



WWW.ELGATONEGROTAPAS.COM

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!

Instagram: @ElGatoNegroLeeds Facebook: ElGatoNegroTapas Twitter: ElGatoNegroFood

3 FOR £15 OFFER

available Monday-Saturday 12 until 4pm and all day Sunday

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
Spiced nuts: roasted cashews, macadamias and walnuts in Mediterranean spices (vg)	5
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary	5
Catalan bread with olive oil, garlic and fresh tomato (v)	5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	6.5
Sourdough bread with olive oil and Pedro Ximénez balsamic (vg)	4.5
Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	6
Heritage tomatoes with ajo blanco sauce and pickled shallot rings	6

MEAT

Prego with francesinha sauce (Beef steak on caco bread with a rich, spicy tomato and beer sauce)	9
Harissa, honey and lime chicken wings	7
Spicy chicken skewers with roasted piquillo peppers and onions	8
Braised ox cheek with jamón Ibérico mash, baby onions, button mushrooms and pancetta	12
Extra portion of jamón Ibérico mash	3
Meatballs in tomato fritarda sauce	8
Mini Catalan chorizo with Aspull cider	8
Jamón ibérico croquetas (4 units)	7.5
add an extra croqueta	1.9
Morcilla scotch eggs with aioli and apple purée	10.5

VEGETABLES

Chargrilled Tenderstem broccoli with chilli and romesco sauce (v)	7
Caramelised cauliflower florets in harissa-spiced tomato sauce with Navarrico chickpeas (vg)	6.5
Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	7
Traditional tortilla, served with aioli (v)	5.5
(prepared fresh, please allow 15 mins, served with a classic, slightly runny centre)	
Patatas bravas with tomato fritarda sauce and aioli (v)	6.5

CHARCUTERIE

Jamón serrano with celeriac rémoulade 50g	6
Acorn-fed jamón ibérico de bellota with celeriac rémoulade 50g	12
Picos Blue cheese with crystal bread	5.5
Aged Manchego, with orange and rosemary honey and olive torta	9
Charcuterie board: jamón serrano; salchichón ibérico; olive torta; aged Manchego with orange and rosemary honey; Monte Enebro goats cheese; sweet pickled figs; quince jelly	13.5

FISH AND SHELLFISH

Salt cod croquetas, piquillo pepper purée and aioli (4 units)	7
add an extra croqueta	1.75
Chargrilled octopus, roasted new potatoes, mojo picón sauce, charred lemon	13
Pan-fried sea bream, cauliflower purée, button mushrooms and bacon lardons (can be served without bacon)	9.5
Gambas al ajillo: prawns with caramelised red onion and piquillo pepper in a garlic sauce (portion of 4)	9
(portion of 6)	12
Crispy fried baby squid with lemon aioli	7.5

DESSERTS

Almond tart with salted caramel Chantilly cream (v)	6.5
Crème Catalan (v)	6.5
Chocolate brownie with toffee sauce and honeycomb ice cream (vg without ice cream)	7
Sticky toffee pudding with vanilla ice cream, butterscotch sauce and cinnamon-spiced pecan brittle	6.5
White chocolate cheesecake with brandy macerated cherries	7
Selection of ice creams / sorbets (v/vg)	3
(3 scoops of your choice: vegan vanilla / vegan coconut / vegan chocolate / honeycomb / wild cherry sorbet / lemon sorbet)	

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

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.