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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

Pornstar Martini	10
Ketel One vodka, Aperol, passionfruit, pineapple <i>Our take on this classic is truly unique.</i>	
Loco In Acapulco	9.5
Havana 7 rum, coconut, banana, pineapple <i>A twist on the ever-popular Piña Colada, a holiday in a glass.</i>	
El Gato Mojito	10
Pampero Blanco, honey, mint, lime <i>Refreshing, simple, delicious.</i>	
From Seville with Love	9.5
Tanqueray Seville, orange bitters, cava <i>Luscious orange gin adds some Spanish flair to the classic spritz.</i>	
Negroni Blanco	10
No.3 Gin, Lustau Blanco, Sherry <i>An elegant twist on the original Negroni, enjoy this delicate aperitif with a Spanish kick.</i>	
Haribo Daiquiri	9.5
Coconut rum, strawberry gin, lime <i>Fun, sweet and a bit cheeky, it's a daiquiri but not as you know it.</i>	
The Don	10.5
Bulleit Bourbon, Bulleit Rye, molasses, maple, smoke <i>For the person who enjoys the finer things in life.</i>	
Melon Iced Tea	10
Ketel One, Tanqueray, Ocho Blanco, Pampero Blanco, Midori, lemonade <i>Domo arigato, Mr El Gato.</i>	
Pineapple & Hibiscus Margarita	10
Hibiscus-infused Ocho Blanco tequila, pineapple, lime <i>Earthy flavours of hibiscus balance out the juicy pineapple of our delicious margarita.</i>	
Catalonian Collins	9.5
Gordon's Pink gin, strawberry, Sicilian lemonade <i>A long and refreshing beverage to transport you to the Catalan streets.</i>	
Sangria	12
Wine (a choice of red, white or cava), fresh fruit, lemonade <i>Our twist on a Spanish classic, made with love in Yorkshire.</i>	

APERITIF COCKTAILS

Uno, Dos, Tres!	10
Tanqueray Seville, Mango vermouth, sparkling wine <i>Juicy and sparkling, an in-house favourite.</i>	
Belsazar Spritz	10
Belsazar vermouth, grapefruit, Fever-Tree Mediterranean Tonic <i>The perfect way to start your meal with this palate-cleansing drink.</i>	
Villa Ascenti Perfect Serve	12.5
Villa Ascenti, Fever-Tree Mediterranean Tonic, lemon, thyme <i>Served perfectly, just for you.</i>	

AFTER DINNER COCKTAILS

After Eight Martini	11
Vodka, Baileys, coffee, mint, vanilla <i>Don't fancy a dessert? Here's your answer.</i>	
White Chocolate Alexander	9.5
Havana 7, rum, crème de cacao, fresh cream, grated nutmeg. <i>Think Vianetta but better!</i>	
Espresso Martini	9.5
Ketel One, Pedro Ximénez, sugar, fresh espresso coffee <i>A beloved classic, done our way</i>	

NON-ALCOHOLIC COCKTAILS

Promstar Martini	5
Pineapple, coconut, passionfruit, lemon <i>You'll still feel like the belle of the ball in the morning</i>	
Sandía Shores	5
Watermelon, lime, Fever-Tree Mediterranean Tonic <i>Easy-going, booze-free alternative</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.

70ml Bottle

Heredad de Hidalgo 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 Amontillado 5.5 55

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

Heredad de Hidalgo Oloroso 5.5 55

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

Heredad de Hidalgo Pedro Ximénez Triana (500ml) 9 60

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 Bottle

Valhondo Cava NV Brut, Penedès	6	33
Valhondo Cava NV Brut Rosé, Penedès		36
Wiston Estate NV Brut, England		65
Bollinger Special Cuvée NV, Champagne, France	14.5	80
Bollinger Rose 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	4.2	6.2	8.4	24
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.				
Călușari Pinot Grigio Rose 2020, Romania	5.1	7.3	10	28.5
Light, dry and fruit forward. There's a crispness all finished off with a caramel and slightly peppery finish.				
Don Sancho Real de a 8 Rosado 2020, Rioja (Garnacha)	5.8	8	11.2	32
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, freshness, perfume and richness.				

