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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
Spiced nuts: roasted cashews, macadamias and walnuts in Mediterranean spices (vg)	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
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 orange and rosemary honey and olive torta	9
Charcuterie board: jamón serrano; salchichón ibérico; olive torta; aged Manchego with orange and rosemary honey; Monte Enebro goats cheese; sweet pickled figs; quince jelly	13.5

## MEAT

Chargrilled beef fillet skewers with mojo rojo	10
Harissa-spiced chicken wings	7
Meatballs in tomato fritarda sauce	8
Mini Catalan chorizo with Aspall cider	8
Grilled chicken thighs with satay dressing and crispy chickpeas	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
Griddled sea bream with butterbean hummus, fennel, orange and basil	9
Crispy fried baby squid with lemon aioli	7
Gambas al ajillo: prawns with caramelised red onion and piquillo pepper in a garlic sauce	10
(portion of 4)	12
(portion of 6)	

## VEGETABLES

Josper-cooked Tenderstem broccoli with spicy harissa dressing (vg)	6
Navarrico chickpeas in harissa tomato sauce and caramelised cauliflower florets (vg)	6.5
Chargrilled sweet potato with mango, chilli and yoghurt dressing (vg)	6.5
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v)	5.5
Patatas bravas with tomato fritarda sauce and aioli (v)	7

(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
Nougat and caramel cheesecake (v)	7
Crème Catalan (v)	6.5
Almond tart with salted caramel Chantilly cream (v)	6.5
Selection of ice creams / sorbets (v/vg)	4.5

## SELECTED DRINKS

SPARKLING	125ml	btl
Valhondo NV Brut Blanco Cava, Penedès	6	30
Valhondo NV Brut Rose Cava, Penedès	6.3	34
WHITE	175ml	250ml btl
Casa Del Arco Airen / Moscatel 2019, Vino de España, Spain	5.4	6.7 23
Bodegas Navajas Blanco 2018, Rioja, Spain	6.8	9.5 28
Bodegas Gotica Badajo 2018, Rueda, Spain	7.4	10.4 31
Transcampanas Sauvignon Blanc 2018, Rueda, Spain	8.4	11.5 34
Lembranzas Albariño 2018, Rias Baixas, Spain	8.9	12.7 38
Ugarte Martin Malvasia 2018, Rioja, Spain	10.8	15.3 45
ROSE	175ml	250ml btl
Castilla Del Moro Tempranillo 2018, Castilla, Spain	3.9	5.4 21
Oscar Tobía Daimon Rosado 2017/18, Rioja	4.8	6.8 28
RED	175ml	250ml btl
Viña Mariposa Tinto 2018, Galicia	5.4	7.6 23
Bodegas Ribas del Cua Mencia 2017/18, Bierzo	6.8	9.5 28
Altolandon Mil Historias Bobal 2016, Manchuela	8	11.5 34
Luis Cañas Crianza 2015, Rioja	9.9	14.2 41
Bodegas Navajas Reserva 2011, Rioja	10.2	13.5 43
BEERS	half	pint
Cerveza El Gato Negro (4%)	2.25	4.5
Estrella Damm (4.6%)	2.75	5.5
Northern Monk Eternal Session IPA (4.1%)	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	
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.