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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, Chef Patron

We want you to feel as comfortable as possible during your time with us. Please be assured that, as always, your safety is paramount. We are following government guidelines to ensure you and our staff remain safe at all times. Relax, enjoy your visit, and thank you for your support and understanding.

## 3 FOR £15 OFFER

available Wednesday-Saturday, 12pm-5pm

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
- Catalan bread with olive oil, garlic and fresh tomato (vg) ..... 4
- Catalan bread with olive oil, garlic, fresh tomato and jamón serrano ..... 6
- Sourdough bread with olive oil and Pedro Ximénez balsamic (vg) ..... 3.5
- Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter) ..... 6

## CHARCUTERIE

- Jamón serrano with celeriac rémoulade 50g ..... 6
- Picos Blue cheese with crystal bread ..... 5.5
- Aged Manchego with olive torta ..... 9
- Charcuterie board: jamón serrano; salchichón ibérico; aged Manchego with orange blossom honey; Monte Enebro goats cheese; olive torta; quince jelly ..... 13.5

## MEAT

- Meatballs in tomato fritarda sauce ..... 7.5
- Jamón ibérico croquetas (4 units) ..... 7
- add an extra croqueta ..... 1.75
- Prego (beef steak & caramelised onion on caco bread) ..... 9
- Mini chorizo, potatoes, fried egg and crispy shallots ..... 11.5
- Spicy chicken skewers, caramelized onion and peppers ..... 7

## FISH AND SHELLFISH

- Salt cod croquetas, piquillo pepper purée and aioli (4 units) ..... 6.8
- add an extra croqueta ..... 1.7
- Grilled sea bream with squid ink rice and aioli ..... 9
- Crispy fried baby squid with lemon aioli ..... 6.5
- Gambas al ajillo (prawns with caramelised onions & red peppers in a garlic sauce) 11.5

## VEGETABLES

- Pan-fried Tenderstem broccoli with chilli and garlic (v) ..... 6
- 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) ..... 5.5
- Patatas bravas with spiced tomato fritarda sauce and aioli (v) ..... 6.5
- Cheese and spinach croquetas (v) ..... 5.5
- Mixed vegetable tempura and salsa verde (vg) ..... 6.5

(v) Vegetarian (vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server

## DESSERTS

- Warm vegan chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg) ..... 6.5
- Nougat and caramel cheesecake (v) ..... 6.5
- Crème Catalan (v) ..... 6.5
- Almond tart with salted caramel Chantilly cream (v) ..... 6
- Selection of ice creams (v/vg) ..... 4.5

## SELECTED DRINKS

- 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 extended wine list, cocktails, gins and more

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



## 3 TAPAS DISHES + REPEAT DRINK REFILLS\*

available Saturday, 12pm-5pm

Dishes included are indicated by a ► symbol

See separate menu for full details

\*On selected drinks only, applicable for 90mins from the time your order is placed. We ask you finish one drink before ordering the next.

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.