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Welcome to El Gato Negro

So you can enjoy them at their best, our dishes are cooked when your order arrives in the kitchen. This means your food is served as soon as it's ready, rather than in a fixed order.

As a guide we'd suggest ordering 5 or 6 dishes to share between 2 people. You can always order more later, it's all part of the fun of our tapas!

We often feature specials, based on the freshest seasonal ingredients our suppliers offer us on the day, and with generally limited availability. Please ask your server what's on today.

Simon Shaw, Chef Patron

We want you to feel as comfortable as possible during your time with us. Please be assured that, as always, your safety is paramount. We are following government guidelines to ensure you and our staff remain safe at all times.

Relax, enjoy your visit, and thank you for your support and understanding.

PARA PICAR

Padrón peppers with Halen Môn sea salt (vg)	5
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary	4
Catalan bread with olive oil, garlic and fresh tomato (vg)	4.5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	6.5
Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	4
Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	6

FISH AND SHELLFISH

Salt cod fritters with tartare sauce (4 units)	7
add an extra fritter	1.75
Griddled stonebass with chickpeas in fritada sauce and sourdough croutons	10
Crispy fried baby squid with lemon aioli	7
Gambas al ajillo (prawns with caramelised onions and red peppers in a garlic sauce)	11.5

MEAT

Classic beef meatballs in tomato sauce with parmesan shavings	7.5
Braised ox cheeks with horseradish mash	12
Glazed pork baby back ribs	11
Sweet and spicy chicken wings	7.5
Spicy chicken skewers with roasted peppers and onions	7.5
Mini chorizo, potatoes, fried egg and crispy shallots	8.5
Jamón ibérico croquetas (4 units)	7.5
add an extra croqueta	1.75

SUNDAYS AT EL GATO NEGRO

Put it in the diary; we've introduced a special Sunday menu. Everyone likes a Sunday roast, and we think you'll absolutely love our versions of the classics... including Spanish-influenced sides!

2 courses £22 / 3 courses £26 / Sunday roast platter £40 (serves two)

See separate menu for full details

CHARCUTERIE

Jamón serrano with celeriac rémoulade 50g	6
Picos Blue cheese with crystal bread	5.5
Aged Manchego with olive torta	9
Charcuterie board: jamón serrano; salchichón ibérico; aged Manchego with orange blossom honey; Monte Enebro goats cheese; olive torta; quince jelly	13.5

VEGETABLES

Pan-fried Tenderstem broccoli with chilli and garlic (vg)	6
Cheese and leek croquetas (v)	6
add an extra croqueta	1.5
Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	6.5
Deep fried cauliflower with romesco sauce (vg)	8
Traditional tortilla, served with aioli (v)	5.5
Patatas bravas with spiced tomato fritada sauce and aioli (v)	7
Field mushrooms with creamy mushroom sauce and homemade crisps (v)	5.5

DESSERTS

Warm chocolate brownie with chocolate sauce and pistachio ice cream (v)	7
Sticky toffee pudding with homemade custard (v)	7
Almond tart with salted caramel Chantilly cream (v)	6.5
Baked vanilla cheesecake with Biscoff toffee sauce (v)	7
Cheshire Farm ice cream (v)	4.5
(3 scoops of your choice: vanilla, chocolate, raspberry ripple, honeycomb, pistachio, strawberry sorbet, orange sorbet)	

(v) Vegetarian (vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server

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3 TAPAS DISHES + REPEAT DRINK REFILLS*

available Saturday, 12pm-4pm

See separate menu for full details

*On selected drinks only, applicable for 90mins from the time you are seated. We ask you finish one drink before ordering the next.

The provenance and quality of our produce is key, and we aim to use the very best ingredients, whether they're from Spain or closer to home. We believe in supporting independent producers and suppliers wherever possible. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

All prices are inclusive of VAT. An optional 10% service charge is added to your final bill. All tips are fully and fairly distributed amongst our team.