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SHARING MENU

£30 PER HEAD

(applicable for parties of 8 or more)

Padrón peppers with Halen Môn sea salt (vg)

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Catalan bread with olive oil, garlic and fresh tomato (v)

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Charcuterie board – jamón serrano; salchichón ibérico; aged Manchego;
Monte Enebro goats cheese – with orange blossom honey, quince jelly and olive torta

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Salt cod croquetas, piquillo pepper purée and aioli (4 croquetas)

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Crispy fried baby squid with lemon aioli

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Spicy chicken skewers with roasted piquillo peppers and onions

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Meatballs in tomato fritarda sauce

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Caramelised cauliflower florets in harissa-spiced tomato sauce with
Navarrico chickpeas (vg)

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Patatas bravas with spiced tomato fritarda sauce and aioli (v)

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item.
Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party have any food allergy, intolerance or sensitivity so we 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.