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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 Guest', 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!

ElGatoNegroManc
 ElGatoNegroTapas
 ElGatoNegroFood

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)	4.5
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

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

Meatballs in tomato fritarda sauce	7.5
Chargrilled lamb skewers with butter bean hummus & harissa yoghurt	13
Mini Catalan chorizo with Aspall cider	8
Chargrilled beef fillet skewers with mojo rojo	10
Beef short rib with ginger glaze and sweet potato purée	11
Harissa-spiced chicken with romesco sauce	8.5
Jamón ibérico croquetas (4 units)	7.5
add an extra croqueta	1.75

FISH AND SHELLFISH

Salt cod croquetas, piquillo pepper purée and aioli (4 units)	7
add an extra croqueta	1.75
Chargrilled octopus, new potatoes, capers, shallots and aioli	13
Pan-fried hake fillet with smoked tomato, red pepper and garlic sauce	12
Spanish cod pil pil (chilli and garlic emulsion)	10.5
Crispy fried baby squid with lemon aioli	7
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	11
(portion of 6)	16

VEGETABLES

Josper-cooked Tenderstem broccoli with spicy harissa dressing (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)	7
Blood orange, pistachio and avocado salad (vg)	6
Spiced aubergine with onion confit, fritarda sauce and lavosh bread (v)	8

(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)	7
Blueberry cheesecake with coconut glaze and white chocolate popcorn crisp (v)	7
Crème Catalan (v)	6.5
Almond tart with salted caramel Chantilly cream (v)	6.5
Hazelnut delight: chocolate meringue with Nutella cream and hazelnut ice cream (v)	7
Selection of ice creams / sorbets (v/vg)	4.5

SELECTED DRINKS

SPARKLING

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

WHITE

	125ml	175ml	btl
Centelleo Airén Moscatel 2017/18, VdT Castilla, Spain	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

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

RED

	125ml	175ml	btl
Viña Mariposa Tinto 2018, Galicia	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
Inacayal Vineyards Malbec 2018/19, Mendoza, Argentina	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

	half	pint
Cerveza El Gato Negro (4%)	2.25	4.5
Estrella Damm (4.6%)	2.75	5.5
61 Deep Pale Ale (3.8%)	2.75	5.5

	bottle
Mahou (5.1%) 330ml	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.