia Pacheco 2018, Jumilla (<i>Monastrell</i>)	9	12.2	36
Packed with aromas of raspberry, red cherry, and strawberry the medium-bodied palate is vibrant, refreshing and beautifully well-balanced.			
Bodegas y Viñedos Tinedo Cala No.1 2016, Manchuela (<i>Tempranillo/Syrah</i>)	9.25	12.8	38
Strawberry and plum aromas combine with aromas of tobacco, cinnamon, liquorice and chocolate. The palate is rich and rounded with red fruits, spice and a touch of tobacco.			
Luis Cañas Crianza 2015, Rioja (<i>Tempranillo</i>)	9.9	14.2	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.			
Bodegas Navajas Reserva 2011, Rioja (<i>Tempranillo</i>)			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.			
Camino de Navaherreros 2017, Madrid (<i>Garnacha</i>)			46
A wonderful example of Garnacha; beautiful aromatics of fresh lavender and wild berries lead onto a silky, fresh palate. Plenty of rich juicy dark fruit on the finish with super fine tannins.			
Alemaný i Corrió Pas Curtei 2015, Penedès (<i>Cabernet Sauvignon/ Merlot</i>)			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 Duero (<i>Tempranillo/Merlot/Garnacha</i>)			49
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.			
Buil & Giné Giné 2017, Priorat (<i>Garnacha/Carignan</i>)	14	20	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 904 Gran Reserva 2009, Rioja (<i>Tempranillo/ Graciano</i>)	25	32	95
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 2009, Ribera del Duero (<i>Tempranillo/Merlot</i>)			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.			

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.

	75ml	Bottle
FRESH & TANGY Try with almonds, olives, shellfish or lighter charcuterie		
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; a background of walnuts and bright acidity.		

DRY, RICH & COMPLEX Great for dishes with bigger flavours, and 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.		