



EL GATO NEGRO TAPAS

TAPAS ON THE TERRACE

FOOD MENU

PARA PICAR

- ▶ Spiced Nuts: Toasted cashews, macadamias & walnuts marinated in Mediterranean spices . . . 5
- ▶ Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg) 5
- Catalan bread with olive oil, garlic and fresh tomato (vg) 5
- Catalan bread with olive oil, garlic, fresh tomato and jamón serrano 6.5
- ▶ Sourdough bread with olive oil and Pedro Ximénez balsamic (vg) 4.5
- Padrón peppers with Halen Môn sea salt (vg) 5
- ▶ Bikini: toasted sandwich with jamón serrano, manchego & truffle butter 6.5

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

- ▶ Harissa spiced chicken wings 7
- ▶ Mini Catalan chorizo with Aspall cider 8
- Jamón ibérico croquetas (4 units) 7.5
- add an extra croqueta* 1.75
- ▶ Crispy fried baby squid with lemon aioli 7
- Gambas al ajillo; shelled prawns with caramalised onions, peppers in a garlic sauce 12
- ▶ Navarrico chickpeas in harissa tomato sauce with caramilised cauliflower florets (vg) 6.5
- Sweet potato with mango & chilli yoghurt dressing (vg) 7
- Traditional tortilla, served with aioli (v) 5.5
- ▶ Patatas bravas with spiced tomato fritarda sauce and aioli (v) 6.5

DESSERTS

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

All dishes indicated with ▶ are available to take-away

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.