



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 four 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.

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, Chef Patron

SPIRIT LIST

VODKA

J.J Whitley Potato Vodka	3
Black Cow	3.4
Ketel One Citrus	4
Belvedere	4.5

RUM

Havana Club 3yr	3
Old J Spiced	3
Takamaka Coconut	3
Havana Club Añejo 7yr	3.4
Diplomático Mantuano 8yr	3.8
Pyrat XO Reserve	5
Santa Teresa 1796	6

SINGLE MALTS

Old Pulteney 12yr	4.8
Glenrothes Vintage Reserve	5
Laphroaig 10yr	5.5
Talisker 10yr	5.8
Macallan 12yr Sherry Oak	6.5
Lagavulin 16yr	7

WHISKY/BOURBON

Jamesons Irish Whiskey	3
Buffalo Trace Bourbon	3.2
Nomad Outland Whisky	4.2
Woodford Reserve Bourbon	4.5
Eagle Rare 10yr Bourbon	4.8
Rittenhouse Straight Rye	5.8
Nikka From The Barrel	7

TEQUILA/MEZCAL

El Jimador Blanco Tequila	3
Patrón XO Cafe	4
Herradura Plata Tequila	5
Herradura Reposado Tequila	5.4
Apprentiz Mezcal	7.5

BRANDY

Martell VS	6.8
Marquis de Montesquiou Armagnac	8
Carlos I Solera Gran Reserva Brandy	8
Fanny Fougerat VSOP Cognac	13
Torres 30 Jaime I Brandy	19
Martell XO Cognac	30

GIN LIST

J.J Whitley London Dry	25ml	3
Tanqueray	3	
Portobello Road No. 171	3.2	
Martin Miller's	3.2	
Sipsmith London Dry	3.8	
Bloom	4	
Manchester Three Rivers	4.2	
Thomas Dakin Small Batch	4.5	
Tarsier Oriental Pink	4.5	
Warner Edwards Victoria's Rhubarb	4.5	
Nordés Atlantic Galician	4.6	
Tanqueray No. Ten	4.8	
Gin Mare Mediterranean	4.8	
Sikkim Bilberry Distilled	4.8	
Monkey 47 Schwarzwald Dry	6	
Chase Seville Marmalade	6	

TONICS

Fever-Tree Indian Tonic	200ml	2.5
Fever-Tree Refreshingly Light	2.5	
Fever-Tree Mediterranean	2.5	
Fever-Tree Elderflower	2.5	
Fever-Tree Light Cucumber	2.5	

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.		
61 Deep Pale Ale (3.8%)	half 2.5	pint 5
Fresh, zesty session style English pale ale.		
Mahou (5.1%) Spain	330ml 4.5	
Estrella Inedit (4.8%) Spain	750ml 13	
Meantime London Pale Ale (4.3%) UK	330ml 5.2	
Complot Mediterranean IPA (6.6%) Spain	330ml 6	
Estrella Daura Gluten Free (5.4%) Spain	330ml 5	
Estrella FreeDamm (0%) Spain	330ml 4	

CIDERS

Old Mout Flavoured Ciders (4%) UK	500ml 6
Aspalls (5.5%) UK	330ml 4.75

Ask your server for our range of hot drinks

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	9
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	8.5
Gin Mare, Watermelon Campari, mango	
Inspired by the finesse of Spanish cuisine, this is our take on the Negroni.	
King Street Fizz	8.5
Havana 7 rum, pineapple, Cava	
Light, sparkling, sumptuous, decadent. This one's made for royalty.	
Old Fashioned	9
Buffalo Trace bourbon, bitters, orange zest	
Bourbon, sugar, bitters. Sometimes less is more.	
Galician Spritz	9
St Germain elderflower, Albariño, Cava, soda	
Galicia's famous for its Albariño wines, which pairs delightfully with elderflower, cava and soda.	
Señorita's Kiss	9
J.J. Whitley gin, vermouth, egg white, raspberry	
Spanish-style Clover Club. Delicious.	
Cava Sangria	9
Cava, fresh fruit, lemonade	
Summertime in a glass. A posh upgrade to the classic sangria.	
Sangria	8.5
Red wine, fresh fruit, lemonade	
Fruity and refreshing. Perfect for any point in tapas.	

MOCKTAILS

Peach and Elderflower fizz	4.5
Peach, Elderflower, Soda	
Simple, refreshing and delicious.	
Strawberry Garden	5.5
Seedlip Garden, Strawberries, Cranberry	
A non-alcoholic cocktail for people bored of non-alcoholic cocktails.	

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 / Spice / Grove	25ml 2.8 +mixer 5.3

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 Cavas and Champagnes for every occasion.

	125ml	Bottle
Bodegas Sumarroca Cava Brut Reserva 2017, Penedès	6.2	36
Bodegas Sumarroca Cava Brut Rosé Pinot Noir NV, Penedès	4.2	42
Bodegas Sumarroca Cava Brut Nature Gran Reserva 2016, Penedès	4.2	42
Billecart Salmon Brut Reserve NV, Champagne, France	13.2	78
Billecart Salmon Rosé NV, Champagne, France	9.5	95
Dom Perignon 2008, Champagne, France	19.5	195

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.

