

# EL GATO NEGRO TAPAS

## SUNDAY MENU

### NIBBLES

<b>Olives</b> marinated in our own recipe (vg).....	4
<b>Padrón peppers</b> with Halen Môn sea salt (vg).....	5
<b>Catalan bread</b> with fresh tomato and garlic (vg) (add jamon serrano for 2.00).....	4
<b>Sourdough bread</b> with olive oil and Pedro Ximénez balsamic vinegar (vg).....	3.5
<b>Bikini</b> toasted sandwich with jamón serrano, Manchego and truffle butter.....	6
<b>Charcuterie board:</b> 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

### STARTERS

<b>Creamy mushrooms</b> with free-range poached egg on chargrilled sourdough bread (v).....	7
<b>Jamón Ibérico croquetas</b> [4 units]..... (add and extra croqueta for 1.75)	7
<b>Crispy fried baby squid</b> with lemon aioli.....	6.5
<b>Grilled Queenie scallops</b> with chilli and lime butter, topped with panko breadcrumbs [5 units].....	9
<b>Shakshuka</b> - Cracked free-range egg cooked in a rich tomato sauce, spinach and crumbled feta (v).....	7
<b>Roasted cauliflower</b> with shabu shabu satay dressing and fried chickpeas (vg).....	7.5



**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

cava, red & white wine or house lager  
for **90 minutes**

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

### MAINS

Roasted strip loin of Aberdeen Angus beef.....	17
Herb rolled, roasted pork belly with crackling.....	16
Half a free range roasted chicken.....	15
Mushroom Wellington roast (vg).....	13
or	
Classic Fish pie (white fish, king prawns & salmon)....	14

### All roasts are served with...

Sobrasada roast potatoes, maple glazed carrots & parsnips, braised red cabbage and Yorkshire pudding and plenty of gravy.

### SUNDAY ROAST PLATTER - £35

Roast strip loin of Aberdeen Angus beef, half a free range roasted chicken and herb rolled pork belly with crackling. **(serves two)**

### DESSERTS

<b>Warm vegan chocolate brownie</b> served with peanut and chocolate chip ice cream (vg).....	6.5
<b>Nougat and caramel cheesecake</b> .....	6.5
<b>Crème Catalan</b> .....	6.5
<b>Almond tart</b> , imported from Santiago with salted caramel Chantilly cream (v).....	6
<b>Selection of ice creams / sorbets</b> please ask your server for todays flavours (v/vg).....	4.5
<b>Selection of Spanish cheeses</b> * with quince jelly, sweet pickled figs, thyme honey and olive torta.....	10
(* +£3 surcharge on set price offer)	

### SIDES (3 FOR £10)

<b>Creamy Manchego mash potato</b> .....	4.5
<b>Manchego cauliflower cheese</b> .....	4.5
<b>Buttered seasonal greens</b> (V).....	4.5
<b>Sobrasada roast potatoes</b> .....	4
<b>Braised red cabbage</b> (V).....	4
<b>Yorkshire pudding</b> with onion gravy (each) (V).....	1.5
<b>Maple syrup glazed carrots and parsnips</b> (V).....	4.5

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