



# EL GATO NEGRO TAPAS

## TAPAS ON THE TERRACE

### FOOD MENU

#### 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 . . . . .	6.5
Acorn-fed jamón ibérico de bellota with celeriac rémoulade 50g . . . . .	12.5
Picos Blue cheese with crystal bread . . . . .	6
Aged Manchego with olive torta . . . . .	9.5
Charcuterie board: jamón serrano, salchichón ibérico, aged manchego, monte enebro goats cheese. With; orange blossom honey, quince jelly & olive torta . . . . .	13.5

#### TAPAS

Mini Catalan chorizo with Aspall cider . . . . .	8
Meatballs in tomato fritarda sauce . . . . .	7
Jamón ibérico croquetas (4 units) . . . . .	7.5
<i>add an extra croqueta</i> . . . . .	1.75
Tiger prawns with chilli, garlic, lemon butter	
Portion of 4 . . . . .	11
Portion of 6 . . . . .	16
Crispy fried baby squid with lemon aioli . . . . .	6.5
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
Spiced aubergine confit with lavosh bread (v). . . . .	7

#### 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
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.