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GROUP MENU

£30 PER HEAD

(applicable for parties of 7 or more)

Padrón peppers with Halen Môn sea salt (vg)

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Catalan bread with olive oil, garlic and fresh tomato (vg)

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Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)

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Charcuterie board: jamón serrano; salchichón ibérico; olive torta; aged Manchego with orange blossom honey; Monte Enebro goats cheese, quince jelly

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Salt cod croquetas, piquillo pepper purée and aioli (4 croquetas)

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Crispy fried baby squid with lemon aioli

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Meatballs in tomato fritarda sauce

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Harissa-spiced chicken with romesco sauce

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Navarrico chickpeas with tomato sauce, spinach, and crumbled feta (v)

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Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)

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Patatas bravas with spiced tomato fritarda sauce and aioli (v)

DESSERTS

Crème Catalan (v)

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Almond tart with salted caramel Chantilly cream (v)

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Selection of ice creams (v/vg)

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item.

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party have any food allergy, intolerance or sensitivity so we 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.