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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.

GIN LIST

	25ml		25ml
Tanqueray	4	Tanqueray Seville Orange	4.5
Portobello Road No. 171	4.2	Gordon's Pink	4
Martin Miller's	4.2	Gordon's Lemon	4
Sipsmith London Dry	4.2	Villa Ascenti	5
Bloom	4.4		
Manchester Three Rivers	4.6	TONICS	200ml
Tarsier Oriental Pink	5	Fever-Tree Indian Tonic	2.75
Warner Edwards Victoria's Rhubarb ..	5	Fever-Tree Refreshingly Light	2.75
Nordés Atlantic Galician	5	Fever-Tree Mediterranean	2.75
Tanqueray No. Ten	5.25	Fever-Tree Elderflower	2.75
Gin Mare Mediterranean	5.25	Fever-Tree Light Cucumber	2.75
Monkey 47 Schwarzwald Dry	7		

MOCKTAILS

Peach and Elderflower Fizz	5
Peach, elderflower, soda	
<i>Simple, refreshing and delicious.</i>	
Strawberry Cup	5
Strawberry, pineapple, gomme	
<i>A sweet and fruity Martini-style drink you can still have on your lunch break.</i>	
Grapefruit Blush	5
Seedlip Grove, raspberry, grapefruit juice and soda	
<i>A non-alcoholic cocktail for people bored of non-alcoholic cocktails.</i>	

HOUSE COCKTAILS & SANGRIA

Pornstar Caramelo	10
Vanilla vodka, caramel syrup, passionfruit, pineapple juice, cava <i>The Pornstar you know but with an intriguing caramel edge.</i>	
Spanish 75	10
Villa Ascenti gin, lemon juice, gomme, cava <i>Our twist on the classic French 75; think fizzy, refreshing and zesty.</i>	
Catalonian Collins	10
Puertas strawberry gin, strawberry, Sicilian Lemonade <i>Here we've crafted a long and refreshing beverage to take you to the Catalan streets.</i>	
Espresso Martini	9.5
Ketel One vodka, Lustau PX, espresso <i>A timeless classic. Our adaptation combines vodka and PX sherry to give a rich and uniquely Spanish twist.</i>	
El Gato Negroni	9.5
Tanqueray, Elderflower, Manzanilla, Campari <i>Our lighter, floral variant on the bitter classic.</i>	
New York Sour	9.5
Bulleit Bourbon, Supasawa, gomme, red wine <i>Perfect for those cold days, like mulled wine with a kick. It's whisky but not as you know it.</i>	
Daisy Santiago	10
Pampero Blanco Rum, Chartreuse Yellow, Supasawa, gomme <i>A sweet & spicy twist on the classic daiquiri.</i>	
Sevilla Southside	10
Tanqueray Seville, white vermouth, lime juice, gomme, rhubarb bitter. <i>The refreshing orange gin adds some Spanish flair to the classic southside.</i>	
Rosé Spritz	10
Belsazar Rosé, Supasawa, gomme, cava <i>This Rosé vermouth is packed with raspberry and orange notes that pair perfectly with our Spanish cava to make a superior spritz.</i>	
Cherry Margarita	10
El Jimador Tequila, Cherry Heering, lime juice <i>A delightfully sweet cherry twist that works perfectly as an alternative to the classic.</i>	
French Martini	10
Ketel One vodka, Chambord, pineapple juice <i>This decadent classic is just too good to not have on a cocktail menu.</i>	
Cava Sangria	10
Cava, fresh fruit, lemonade <i>Summertime in a glass. A posh upgrade to the classic sangria.</i>	
Sangria	9.5
Red wine, fresh fruit, lemonade <i>Fruity and refreshing. Perfect for any point in tapas.</i>	

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.

FRESH AND TANGY

70ml Btl

La Gitana Manzanilla 5 50

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 Fino 5.5 55

Full, fresh and balanced with plenty of nuts and wood flavours due to ageing in old American oak. A great start to any meal.

DRY, RICH & COMPLEX

70ml Btl

Heredad de Hidalgo Amontillado 5.2 52

Sharp, smooth and subtle, with hints of hazelnuts, dried fruit and wood. Sherry's middle ground.

Heredad de Hidalgo Oloroso 5.2 52

Dry and full-bodied with fine, persistent old oak and walnut.

MEDIUM TO SWEET

70ml Btl

Heredad de Hidalgo Moscatel 5.4 54

Opulent, sweet fruit with layers of flowers and nuttiness. Full bodied and soft.

Bodegas Hidalgo La Gitana Alameda Cream (500ml) 7.5 48

A rich and sweet blend of dry Oloroso and aged Pedro Ximénez, this is the perfect after dinner sherry.

