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INTRODUCTION

Welcome to our latest drinks menu.

At El Gato Negro we pride ourselves on giving the customer a great experience, and that includes a strong drinks list, chosen to expertly match the dishes we serve.

I've always had a passion for the superb wines of modern Spain and am keen to bring them to a wider audience. For the last six years we've worked closely with Master of Wine Miles Corish to source a unique selection from independent producers, and together we've curated a range of both newer and more established wines and Sherries to partner with our dishes. We've added a few favourites from other countries to broaden our selection as well.

If you'd like to know more about any of the wines, please ask your server: our team is experienced and well-trained in our current menu.

Do as the Spanish do and enjoy a cocktail or a gin and tonic, before or after a meal. We've selected some of the best artisanal craft spirits for our cocktails and tonics, all created with flair and panache. Our bartenders are well-versed in the art of classic cocktail making, so if you fancy a cocktail not listed please ask.

Cheers!

Simon Shaw, Chef Patron

Vintages and prices are subject to change without notice. As we prefer to work with smaller wine producers, there is the odd occasion when a wine is unavailable. We aim to keep this to a minimum, and our knowledgeable staff will assist with an alternative wine, in the event that your first choice is not available.

HOUSE COCKTAILS & SANGRIA

APERITIFS

Aperol Spritz 9.5

Aperol, Biscardo Prosecco, soda

Summertime would never be the same without it.

El Gato Spritz 9.5

Tanqueray Seville Orange, lychee juice, sour mix, cava, Campari

A refreshing flavour of summery oranges with a smoothness from an oriental lychee fruit, to finish with Campari hint to complete the perfect Spritz.

Grapefruit Spritz 9.5

Whitley Neill Grapefruit, grapefruit juice, prosecco and soda.

Refreshing, tart and boozy with a mix of gin and sparkling wine; this is the perfect palate cleanser

CLASSICS

Pornstar 10

Ketel One vanilla vodka, passionfruit liqueur, pineapple juice and vanilla syrup served with a shot of prosecco

Not to be messed around with. Our Pornstar stays true to the original.

Espresso Martini 9.5

Ketel One Vodka, Kahlúa, moscatel sherry with double espresso and a dash of vanilla syrup

A timeless classic. Our adaptation combines vodka, coffee liqueur and sherry to give a rich and uniquely Spanish twist.

Mojito 9.5

Pampero Blanco with mint, lime topped with soda

Does what it says on the tin. Sublime. Passionfruit or strawberry flavours available.

French Martini 9

Ketel One vodka, Chambord, pineapple juice

This decadent classic is just too good to not have on a cocktail menu.

Margarita 9

El Jimador tequila, Cointreau,, lime juice

A tangy tequila classic, with a mixture of sweet and sour flavours is the king of tequila cocktails.

Old Fashioned 9

Bulleit bourbon, Angostura bitters, simple syrup, orange zest

Sometimes less is more.

Amaretto Sour 9

Disarrano, sour mix with maraschino cherry, egg white (optional)

Full of rich amaretto flavour with a crisp citrus twist. Whiskey or Midori sours also available.

