



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	25ml	SINGLE MALTS	25ml
J.J Whitley Potato Vodka	3	Old Pulteney 12yr	4.8
Black Cow	3.4	Glenrothes Vintage Reserve	5
Ketel One Citrus	4	Laphroaig 10yr	5.5
Grey Goose Vodka	4.3	Talisker 10yr	5.8
Grey Goose Flavours	5	Macallan 12yr Sherry Oak	6.5
Absolut Vodka	3.5	Lagavulin 16yr	7
Absolut Vanilla / Citron / Raspberry	4		

RUM	25ml	WHISKIES/BOURBON	25ml
Havana Club 3yr	3	Jamesons Irish Whiskey	3
Old J Spiced	3	Buffalo Trace Bourbon	3.2
Takamaka Coconut	3	Nomad Outland Whisky	4.2
Havana Club Añejo 7yr	3.4	Woodford Reserve Bourbon	4.5
Diplomático Planas 6yr	3.8	Eagle Rare 10yr Bourbon	4.8
Pyrat XO Reserve	5	Rittenhouse Straight Rye	5.8
Santa Teresa 1796	6	Nikka From the barrel	7

TEQUILA/MEZCAL	25ml	BRANDY	50ml
El Jimador Blanco Tequila	3	Martell VS	6.8
Patrón XO Cafe	4	Marquis de Montesquiou Armagnac	8
Ilegal Mezcal Joven	4.8	Carlos I Solera Gran Reserva Brandy	8
Herradura Plata Tequila	5	Fanny Fougerat VSOP Cognac	13
Herradura Reposado Tequila	5.4	Torres 30 Jaime I Brandy	19
		Martell XO Cognac	30

GIN LIST

	25ml	50ml
J.J Whitley London Dry	3	6
Tanqueray London Dry	3	6
Portobello Road No. 171 London Dry	3.2	6.4
Martin Miller's	3.2	6.4
Whitley Neill Raspberry	3.2	6.4
Sipsmith London Dry	3.8	7.6
Bloom London Dry	4	8
Mombassa Club Strawberry Edition	4.4	8.8
Thomas Dakin Small Batch	4.5	9
Warner Edwards Victoria's Rhubarb	4.5	9
Sipsmith Chilli & Lime	4.5	9
Nordés Atlantic Galician	4.6	9.2
Tanqueray No. Ten	4.8	9.6
Gin Mare Mediterranean	4.8	9.6
Sipsmith Lemon Drizzle	4.8	9.6
Sipsmith Orange & Cacao	4.8	9.6
Sikkim Bilberry Distilled	4.8	9.6
Liverpool Organic	4.8	9.6
Liverpool Valencian Orange	4.8	9.6
Monkey 47 Schwarzwald Dry	6	12

FEVER-TREE TONICS

Indian Tonic / Refreshingly Light / Mediterranean / Elderflower	each	2.5
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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.				
Moretti (4.6%)	half	2.75	pint	5.5
L'autentica. A bottom fermented beer with a golden colour.				
Mahou (5.1%) Spain		330ml	4.5	
Estrella Inedit (4.8%) Spain		750ml	13	
Modelo Especial (4.5%) Mexico		355ml	4.5	
Meantime London Pale Ale (4.3%) UK		330ml	5.2	
Estrella Daura Gluten Free (5.4%) Spain		330ml	5	
Damm Lemon Cerveza & Limon (3.2%) Spain		330ml	5	
Estrella FreeDamm (0%) Spain		330ml	4	

CIDERS

Aspall (5.5%) UK	330ml	4.75
Old Mout Kiwi & Lime (4%) UK	500ml	5

Ask your server for our range of hot drinks

HOUSE COCKTAILS & SANGRIA

Pornstar	9
Vanilla vodka, Passoa, passionfruit	
<i>Not to be messed around with. Our Pornstar stays true to the original.</i>	
Catalonian Collins	8.5
Puertas strawberry gin, vermut, 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, Kahlúa, Lustau PX, espresso	
<i>A timeless classic. Our adaptation combines vodka, coffee liqueur 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>	
Passionfruit Bellini	8
Biscardo Prosecco, passionfruit	
<i>Perfect for any time of the day.</i>	
Señorita's Kiss	9
J.J. Whitley gin, vermouth, egg white, raspberry	
<i>Spanish-style Clover Club. Delicious.</i>	
Old Fashioned	9
Buffalo Trace bourbon, bitters, orange zest	
<i>Bourbon, sugar, bitters. Sometimes less is more.</i>	
Aperol Spritz	9
Aperol, Biscardo Prosecco, soda	
<i>Summertime would never be the same without it.</i>	
Mojito	9
Havana 3 rum, mint, strawberry	
<i>Does what it says on the tin. Sublime.</i>	
Sangria	8.5
Red wine, fresh fruit, lemonade	
<i>Fruity and refreshing. Perfect for any point in tapas.</i>	
Cava Sangria	9
Cava, fresh fruit, lemonade	
<i>Summertime in a glass. A posh upgrade to the classic sangria.</i>	

