



# EL GATO NEGRO TAPAS

## TAPAS ON THE TERRACE

### FOOD MENU

#### NIBBLES

Padrón peppers with Halen Môn sea salt (vg) . . . . .	5
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) . . . . .	3.75
Charcuterie board: jamón serrano, salchichón ibérico, aged manchego, monte enebro goats cheese. With; orange blossom honey, quince jelly & olive torta . . . . .	13.5

#### MEAT

Jamón ibérico croquetas (4 units) . . . . .	7.5
add an extra croqueta . . . . .	1.75
Spicy chicken skewers with roasted peppers and onions. . . . .	7.5
Mini Catalan chorizo with Aspall cider . . . . .	8
Beef skewers with wild garlic and almond sauce . . . . .	10.5

#### FISH

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

#### VEGETABLES

Cheese and leek croquetas (v) . . . . .	6
add an extra croqueta . . . . .	1.5
Asparagus, pea and manchego rice . . . . .	8
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
Mixed leaf salad . . . . .	6

#### DESSERTS

Warm chocolate brownie with chocolate sauce and pistachio ice cream (v) . . . . .	6.5
Baked vanilla cheesecake with Biscoff toffee sauce (v) . . . . .	7
Selection of ice creams / sorbets (v / vg) . . . . .	4.5

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.