Ask your server for other classic cocktails

SIGNATURES

- Salted Caramel Espresso** 9.5
Captain Morgan's spiced rum, Kahlúa, double espresso, caramel syrup and Biscoff rim
It's espresso martini but not as you know it – it's better.
- Lychee Delight** 9.5
Whitley Neill raspberry gin, strawberry liqueur, lychee juice, fresh cucumber and raspberries
Pretend you are on holiday with this refreshing, fruity number.
- Cherry Bomb** 9.5
Amaretto, Pampero Blanco rum, caramel and Frobisher's cherry juice
Sweet. Sour. Bloody delicious.
- Señorita's Kiss** 9.5
Ketel One, vermouth, egg white, raspberry
Spanish-style Clover Club. Delicious.
- Honey and Fig Collins** 9.5
Bulleit bourbon, fig liqueur, honey, ginger ale
A balanced combination on a smooth note from bourbon, sweetness of honey and fig to finish on a warmth ginger hint.
- Catalonian Collins** 9.5
Gordon's Pink gin, vermut, strawberry, Sicilian lemonade
Here we've crafted a long and refreshing beverage to take you to the Catalan streets.
- True Romance** 9.5
Ketel One, peach purée, lemon, simple syrup topped with prosecco
The perfect marriage of sweet, citrus and fizz.
- Pear and Apple Martini** 9.5
Absolut Pear, elderflower liqueur, Lustau Blanco, and apple juice with vanilla syrup.
Fancy a boozy peardrop – we've got you covered!
- La Rosa Agria** 9.5
Absolut Strawberry, Licor 43, rose Syrup, egg white (optional) and rose petals
Pretty in pink, this frothy delight is hard to resist
- Sangria** 9 / 18
Red wine, fresh fruit, lemonade and Chambord
Fruity and refreshing. Perfect for any point in tapas.
- White Sangria** 9 / 18
White wine, lemonade, fresh fruit and Cointreau.
Love sangria, prefer white wine? Don't worry, we've got you covered!
- Cava Sangria** 9.5 / 19
Cava with lemonade, fresh fruit and limoncello
Summertime in a glass. A posh upgrade to the classic sangria.

DIGESTIFS

- Rosé Negroni** 9.5
Rosé Belsazar, Villa Ascenti Gin and Campari
A floral twist on a classic with a fresh taste.
- Strawberry Cheesecake** 9.5
Raspberry vodka, Chambord, strawberry purée , double cream, strawberry syrup
A strawberry punch.
- Rum Old Fashioned** 9.5
Diplomático rum, simple syrup and Angostora bitters
Dark and mysterious, our twist on the classic Old Fashioned.

MOCKTAILS

- Virgin Strawberry and Lime Mojito** 4.5
Strawberry, lime, mint
No alcohol, but still full of flavour.
- Peach and Elderflower fizz** 4.5
Peach, elderflower, soda
Simple, refreshing and delicious.

SHERRY

Sherry deserves a special place in our list as the wines lend themselves beautifully to Spanish cuisine, and our selection is chosen to match some of our best dishes.

70ml

- La Gitana Manzanilla** 5.5
Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight, it's a perfect introduction to sherry.
- Heredad de Hidalgo Amontillado** 6
Sharp, smooth and subtle, with hints of hazelnuts, dried fruit and wood. Sherry's middle ground.
- Heredad de Hidalgo Moscatel** 7
Opulent, sweet fruit with layers of flowers and nuttiness. Full bodied and soft.

SPARKLING WINES

Who doesn't loves the effervescent delights of a glass of sparkling wine? Whether it's in celebration of good weather, a special event, or a pairing with the right kind of dish, we have a selection of superb Cavas and Champagnes for every occasion.

125ml Bottle

Valhondo Cava NV Brut, Penedès	5.5	30
Ca'Belli Prosecco DOC	6.2	31.5
Ca'Belli Prosecco Rosé DOC	6.5	32.5
Bollinger Special Cuvée NV, Champagne, France	14.5	85
Bollinger Rosé Brut NV, Champagne, France		95
Dom Pérignon 2010, Champagne, France		195

ROSÉS

Great to drink on their own, rosé wines also pair well with food. Rosés are versatile wines that make admirable partners for seafood along with lighter dishes such as chicken and pork.

125ml 175ml 250ml Btl

Castillo del Moro Rosado 2020, Castilla	3.9	5.2	7.8	23
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.				
Călușari Pinot Grigio Rose 2020, Romania	4.5	6.4	8.8	26
Light, dry and fruit forward. There's a crispness all finished off with a caramel and slightly peppery finish.				

WHITES

Here we've chosen some of the most interesting, expressive and exciting wines to pair with food. Modern, skillful winemakers have made their mark with top-notch whites from well-known and indigenous grape varieties alike. We offer some of the best to enjoy.