Please note, vintages are subject to change

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.				
Quintas do Homem Vinho Verde 2020, Portugal	5.2	7.4	10.2	28.5
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 2020, Rioja (Viura)	5.2	7.5	10.4	29.5
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 2021	6.1	8.7	11.9	34
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.				
Transcampanas 2021, Rueda (Sauvignon Blanc)	6.7	9.5	12.9	37
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!				
Maioir de Mendoza Argo 2020, Rias Baixas (Albariño)	7	10	13.6	39.5
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.				
Killibinbin Shiver Chardonnay 2020, Australia	7.9	11.2	15.4	44
Unoaked, fresh, yet rich Chardonnay driven by citrus, pineapples and lime. White peach and pineapple characters dominate the palate.				
Pazo de Senorans 2019, Rias Baixas (Albariño)	9.8	14	19.2	55
Widely regarded as one of Spain's best producers, Senorans makes arguably Spain's best Albariño. Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.				
Domaine Tremblay Chablis 2019, France	10.8	15.4	21	60
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
Viña Mariposa Tinto 2020, Galicia	4.2	6.2	8.4	24
A lovely field blend with flavours of strawberry and plums. A hint of spice.				
Sivipa Terras do Sado Setubal 2020, Portugal	5.2	7.4	10.2	28.5
This full bodied, gold medal award-winning Portuguese red displays a ruby colour with aromas of juicy red fruits.				
Bodegas Ribas del Cua Joven 2020, Bierzo (Mencia)	5.5	8	10.8	31
Intensely aromatic on the nose with both red and black fruits in the background. A lovely rounded palate with a creamy long finish.				
Altolandon Mil Historias 2019, Manchuela (Bobal)	6.3	9	12.3	35
Ripe cherries, blackberries, blackcurrant with subtle hints of violets, rosemary and a touch of spice.				
Sin Rodeo Malbec 2020, Mendoza, Argentina (Malbec)	6.8	9.8	13.3	38
Strawberry and spice forward, this juicy and intense Malbec is a full bodied treat.				
Estancia Piedra Cantandal 2020, Toro	6.5	9.2	13.3	38
There's a lovely perfume here, with intense fresh strawberry and currant which are fresh and balanced. A mega easy drinker.				
Killibinbin Sneaky Shiraz 2014, Australia	7.5	10.8	14.7	42
This is how Aussie reds are supposed to be. Forget too jammy, this is supple, creamy-textured Shiraz that packs in red fruits, plums and mocha..				
Bodegas Navajas Reserva 2015, Rioja (Tempranillo)	8.2	11.8	16.1	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 2018, Rioja (Tempranillo)	8.6	12.3	16.8	48
Widely regarded as one of (if not the) best Rioja Crianza! Integrated oak and a slight hint of liquorice. Complex and structured.				
Manos Negros Stone Soil Select 2018, Mendoza, Argentina (Malbec)	9.3	13.3	18.2	52
Shaped by the altitude and minerality of Mendoza, ripe and deep on the nose. Silky texture with just a flash of acidity. Plum fruit, herbal hints and wonderful structure and a long finish.				
Vinícola del Priorat Mas Dels Frares 2019	10.8	15.4	21	60
This deep ruby Priorat is a joy. The ripe fruit flavours of blueberries and plums are expertly balanced with cedar and oak.				

GIN LIST

GINS

25ml

Tanqueray	4	No.3 London Dry	5.2
Gordon's Pink	4	Slingsby Yorkshire Rhubarb	5.2
Gordon's Sicilian Lemon	4	Bruni Collin's	5.2
Tanqueray Seville Orange	4.5	Four Pillars Bloody Shiraz	6
Portobello Road No. 171	4.2	Monkey 47 Schwarzwald Dry	7
Villa Ascenti	5		
Four Pillars Dry	5		
Hendricks	5		
Mason's Pear & Pink Peppercorn	5		
Tanqueray No. Ten	5.25		
Nordés Atlantic Galician	5		
Gin Mare Mediterranean	5.25		
Brockmans	5.2		

TONICS

200ml

Fever-Tree Indian Tonic	2.75
Fever-Tree Refreshingly Light	2.75
Fever-Tree Mediterranean	2.75
Fever-Tree Elderflower	2.75

SPIRIT LIST

VODKA

25ml

Ketel One	4
Absolut Raspberry	4
Absolut Citron	4
Sauvelle	5

RUM

25ml

Pampero Blanco	4
Havana 7	4.5
Captain Morgan Spiced	4
Plantation 5 year	5
Plantation Pineapple	5
Wray Nephew OP	5.5

TEQUILA/MEZCAL

25ml

Ocho Blanco	4
Cazcabel Coffee	4.5
Don Julio Blanco	5.5
Quiquiriqui Mezcal	5

WHISKIES/BOURBON

25ml

Monkey Shoulder	5
Bulleit Bourbon	4
Johnnie Walker Black Label	4
Bulleit Rye	5.5
Copper Dog	4.5
Roe & Co	5.5
Balvenie Doublewood 12yr	5.5
Talisker 10	6.4
Nikka Coffey	7.2
Nikka From The Barrel	7.5

BRANDY

25ml

Torres 10yr	5
Torres 30yr	12.5
Hennessey XO Cognac	20

DIGESTIFS

25ml

Licor 43	5
Limoncello	4
Lustau Vermouth Rojo	4.5

Ask your server for our range of hot drinks

BEERS & CIDERS

DRAUGHT BEERS

Cerveza El Gato Negro (4%) half **2.75** pint **5.5**

Our crisp, refreshing house pilsner

Estrella Damm (4.6%) half **3** pint **6**

The classic Mediterranean beer from Barcelona

Northern Monk (variable%) half **3** pint **6**

A rotating choice of craft beer, brewed in Leeds

BOTTLED BEERS

Mahou (5.1%) 330ml **5**

Spain

Estrella Inedit (4.8%) 750ml **14**

Spain

Estrella Daura Gluten Free (5.4%) 330ml **5.5**

Spain

Estrella FreeDamm (0%) 330ml **4.5**

Spain

BOTTLED CIDERS

Aspall Suffolk Cider (5.5%) UK 330ml **5.5**

Old Mout Strawberry & Pomegranate cider (4%) UK 500ml **5.5**

SOFT DRINKS

Sodas: Coca Cola / Diet Coke 330ml **3.25**

Juices: Apple / Orange / Cranberry / Pineapple 200ml **2.75**

Fever-Tree: 200ml **2.75**

Tonics / Elderflower tonic / Lemonade / Soda / Ginger Ale / Ginger Beer

San Pellegrino: Blood Orange / Limonata 330ml **3.8**

Seedlip (Non-Alcoholic Spirit): Garden / Spiced 25ml **3** +mixer **5.75**

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