

EL GATO NEGRO TAPAS

SUNDAY MENU

NIBBLES

Olives marinated in our own recipe (vg).....	4
Padrón peppers with Halen Môn sea salt (vg).....	5
Catalan bread with fresh tomato and garlic (vg)..... <i>(add jamon serrano for £2)</i>	4
Bikini toasted sandwich with Jamon Serrano, Manchego and truffle butter	6
Sourdough bread with olive oil and Pedro Ximénez balsamic vinegar (vg).....	3.5
Charcuterie board: Jamón serrano, salchichón ibérico, aged Manchego cheese with orange blossom honey, Monte Enebro goats cheese and quince jelly served with an olive torta.....	13.5



2 COURSES £22

(Vegetarian/Vegan £20)

3 COURSES £26

(Vegetarian/Vegan £24)

(starters, mains and desert only)

MAKE IT BOTTOMLESS FOR AN EXTRA £15

Unlimited bellinis, cava, red and white wine or house lager for **90 minutes**

(only in conjunction with 2 or 3 course meal or sharing platter)

STARTERS

Jamón Ibérico croquetas (4 units)
(add and extra croqueta for 1.75)

Crispy fried baby squid with lemon aioli

Sweet and sticky crispy chicken wings

Portabello mushroom crisp with creamy mushroom sauce and homemade crisps (v)

Deep fried cauliflower florets with romesco sauce (vg)

Gambas al ajillo prawns with caramelised onions and red peppers in a garlic sauce +£2 supplement

ROASTS AND MAINS

Roasted sirloin of beef	17
Slow roasted pork belly	16
Half a roasted chicken	15
Mushroom Wellington roast (vg).....	13
'Spanish fish and chips' battered fish goujons with paprika chips, mushy peas and aioli.....	13

All roasts are served with...

Roasted potatoes, root veg mash, braised cabbage, Yorkshire pudding served with plenty of gravy

SUNDAY ROAST PLATTER £35

Roasted sirloin of beef, half a roasted chicken and slow roasted pork belly
(serves two)

SIDES

Creamy mashed potato (v).....	4.5
Manchego cauliflower cheese (v).....	4.5
Pan-fried tenderstem broccoli with chilli and garlic (vg)	6
Chorizo pigs in blankets	6
Yorkshire pudding (V).....	1.5
Valencian honey glazed chantenay carrots (V).....	4.5

(Most side dishes can be adapted to suit vegetarian and vegan diets. Just ask your server)

DESSERTS

Warm vegan chocolate brownie served with peanut and chocolate chip ice cream (vg)

Nougat and caramel cheesecake

Crème Catalan (v)

Almond tart, with salted caramel Chantilly cream (v)

Selection of ice creams/sorbets, please ask your server for today's flavours (v/vg)

Selection of Spanish cheeses with quince jelly, sweet pickled figs, thyme honey and olive torta +£3 supplement