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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.

Enjoy free wifi here: just connect to 'El Gato Negro', and login with your email or social media account. Don't forget to like and follow us on social media, or sign up for our newsletter on our website!

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PARA PICAR

▶ Padrón peppers with Halen Môn sea salt (vg)	5
▶ Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg)	4
▶ Catalan bread with olive oil, garlic and fresh tomato (vg)	4
▶ Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	6
▶ Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	3.5
▶ Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	6

CHARCUTERIE

Jamón serrano with celeriac rémoulade 50g	6
Acorn-fed jamón ibérico de bellota with celeriac rémoulade 50g	12
▶ Picos Blue cheese with crystal bread	5.5
Aged Manchego with olive torta	9
Charcuterie board: jamón serrano; salchichón ibérico; olive torta; aged Manchego with orange blossom honey; Monte Enebro goats cheese, quince jelly	13.5

MEAT

Chargrilled beef fillet skewers with mojo rojo	10
▶ Meatballs in tomato fritarda sauce	7
Chargrilled lamb skewers with butter bean hummus & harissa yoghurt	13
Mini Catalan chorizo with Aspall cider	7.8
▶ Harissa-spiced chicken with romesco sauce	8
▶ Jamón ibérico croquetas (4 units)	7
add an extra croqueta	1.75

FISH AND SHELLFISH

▶ Salt cod croquetas, piquillo pepper purée and aioli (4 units)	6.8
add an extra croqueta	1.7
▶ Griddled sea bream with butterbean hummus, fennel, orange and basil	9
Chargrilled octopus, new potatoes, capers, shallots and aioli	13
Roast hake fillet wrapped in jamón serrano with Spanish lentils	10
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	11
(portion of 6)	16
▶ Crispy fried baby squid with lemon aioli	6.5

VEGETABLES

▶ Jospier-cooked Tenderstem broccoli with spicy harissa dressing (v)	6
▶ Navarrico chickpeas with tomato sauce, spinach, and crumbled feta (v)	6
▶ Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	6.5
▶ Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)	7.5
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v)	5.5
▶ Patatas bravas with spiced tomato fritarda sauce and aioli (v)	6.5

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

DESSERTS

▶ Warm vegan chocolate brownie with chocolate crumble, butterscotch sauce, peanut and chocolate chip ice cream (vg)	6.5
▶ Nougat and caramel cheesecake (v)	6.5
▶ Crème Catalan (v)	6.5
▶ Almond tart with salted caramel Chantilly cream (v)	6
▶ Selection of ice creams / sorbets (v/vg)	4.5

SELECTED DRINKS

SPARKLING

Bodegas Sumarroca Cava Brut Reserva 2015, Penedès	125ml	btl	6.2	36
Billecart Salmon Brut Reserve NV, Champagne, France			13.2	78

WHITE

Centelleo Airén Moscatel 2017/18, VdT Castilla, Spain	125ml	175ml	btl	3.9	5.4	23
Bodegas Navajas Blanco 2018, Rioja, Spain				4.8	6.8	28
Bodegas Gotica Badajo 2018, Rueda, Spain				5.2	7.4	31
Transcampanas Sauvignon Blanc 2018, Rueda				6.2	8.6	36
Lembranzas Albariño 2018, Rias Baixas				6.4	8.9	38
Bodegas y Viñedos Merayo Godello 2017/18, Bierzo				7.2	9.9	41

ROSE

Campo Azafran Rosado 2017/18, Castilla, Spain	125ml	175ml	btl	3.9	5.4	21
Oscar Tobía Daimon Rosado 2017/18, Rioja				4.8	6.8	28

RED

Viña Mariposa Tinto 2018, Galicia	125ml	175ml	btl	3.9	5.4	23
Bodegas Ribas del Cua Mencia 2017/18, Bierzo				4.8	6.8	28
Altolandon Mil Historias Bobal 2016, Manchuela				5.8	8	34
Altolandon Mil Historias Malbec 2017, Manchuela				6.7	8.9	39
Luis Cañas Crianza 2015, Rioja				7.2	9.9	41
Bodegas Navajas Reserva 2011, Rioja				7.4	10.2	43

BEERS

Cerveza El Gato Negro (4%)		half	pint	2.25	4.5
Estrella Damm (4.6%)				2.75	5.5
61 Deep Pale Ale (3.8%)				2.75	5.5
Mahou (5.1%) 330ml		bottle		4.5	
Estrella Inedit (4.8%) 750ml				13	
Meantime London Pale Ale (4.3%) 330ml				5.2	
Complot Mediterranean IPA (6.6%) 330ml				6	
Estrella Daura Gluten Free (5.4%) 330ml				5	
Estrella FreeDamm (0%) 330ml				4	

Please ask your server for a copy of our full drinks menu, including extended wine list, cocktails, gins and more

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.