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GROUP MENU

£40 PER HEAD

(applicable for parties of 7 or more)

Padrón peppers with Halen Môn sea salt (vg)

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

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Selection of Spanish cured meats (lomo, chorizo magno, chorizo artisan León)
served with celeriac rémoulade

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Salt cod croquetas, piquillo pepper purée and aioli

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Tiger prawns with chilli, garlic, lemon butter

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Meatballs in tomato fritarda sauce

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Harissa-spiced chicken with mojo picón (red pepper sauce)

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Chargrilled lamb skewers with butter bean hummus and harissa yoghurt

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Spiced aubergine with onion confit, fritarda sauce and lavosh bread (vg)

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Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)

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

DESSERTS

Crème Catalan (v)

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Almond tart with salted caramel Chantilly cream (v)

...

Selection of ice creams (v/vg)

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.