	125ml	175ml	250ml	Btl
Casa del Arco Blanco 2019, Vino de España	3.7	5.2	7.8	23
This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.				
Quintas do Homem Vinho Verde 2020, Portugal	4.5	6.4	8.8	26
A classic Vinho Verde; bright citrus colour, light, and dry with a slight spritz. The aroma is fruity with floral notes. It is very elegant and fresh in the mouth with a vibrant acidity.				
Bodegas Navajas Blanco 2019, Rioja (Viura)	4.8	6.8	9.7	28
Only 10% of Rioja are white, but when you taste a good one like this, you'll wish that they were more widely available. Think red apples and grapefruit flavours; this is superb with seafood.				
Uvam Pinot Grigio delle Venezie IGT Veneto 2019/20	5.7	7.9	11.6	32
Wonderful floral aromas. On the palate there's an abundance of tropical fruit – melon, guava and peach – supported by zippy acidity to make it mouth-tinglingly moreish.				
Domaine de la Provenquiere Viognier 2019, France	6.8	10	11.9	34
A rich and honeyed style of Viognier with fresh apricot, white peach, pear and vanilla notes. Perfumed, rich and fruity.				
Transcampanas 2020, Rueda (Sauvignon Blanc)	6.2	8.2	12.3	36
Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderfully impressive Sauvignon. This would give a decent Sancerre or Pouilly Fumé a run for its money!				
Maoir de Mendoza Argo 2020, Rias Baixas (Albariño)	6.4	8.9	13	38
The palate is juicy and fresh, with almost tropical nectarine, orange and pineapple notes. A racy finish is confirmation of this wine's zesty character and attitude from one of the very best producers of Albariño.				
Southern Rights Sauvignon Blanc 2020, South Africa	7.2	10.3	15.4	42
Prepare to be wowed by this wine with its dry mineral core, intense peaches and grapefruit.				
Kalós 59N Chardonnay 2020, Argentina	8.1	11.8	16.5	45
Complex mix of apple, pineapple and peach. Subtle oak adds a touch of cocoa and honey.				
Domaine Tremblay Chablis 2018, France	9.5	13.4	18.9	56
Tremblay are boutique producers within the Chablis region. Made from old vines, this is handcrafted and simply stunning!				

REDS

This list celebrates some of the best reds – from light, youthful numbers to big, bold, heavyweights – which are perfect for matching with our dishes. Below is our selection which covers options for all occasions and dishes.

	125ml	175ml	250ml	Btl
Casa del Arco Tinto 2020, Vino de España	3.9	5.2	7.8	23
Ripe red cherry, bramble and subtle sweet spice. Crunchy, vibrant and uncomplicated.				
Călușari Pinot Noir 2019, Romania	4.5	6.4	8.8	26.5
A soft and welcoming nose of autumn fruits, smooth & spicy flavours and a lovely elegant finish.				
Sivipa Terras do Sado Setubal 2019, Portugal	4.8	6.8	9.9	28
Great complexity of forest fruits, but with some spices and balsamic notes.				
Pacifico Sur Merlot Reserva 2019, Colchagua, Chile	5.3	7.4	10.6	31
Hints of raspberry and creme de cassis combine with touches of fresh fruit and delicate background spices. Lush.				
Sin Rodeo Malbec 2019, Mendoza, Argentina (Malbec)	5.9	8.2	11.8	35
Strawberry and spice forward, this juicy and intense Malbec is a full bodied treat.				
Richard Hamilton Little Road Shiraz 2019, McLaren Vale, Australia	6.4	9.1	13	38
A nose full of fresh damsons and sloes lifted by a hint of vanilla and something more earthy finished with a smooth blackcurrant elixir. The palate is deeper with fresh blackcurrants and plums, a touch of cedar, and a sprinkle of grated dark chocolate.				
Luis Cañas Crianza 2017/18, Rioja (Tempranillo)	7.1	9.8	14.2	41
Widely regarded as one of (if not the) best Rioja Crianza! Integrated oak and a slight hint of liquorice. Complex and structured.				
Bodegas Navajas Reserva 2015, Rioja (Tempranillo)	7.4	9.9	14.7	43
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, vanilla and warming spice.				

