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GROUP MENU

£35 PER HEAD

(available for parties of 8 or more)

Padrón peppers with Halen Môn sea salt (vg)

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

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

Salt cod croquetas, piquillo pepper purée and aioli

Crispy fried baby squid with lemon aioli

Chargrilled chicken thighs with sobrasada sauce and fried straw potatoes

Meatballs in tomato fritarda sauce

Chargrilled sweet potato with red pepper sauce and crispy kale (vg)

Patatas bravas with spiced tomato fritada 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 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.