	125ml	175ml	Bottle
Casa del Arco Blanco 2019, Vino de España	3.9	5.4	23
This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.			
Bodegas Navajas Blanco 2018/19, Rioja	4.8	6.8	28
Think red apples and grapefruit flavours; this is superb with seafood. Just delicious!			
Bodegas Gotica Badajo 2018/19, Rueda	5.2	7.4	31
Enticing aromas of fresh limes, white flowers and pineapple. The palate is fresh with great balance between fruit and acidity.			
Transcampanas Sauvignon Blanc 2018/19, Rueda	6.2	8.6	36
Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderful example of Sauvignon.			

Lembranzas Albariño 2018, Rias Baixas	6.4	8.9	38
Lemon and limes are backed up by apple, pear and dried candied fruits. Full-flavoured with a lovely mineral finish.			

Bodegas y Viñedos Merayo Godello 2019, Bierzo	7.2	9.9	41
Green apple, nectarine and hints of almonds culminate in this rich and sumptuous wine.			

Altolandon Organic Doña Leo 2016, Manchuela	4.3		
Organic grapes have helped produce a wine close to golden in colour. A floral nose leads into blood orange and honeydew aromas.			

Ugarte Martín Cendoya Malvasia 2019, Rioja	7.8	10.8	45
This incredible wine is made from 100 year old vines! Silky, persistent, complex and elegant.			

Pazo de Senorans Albariño 2018, Rias Baixas	5.0		
Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.			

PREMIUM WHITES

Some of the most characterful, memorable and exciting examples of modern white wines from Spain and beyond. They all offer something exceptional: expect complexity, depth and definition.

	125ml	175ml	Bottle
Alemaný i Corrió Principia Mathematica 2018, Penedès	9.5	13	56
Wonderful, rich and complex- a superb white that shows just how great Spanish whites can be.			
Bodegas Amaren Blanco 2016, Rioja	10.5	14.8	62
A beautifully integrated wine, notes of stone fruits and lemon curd. A knockout white Rioja.			

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.

	125ml	175ml	Bottle
Castilla del Moro Rosado 2018/19, Castilla	3.9	5.4	21
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.			
Oscar Tobía Daimon Rosado 2018, Rioja	4.8	6.8	28
Intense flavours of raspberry, cherry and rose petal.A perfect balance of freshness, perfume and richness.			

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.	
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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.	
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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.		

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

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.

	125ml	175ml	Bottle
Viña Mariposa Tinto 2019, Galicia	3.9	5.4	23
A lovely blend of Tempranillo with a touch of Grenache resulting in flavours of strawberry and plums with hints of spice.			
Bodegas Ribas del Cua Mencia 2019, Bierzo	4.8	6.8	28
Intensely aromatic on the nose, both red and black fruits in the background. A lovely rounded palate with a creamy finish.			
Altolandon Mil Historias Bobal 2018, Manchuela	5.8	8	34
Ripe cherries, blackberries, blackcurrant with subtle hints of violets, rosemary and a touch of spice.			

Celler de Capçanes Mas Donis 2018, Montsant	3.7		
This delightful wine expresses a lovely perfume. Hints of figs and spice add appeal to the medium- bodied palate.			

Altolandon Mil Historias Malbec 2018, Manchuela	6.7	8.9	34
Enticing aromas and the palate is nicely concentrated A stunning Malbec with silky tannins and a very complex finish.			

Luis Cañas Crianza 2016, Rioja	7.2	9.9	41
Widely regarded as one of (if not the) best Rioja Crianza! Integrated oak and a slight hint of liquorice. Complex and structured.			

Eguren Ugarte Graciano 2014, Rioja	4.2		
Loads of deep, dark brooding fruit and spice make this great for those looking for a twist on a classic.			

Bodegas Navajas Reserva 2013, Rioja	7.4	10.2	43
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries,vanilla and warming spice.			

1864 Castillo De Olite, Crianza 2016, Navarra	8	11	47
Offers layers of vanilla, fresh black fruit aromas, with spice, balsamic, underbrush and cedar notes. A beautifully structured, full-bodied crianza.			

Alemaný i Corrió Pas Curtei 2016, Penedès	4.8		
Jam packed full of black fruits with fine cedary tannins. Intensely moreish with crunchy fruit – an ideal wine for strongly flavoured meats.			

Dominio de Cair Cuvée de Cair 2017, Ribera del Duero	4.9		
Complex and inviting aromas of ripe berry fruit, raisins and caramel. The silky-smooth palate leads to hints of blueberry jam, light smoke and spice.			

PREMIUM REDS

Benchmark examples of thrillingly powerful, bold and incredibly well-structured reds from three of the finest wine-growing regions of Spain.

	125ml	175ml	Bottle
Served by Coravin			
Buil & Giné Giné 2017, Priorat	10	14	59
A luscious, rich Priorat that drinks beautifully. Intense on the nose and fresh, fruity and round on the palate.			
La Rioja Alta Gran Reserva 2010, Rioja	15	21	89
Velvety texture, dark fruits and Christmas spice lead to a meaty savoury finish. Quite simply one of the best Rioja money can buy – a sheer joy to savour.			

Bodegas Vega Sicilia Valbuena 2014, Ribera del Duero	17.5		
Elegant and fresh with a developed nose. Quite classical with a fine texture, elegant tannins and a supple, long finish.			