



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 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
Quiquiriqui 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	3.5
Lustau Vermouth Rojo	4
Lustau PX Sherry	4

GIN LIST

	25ml	50ml
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
Elephant Gin		5
Four Pillars Bloody Shiraz		5.5
Chase Seville Marmalade		6
Monkey Schwarzald 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

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 Strawberry (4%) Spain	330ml 5

Ask your server for our range of hot drinks

HOUSE COCKTAILS & SANGRIA

Valencian Pornstar	9
J.J. Whitley Vodka, passionfruit, orange, cava	
<i>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.</i>	
Catalonian Collins	8.5
Puertas strawberry gin, strawberry, Sicilian Lemonade	
<i>Here we've crafted a long and refreshing beverage to take you to the Catalan streets.</i>	
Espresso Martini	8.5
J.J. Whitley Vodka, Lustau PX, espresso	
<i>A timeless classic. Our adaptation combines vodka and PX sherry to give a rich and uniquely Spanish twist.</i>	
El Gato Negroni	9
Gin Mare, Watermelon Campari, mango	
<i>Inspired by the finesse of Spanish cuisine, this is our take on the Negroni.</i>	
Don's Old Fashioned	8.5
Jamesons, banana, apricot, bitters	
<i>This flavour packed Old Fashioned is influenced by the timeless classic 'The Ingenious Gentleman Don Quixote of La Mancha' by Miguel de Cervantes.</i>	
Señorita's Kiss	9
J.J. Whitley gin, vermouth, egg white, raspberry	
<i>Spanish-style Clover Club. Delicious.</i>	
Heart of Alfonso	9
Masons Peppered Pear, elderflower, apple	
<i>Yorkshire meets Spain in this fruity number.</i>	
Sangria	8.5
Red wine, fresh fruit, lemonade	
<i>Fruity and refreshing. Perfect for any point in tapas.</i>	
Piña Colada Rebutito	9
No3 gin, amontillado, pineapple, coconut	
<i>Famous for its sherry and the delectable Rebutito, we've taken inspiration from Andalusia in this tropical reimagining.</i>	
Cava Sangria	9
St Germain elderflower, Albariño, Cava	
<i>Summertime in a glass. A posh upgrade to the classic Sangria.</i>	
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.	
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

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
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

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
Casa del Arco Blanco 2019, Vino de España (Airén/Moscatel)	5.4	6.7	23
This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.			
Bodegas Navajas Blanco 2019, Rioja (Viura)	6.8	9.5	28
Think red apples and grapefruit flavours; this is superb with seafood. Just delicious!			
Bodegas Gotica Badajo 2018/19, Rueda (Verdejo)	7.4	10.4	31
Enticing aromas of fresh limes, white flowers and pineapple. The palate is fresh, a great balance between fruit and acidity.			
Transcampanas 2018/19, Rueda (Sauvignon Blanc)	8.4	11.5	34
Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderful example of Sauvignon.			
Lembranzas 2019, Rias Baixas (Albariño)	8.9	12.65	38
Lemon and limes abound and are backed up by apple, pear and dried candied fruits. Full flavoured with a lovely mineral finish.			
Bodegas y Viñedos Merayo 2019, Bierzo (Godello)			41
Green apple, nectarine and hints of almonds culminate in this rich and sumptuous wine.			
Ugarte Martín Cendoya 2018, Rioja (Malvasía)	10.8	15.3	45
This incredible wine is made from 100 year old vines! Silky, persistent, complex and elegant!			
Bodegas Gracias Sol 2018, Manchuela (Tardana)	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, Rias Baixas (Albariño)			50
Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.			

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 (Tempranillo)	5.4	7.8	23
Loaded with juicy wild strawberry, raspberrry and cranberry fruit flavours. Powerful, yet remaining elegant. Finishes with a racy, lingering finish.			
Oscar Tobía Daimon Rosado 2018, Rioja (Garnacha)	6.8	9.5	28
Intense flavours of raspberrry, cherry and rose petal lead onto a classy palate that combines balance, 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.		
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.		

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.

	175ml	250ml	Bottle
Viña Mariposa Tinto 2019, Galicia	5.4	7.6	23
A lovely field blend with flavours of strawberry and plums. A hint of spice.			
Bodegas Ribas del Cua 2018, Bierzo (Mencia)	6.8	9.5	28
Intensely aromatic on the nose with both red and black fruits in the background. A lovely rounded palate with a creamy long finish.			
Altolandon Mil Historias 2016, Manchuela (Bobal)	8	11.5	34
Ripe cherries, blackberries, blackcurrant with subtle hints of violets, rosemary and a touch of spice.			
Viña Elena Familia Pacheco 2019, Jumilla (Monastrell)	9	12.2	36
100% organic. Aromas of red berries. Medium-bodied, vibrant and beautifully well-balanced.			
Bodegas y Viñedos Tinedo Cala No.1 2016, Manchuela	9.25	12.8	38
(Tempranillo/Syrah) Strawberry and plum aromas combine with those of tobacco, cinnamon, liquorice and chocolate. The palate is rich and rounded.			
Luis Cañas Crianza 2016, Rioja (Tempranillo)	9.9	14.2	41
Widely regarded as one of (if not the) best Rioja Crianza! Integrated oak and a slight hint of liquorice. Complex and structured.			
Bodegas Navajas Reserva 2013, Rioja (Tempranillo)	10.2	13.5	43
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, vanilla and warming spice.			
Camino de Navaherreros 2017, Madrid (Garnacha)			46
A wonderful example of Garnacha; beautiful aromatics of fresh lavender and wild berries lead onto a silky, fresh palate.			
Alemaný i Corrió Pas Curtei 2016, Penedès (Cabernet Sauvignon/ Merlot)			48
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			49
(Tempranillo/Merlot/Garnacha) 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.			
Buil & Giné Giné 2017, Priorat (Garnacha/Carignan)			59
A luscious, rich Priorat that drinks beautifully. Intense on the nose and fresh, fruity and round on the palate.			
La Rioja Alta 904 Gran Reserva 2010, Rioja (Tempranillo/ Graciano)	25	32	95
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 2009, Ribera del Duero			175
(Tempranillo/Merlot) Elegant and fresh with a developed nose. Quite classical with a fine texture, elegant tannins and a supple, long finish.			