GIN LIST

GINS

25ml

Tanqueray London Dry	3.5	7
Gordon's Pink	4	8
Gordon's Sicilian Lemon	4	8
Tanqueray Sevilla Orange	4.2	8.4
Villa Ascenti	4.5	9
Tanqueray No. Ten	5	10
Gin Mare Mediterranean	4.8	9.6
Whitley Neill Grapefruit	5	10
Whitley Neill Raspberry	5	10
Whitley Neill Rhubarb	5	10
Mombassa Club Strawberry	4.8	9.6
Portobello Road No. 171 London Dry	4.8	9.6
Gin Mare Mediterranean	4.8	9.6
Liverpool Organic	4.8	9.6
Liverpool Valencian Orange	4.8	9.6
Monkey 47 Schwarzwald Dry	6	12

TONICS

200ml

Fever-Tree Indian Tonic	2.5
Fever-Tree Refreshingly Light	2.5
Fever-Tree Mediterranean	2.5
Fever-Tree Elderflower	2.5

SPIRIT LIST

VODKA	25ml	WHISKIES/BOURBON	25ml
Ketel One	3.5	Bulleit Bourbon	3.5
Ketel One Citrus	4	Johnnie Walker Black Label	4
Grey Goose	4	Bulleit Rye	5
Grey Goose Flavours	4.5	Woodford Reserve Bourbon	4.5
Absolut	4	Eagle Rare 10yr Bourbon	4.8
Absolut Vanilla	4.5	Copper Dog	5
Absolut Strawberry	4.5	Roe & Co	5.5
Absolut Raspberry	4.5		
Absolut Pear	4.5	BRANDY	25ml
		Martell VS	4
RUM	25ml	Carlos I Solera Gran Reserva Brandy	5
Pampero Blanco	3.5	Torres 30 Jaime I Brandy	9
Captain Morgan Spiced	4	Martell XO Cognac	15
Aluna Coconut Rum	4		
		DIGESTIFS	
TEQUILA/MEZCAL	25ml	Licor 43 25ml	4
Don Julio Blanco	5	Limoncello 25ml	3.5
Cazcabel Coffee	4	Lustau Vermouth Rojo 25ml	4
Patrón Silver	5		
Tequila Rose	5		
		SINGLE MALTS	25ml
Talisker 10yr	5.8		
Macallan 12yr Sherry Oak	6.5		
Lagavulin 16yr	7		

BEERS & CIDERS

DRAUGHT BEERS

Cerveza El Gato Negro (4%)	<i>half</i> 2.25	<i>pint</i> 4.5
Our crisp, refreshing house pilsner		
Estrella Damm (4.6%)	<i>half</i> 2.75	<i>pint</i> 5.5
The classic Mediterranean beer from Barcelona		
Local guest beer (x%)	<i>half</i> 3	<i>pint</i> 6
Ask your server for details		

BOTTLED BEERS

Estrella FreeDamm (0%)	<i>330ml</i> 4
Spain	
Estrella Daura <i>Gluten Free</i> (5.4%)	<i>330ml</i> 5
Spain	
Alhambra (6.4%)	<i>330ml</i> 5.5
Spain	
Meantime IPA (5.2%)	<i>330ml</i> 5.2
Spain	
Mahou (5.1%)	<i>330ml</i> 4.5
Spain	

BOTTLED CIDERS

Aspall Suffolk Cider (5.5%) <i>UK</i>	<i>330ml</i> 5
Old Mout (4%) <i>UK</i>	<i>500ml</i> 5.5
Kiwi and lime/ Summer berries / Strawberry	

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	<i>330ml</i> 3
Fever-Tree:	<i>200ml</i> 3
Tonics / Slimline Tonic / Elderflower / Lemonade / Soda / Ginger Ale / Ginger Beer	
San Pellegrino: Blood Orange / Limonata	<i>330ml</i> 3.5
Frobisher Juices: Apple / Orange / Pineapple / Mango / Bumbleberry ...	<i>250ml</i> 3.5

Ask your server for our range of hot drinks

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