Hidalgo Prestigio Pedro Ximénez Triana (500ml) 8.4 62

A sweet tooth's dream. Vanilla, cinder toffee, Christmas cake, salted liquorice, figs, dates, prunes and mocha. A must try with anything chocolate based.

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	Btl
Bodegas Sumarroca Cava Brut Reserva 2018, Penedès	7.5	39.5
Bodegas Sumarroca Cava Brut Rosé Pinot Noir NV, Penedès		45
Wiston Estate NV Brut, England		65
Billecart Salmon Brut Reserve NV, Champagne, France		85
Billecart Salmon Rosé NV, Champagne, France		95
Bollinger Special Cuvée NV, Champagne, France	16	88
Bollinger La Grande Année 2012, Champagne, France		199

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
Castilla del Moro Rosado 2020, Castilla	4.2	6.2	8.4	24
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.				
Don Sancho Real de a 8 Rosado 2020, Rioja	5.6	8	11.2	32
Intense flavours of raspberry, cherry and rose petal. A perfect balance of freshness, perfume and richness.				

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 2020, Vino de España 4.2 6.2 8.4 24

This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.

Bodegas Navajas Blanco 2020, Rioja 5.2 7.5 10.4 29.5

Think red apples and grapefruit flavours; this is superb with seafood. Just delicious!

Bodegas Gotica Badajo 2021, Rueda 5.7 8.2 11.4 32.5

Enticing aromas of fresh limes, white flowers and pineapple. The palate is fresh with great balance between fruit and acidity.

Transcampanas Sauvignon Blanc 2021 Rueda 6.6 9.6 13 37.5

Pink grapefruit, elderflower and hints of ripe papaya combine to make this a wonderful example of Sauvignon.

Maior de Mendoza 'Argo' Albarino 2020/21, Rias Baixas 7 10 14 39.5

Lemon and limes are backed up by apple, pear and dried candied fruits. Full-flavoured with a lovely mineral finish.

Bodegas y Viñedos Merayo Godello 2020, Bierzo 7.6 11 15 43

Green apple, nectarine and hints of almonds culminate in this rich and sumptuous wine.

Ugarte Martín Cendoya Malvasia 2020, Rioja 8.4 12 16.4 47

This incredible wine is made from 100 year old vines! Silky, persistent, complex and elegant.

Pazo de Senorans Albariño 2020, Rias Baixas 10 14.6 20 57

Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.

Sancerre Terre de Maimbray, Pascal Reverdy 2020, France 11.8 16.9 23 66

With vibrant gooseberry fruit aromas, excellent depth and minerality, this Sauvignon Blanc is an unbelievably good representation of the famed wine region in France.

Francois Villard Viognier Les Contours de Deponcins 2019,
IGP Collines Rhodaniennes, France 12.3 17.7 24 69

Ripened apricots, peaches and a subtle creaminess give this beguiling wine a flair that will leave any fans of Viognier suitably impressed.

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
Viña Mariposa Tinto 2020, Galicia	4.2	6.2	8.4	24
A lovely blend of Tempranillo with a touch of Grenache resulting in flavours of strawberry and plums with hints of spice.				
Bodegas Ribas del Cua Mencia 2020, Bierzo	5.2	7.5	10.4	29.5
Intensely aromatic on the nose, both red and black fruits in the background. A lovely rounded palate with a creamy finish.				
Altolandon Mil Historias Bobal 2019/20, Manchuela	6.3	9	12.3	35
Ripe cherries, blackberries, blackcurrant with subtle hints of violets, rosemary and a touch of spice.				
Celler de Capçanes Mas Donis 2020, Montsant	7	10	14	39
This delightful wine expresses a lovely perfume. Hints of figs and spice add appeal to the medium- bodied palate.				
Sin Rodeo Malbec 2020, Mendoza, Argentina	7.5	10.8	15	42
Strawberry and spice forward, this juicy and intense Malbec is a full bodied treat.				
Bodegas Navajas Reserva 2013, Rioja	8	11.5	16	46
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, vanilla and warming spice.				
Luis Cañas Crianza 2017/18, Rioja	8.9	12.7	17.3	49.5
Widely regarded as one of (if not the) best Rioja Crianza! Integrated oak and a slight hint of liquorice. Complex and structured.				
Dominio de Cair Cuvée de Cair 2017, Ribera del Duero	9.1	12.8	18.2	56
Complex and inviting aromas of ripe berry fruit, raisins and caramel. The silky-smooth palate leads to hints of blueberry jam, light smoke and spice.				
Kalós 59N Malbec 2019, Mendoza, Argentina	9.3	13.30	18.2	52
This premium Malbec from the hills of Mendoza is led by blackcurrant and cherry, with hints of vanilla and spice with a lovely long finish.				
Vinícola del Priorat Mas Dels Frares 2020	10.6	15.1	20.5	59
This deep ruby Priorat is a joy. The ripe fruit flavours of blueberries and plums are expertly balanced with cedar and oak.				
Chateau Siurac, Lalande de Pomerol 2014, France	11.7	16.9	22.8	65
Attractive truffle and plum notes mix with mocha and black cherry in this mouth watering, Merlot-led Bordeaux.				