MOCKTAILS

Virgin Strawberry and Lime Mojito	4.5
Strawberry, lime, mint	
<i>No alcohol, but still full of flavour.</i>	
Peach and Elderflower fizz	4.5
Peach, elderflower, soda	
<i>Simple, refreshing and delicious.</i>	

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	200ml	2.5	330ml	3
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		

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
Biscardo Prosecco Spumante Millesimato 2019,DOC Veneto	6.2	31.5
Bodegas Sumarroca Cava Brut Rosé Pinot Noir NV, Penedès	42	
Bodegas Sumarroca Cava Brut Nature Gran Reserva 2016, Penedès	42	
Billecart Salmon Brut Reserve NV, Champagne, France	13.2	78
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, Spain	5.2	7	20
This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.			
Bodegas Navajas Blanco 2019, Rioja, Spain	6.8	9.7	28
Think red apples and grapefruit flavours; this is superb with seafood. Just delicious!			
Bodegas Gotica Badajo 2018/19, Rueda, Spain	6.9	10.7	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.			
Uvam Pinot Grigio delle Venezie 2019, IGT Veneto, Italy	7.9	11.6	34
A luxury Pinot Grigio, Uvum takes Pinot Grigio to the next level – simply moreish!			
Montsablé Chardonnay 2018, France	7.8	12	35
A seductive combination of pears, peach, honey toffee, cream and vanilla. Beautifully balanced: classy!			
Transcampanas Sauvignon Blanc 2018/19, Rueda, Spain	8.2	12.3	36
Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderful example of Sauvignon.			
Lembranzas Albariño 2019, Rías Baixas, Spain	8.9	13	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 Godello 2019, Bierzo, Spain	9.9	14	41
Green apple, nectarine and hints of almonds culminate in this rich and sumptuous wine.			

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.

	Bottle
Pazo de Senorans Albariño 2018, Rías Baixas, Spain	50
Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.	
Domaine Tremblay Chablis 2018, France	56
Tremblay are boutique producers' within the Chablis region. Made from old vines, this is handcrafted and simply stunning!	
Bodegas Amaren Blanco 2017, Rioja, Spain	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.

	175ml	250ml	Bottle
Castilla del Moro Rosado 2018/19, Castilla	5.2	7	20
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.			
Oscar Tobía Daimon Rosado 2018, Rioja	6.8	9.7	28
Intense raspberry, cherry and rose petal flavours. 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.

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

Our specially selected red wines range 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, Spain	5.2	7	20
Tempranillo with a touch of Grenache resulting in flavours of strawberry and plums with hints of spice.			
Calusari Pinot Noir 2019, Romania	6.8	9.7	28
A soft and welcoming nose of autumn fruits, smooth & spicy flavours and a lovely elegant finish.			
Pacifico Sur Merlot Reserva 2018/19, Colchagua, Chile	6.9	11	32
Hints of raspberry and creme de cassis combine with touches of fresh fruit and delicate background spices. Lush.			
Inacayal Vineyards Malbec 2018/19, Mendoza, Argentina	8.1	12	35
A delicious Malbec laden with plums, mixed berries, chocolate, and creamy dark cherries. Silky and complex.			
The Opportunist Shiraz 2018/19, Langhorne Creek, Australia	8.4	13	38
Packed with blackberry, damsons, hints of pepper, mocha and grilled meats. Lovely balance, intense yet not overpowering.			
Luis Cañas Crianza 2016, Rioja, Spain			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, Spain	9.9	14.7	43
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, vanilla and warming spice.			
Leconfield Kudos Cabernet 2016, Coonawarra, Australia	10.4	14.9	44
Sourced from a single ancient vineyard, Kudos exhibits layers of intense blackcurrant with hints of vanilla and mint. The palate is powerful yet silky – this is a joy to drink.			

PREMIUM REDS

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

	Bottle
Dominio de Cair Cuvée de Cair 2017, Ribera del Duero, Spain	50
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 & Gine Gine 2017, Priorat, Spain	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, Spain	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.	