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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

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!

@ElGatoNegroLiv ElGatoNegroTapas ElGatoNegroFood

3 FOR £15 OFFER

available Monday-Saturday, 12 until 4pm

Whether you're looking for a quick working lunch option, or you'd like an introduction to some of our signature dishes, the 3 for £15 menu is ideal.

See separate menu for full details.

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
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	6.5
Sourdough bread with flavoured butter	4
Ask your server for details	
Cantabrian anchovies with piquillo peppers, toasted coca bread, basil aioli	7
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
Pan-roasted cod with butternut squash, crispy pancetta and ajo blanco sauce ..	10
Crispy fried baby squid with lemon aioli	7
Gambas al ajillo (prawns with caramelised onions and red peppers in a garlic sauce)	11.5

MEAT

Classic beef meatballs in tomato sauce with parmesan shavings	7.5
Chargrilled boneless chicken thighs, parsnip and apple purée, butter sauce	8.5
Braised ox cheek rice	14
Spicy chicken skewers, chickpea purée, salsa verde	8
Mini Catalan chorizo with Aspull cider	8
Jamón ibérico croquetas (4 units)	7.5
add an extra croqueta	1.9

(v) Vegetarian (vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server

CHARCUTERIE

Jamón serrano with celeriac rémoulade 50g	6
La Peral Blue cheese and mini breadsticks	6
Aged Manchego with olive torta	9
Ibérico Chorizo platter: Señorío Bellota morcón, Señorío Bellota mild, Castro y Gonzáles Bellota, cornichons	7
Charcuterie board: jamón serrano; salchichón ibérico; aged Manchego with orange blossom honey; Monte Enebro goats cheese; olive torta; quince jelly	13.5

VEGETABLES

Pan-fried Tenderstem broccoli with chilli and garlic (vg)	6
Aged Manchego cheese croquetas with sweet and sour quince aioli (4 units)	6
add an extra croqueta	1.5
Chargrilled sweet potato, mascarpone herb cream, pumpkin seeds (v)	6.5
Tempura cauliflower with romesco sauce (vg)	8
Traditional tortilla, served with aioli (v)	5.5
Patatas bravas with spiced tomato fritada sauce and aioli (v)	7
Field mushrooms with creamy mushroom sauce and homemade crisps (v)	5.5

DESSERTS

Warm chocolate brownie with chocolate sauce and vanilla ice cream (v)	7
Almond tart with 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
(3 scoops of your choice: vanilla, chocolate cookie dough, raspberry ripple, biscoff, cherry crumble, Bakewell tart, strawberry sorbet, orange sorbet)	

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.