La Rioja Alta Gran Reserva 2011, Rioja 16.6 23.8 32.6 93

Velvety texture, dark fruits and Christmas spice lead to a meaty savoury finish. Quite simply one of the best Rioja money can buy – a sheer joy to savour.

Bodegas Vega Sicilia Valbuena 5°, Ribera del Duero 32.5 47.5 65 190

Vega Sicilia is undoubtedly Spain's most famous winery; a true icon in fine wine with a history dating back to 1864. Valbuena 5° takes its name from the village where it is produced and is aged for five years before release. Made using predominantly Tempranillo grapes with up to 6% Merlot, Valbuena is the purest expression of the Tinto Fino (Tempranillo) in the Vega Sicilia range. A truly mesmerising wine. Ask your server which vintages are currently available.

BEERS & CIDERS

DRAUGHT BEERS

Cerveza El Gato Negro (4%)	<i>half</i> 2.75	<i>pint</i> 5.5
Our crisp, refreshing house pilsner		
Estrella Damm (4.6%)	<i>half</i> 3	<i>pint</i> 6
The classic Mediterranean beer from Barcelona		
Shipyard APA (4.5%)	<i>half</i> 2.75	<i>pint</i> 5.5
An easy drinking, American style pale ale		

BOTTLED BEERS

Mahou (5.1%)	<i>330ml</i> 5
Spain	
Estrella Inedit (4.8%)	<i>750ml</i> 14
Spain	
Complot Mediterranean IPA (6.6%)	<i>330ml</i> 7
Spain	
Estrella Daura <i>Gluten Free</i> (5.4%)	<i>330ml</i> 5.5
Spain	
Estrella FreeDamm (0%)	<i>330ml</i> 4.5
Spain	

BOTTLED CIDERS

Old Mout Flavoured Ciders (4%) UK	<i>500ml</i> 6.5
Aspall Suffolk Cider (5.5%) UK	<i>330ml</i> 5.5

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	<i>200ml</i> 2.75
Juices: Apple / Orange / Cranberry / Pineapple	<i>200ml</i> 2.75
Fever-Tree: Tonics / Lemonade / Soda / Ginger Ale / Ginger Beer	<i>200ml</i> 2.75
San Pellegrino: Blood Orange / Limonata	<i>330ml</i> 3.8
Seedlip (Non-Alcoholic Spirit): Garden / Grove	<i>25ml</i> 3 +mixer 5.75

SPIRIT LIST

VODKA

25ml

Ketel One	4
Black Cow	4.5
Ketel One Citrus	4.5
Belvedere	5
Stolichnaya 'Stoli' Vanilla Vodka	4.5

RUM

25ml

Pampero Blanco	4
Captain Morgan Spiced	4
Takamaka Coconut	4
Havana Club Añejo 7yr	4.5
Diplomático Reserva	4.9
Pyrat XO Reserve	5.5
Santa Teresa 1796	6.5

SINGLE MALTS

25ml

Old Pulteney 12yr	5.2
Glenrothes Vintage Reserve	5.5
Laphroaig 10yr	6
Talisker 10yr	6.4
Macallan 12yr Sherry Oak	7
Lagavulin 16yr	7.6

WHISKIES/BOURBON

25ml

Johnnie Walker Black Label	4
Bulleit Bourbon	4
Nomad Outland Whisky	4.6
Woodford Reserve Bourbon	5
Eagle Rare 10yr Bourbon	5.2
Nikka From The Barrel	7.5
Bulleit Rye	5.5
Copper Dog	4.5

TEQUILA

25ml

El Jimador Blanco Tequila	3.4
Cazcabel Coffee	4.5
Don Julio Blanco	5.5
Herradura Plata Tequila	5.5
Herradura Reposado Tequila	5.8

BRANDY

25ml

Martell VS	7.5
Marquis de Montesquiou Armagnac ..	8.6
Carlos I Solera Gran Reserva Brandy ..	8.6
Fanny Fougerat VSOP Cognac	13.8
Torres 30 Jaime I Brandy	21
Martell XO Cognac	32.5

Ask your server for our range of hot drinks

