



EL GATO NEGRO SUNDAY ROAST MENU

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NIBBLES

- Padrón peppers with Halen Môn sea salt (vg) 5
Our own-recipe marinated olives with green chilli and thyme 4
Catalan bread with olive oil, garlic and fresh tomato (vg) 4.5
Sourdough bread with flavoured butter 4
(Ask your server for details)

2 courses £23 | 3 courses £27

STARTERS

- Cantabrian anchovies with piquillo peppers on toasted coca bread with basil aioli
Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)
Salt cod fritters with tartare sauce
Crispy fried baby squid with lemon aioli
Aged Manchego cheese croquetas with sweet and sour quince aioli
Tempura cauliflower with romesco sauce (vg)

ROASTS

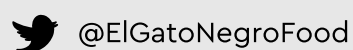
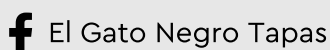
- Roasted sirloin of beef, roasted potatoes, glazed carrots, sautéed greens, parsnip puree, Yorkshire pudding and gravy
Roasted half chicken, roasted potatoes, glazed carrots, sautéed greens, parsnip puree, Yorkshire pudding and gravy
Aubergine parmegiano, roasted potatoes, glazed carrots, sautéed greens, parsnip puree, balsamic vinegar and tomato gravy

DESSERTS

- Warm chocolate brownie with chocolate sauce and vanilla ice cream (v)
Tart Santiago, ginger and honey cream (v)
Basque cheesecake (baked vanilla cheesecake)
Sticky toffee pudding with custard (v)
Cheshire Farm ice cream (v)

EXTRAS

- Manchego cauliflower cheese (v) 7
Pan-fried tenderstem broccoli with chilli and garlic (vg) 6
Minted peas and greens (v) 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.



EL GATO NEGRO SUNDAY TAPAS MENU

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PARA PICAR

- Padrón peppers with Halen Môn sea salt (vg) 5
- Our own-recipe marinated olives with green chilli and thyme 4
- Catalan bread with olive oil, garlic and fresh tomato (vg) 4.5
- Sourdough bread with flavoured butter 4
(Ask your server for details)
- Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter) 6

FISH AND SHELLFISH

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

VEGETABLES

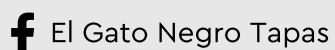
- Pan-fried tenderstem broccoli with chilli and garlic (vg) 6
- Aged Manchego cheese croquetas with sweet and sour quince aioli 6
add an extra croqueta 1.75
- Tempura cauliflower with romesco sauce (vg) 8
- Roasted potatoes with spiced tomato fritada sauce and aioli (v) 7

MEAT

- Classic beef meatballs in tomato sauce with parmesan shavings 7.5
- Mini Catalan chorizo with Aspall cider 8
- Jamón bérico croquetas (4 units) 7.5
add an extra croqueta 1.75

DESSERTS

- Warm chocolate brownie with chocolate sauce and vanilla ice cream (v) 7
- Tart Santiago, ginger and honey cream (v) 6.5
- Basque cheesecake (baked vanilla cheesecake) 7
- Sticky toffee pudding with custard (v) 7
- Cheshire Farm ice cream (v) 4.5



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