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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.

SPRITZ

Limoncello Spritz	9.95
Luxardo Limoncello, cava, lemonade, fresh lemon	
Belsazar Spritz	9.95
Aperol, cava, soda, orange slice	
Hugo	9.95
St Germain, cava, soda, mint, cucumber	

HOUSE COCKTAILS & SANGRIA

Honey and Fig Collins	9.5
Bulleit Bourbon, fig liqueur, honey, ginger ale	
Sour Cherry Margarita	9.5
El Jimador Blanco, lime, Cherry Heering, agave	
Hibiscus and Rhubarb Sour	9.95
Hibiscus-infused tequila, Slingsby Rhubarb gin, lime, raspberry syrup, egg white (vegan option available)	
Raspberry and Cherry Mojito	10.5
Cherry Heering, Havana Rum, sugar, mint, raspberries	
From Sevilla with Love	9.5
Tanqueray Seville, orange bitters, cava	
Negroni Blanco	10
No.3 Gin, Lustau Blanco, Coconut Rum	
Haribo Daiquiri	9.5
Coconut rum, strawberry gin, lime	
The Don	10.5
Bulleit Bourbon, Bulleit Rye, molasses, maple, smoke	
Sangria	12
Wine (a choice of red, white or cava), fresh fruit, lemonade	

MOCKTAILS

Promstar Martini	5
Pineapple, coconut, passionfruit, lemon	
Sandía Shores	5
Watermelon, lime, Fever-Tree Mediterranean Tonic	

AFTER DINNER

After Eight Martini	11
Vodka, Baileys, coffee, mint , vanilla	
White Chocolate Alexander	9.5
Havana Club 7yr, Crème de Cacao, cream, nutmeg	
Espresso Martini	9.5
Vodka, Kahlúa, vanilla, espresso	

GIN LIST

	25ml	50ml
Gordon's Pink	4	8
Gordon's Sicilian Lemon	4	8
Tanqueray	4.25	8.5
Tanqueray Flor de Sevilla	5	10
Portobello Road No. 171	5	10
Mason's Pear & Pink Peppercorn	5	10
Nordés Atlantic Galician	5	10
Brockmans	5.2	10.4
No.3 London Dry	5.25	10.5
Tanqueray No. Ten	5.5	11
Gin Mare Mediterranean	5.5	11
Slingsby Yorkshire Rhubarb	5.5	11
Whitley Neil Raspberry	5.5	11
Hendricks	6.5	13
Monkey 47 Schwarzwald Dry	7	14

TONICS

	200ml
Fever-Tree Indian Tonic	2.75
Fever-Tree Refreshingly Light	2.75
Fever-Tree Aromatic Tonic	2.75
Fever-Tree Mediterranean	2.75
Fever-Tree Elderflower	2.75

SPIRITS

BRANDY	25ml	50ml
Martell VS Cognac	4.5	9
Torres 30yr	15	30
Hennessey XO Cognac	20	40

WHISKIES	25m	50ml
Monkey Shoulder	4.25	8.5
Jamesons	4.25	8.5
Bulleit Bourbon	5	10
Woodford Reserve Bourbon	5	10
Jack Daniels	5.5	11
Bulleit Rye	5.5	11
Balvenie Doublewood 12yr	5.5	11
Laphroig 10yr	6	12
Talisker 10	6.4	12.8
Nikka From The Barrel	7.5	15
Lagavulin 16yr	7.6	15.2

RUM	25ml	50ml
Havana Club 3	4.25	8.5
Old J Spiced	4.5	9
Aluna Coconut	5	10
Diplomático Reserva	5	10
Plantation Pineapple	5	10
Wray Nephew OP	5.5	11
Havana Club 7	6	12

VODKA	25ml	50ml
Absolut	4.25	8.5
Ketel One Citron	4.5	9
Absolut Raspberry / Citron	5	10
Grey Goose	5	10

TEQUILA	25ml	50ml
El Jimador Blanco	5	10
Cazcabel Coffee	5	10
Quiquiriqui Mezcal	5	10
Patron Silver	5.5	11

LIQUEURS & DIGESTIFS	25ml	50ml
Axta Mango	3.5	7
Lustau Blanco	3.5	7
Licor 43	3.75	7.5
Lustau Vermouth Rojo	4.3	8.6
Limoncello	4.3	8.6
Disaronno	5	10

BEERS & CIDERS

DRAUGHT BEERS

	Half	Pint
Cerveza El Gato Negro (4%)	2.75	5.5
Our crisp, refreshing house pilsner		
Estrella Damm (4.6%)	3	6
The classic Mediterranean beer from Barcelona		
Northern Monk (variable%)	3.2	6.4
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

Old Mout Flavoured Ciders (4%) UK	500ml	5.5
Aspall Suffolk Cider (5.5%) UK	330ml	5.5

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 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.

DRY, RICH AND COMPLEX

70ml Bottle

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.

MEDIUM TO SWEET

70ml Bottle

Hidalgo Prestigio 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	6.1	33
Valhondo Cava NV Brut Rosé, Penedès		36
Wiston Estate NV Brut, England	9.95	65
Bollinger Special Cuvée NV, Champagne, France		80
Bollinger Rose Brut NV, Champagne, France		95
Bollinger Grand Année 2012, 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.

	175ml	250ml	Bottle
Castillo del Moro Rosado 2021, Castilla	6.2	8.4	24
Crammed with juicy wild strawberry, raspberry and cranberry fruit flavours. Powerful, yet elegant.			
Călușari Pinot Noir Rose 2021, Romania	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 2021, Rioja (<i>Garnacha</i>)	8	11.2	32
Intense flavours of raspberry, cherry and rose petal lead onto a classy palate that combines balance, 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 and lesser-known grape varieties alike. We offer some of the best to enjoy.

	175ml	250ml	Bottle
Casa del Arco Blanco 2021, Vino de España	6.2	8.4	24
This is an easy drinking, aromatic dry white wine. Simple, uncomplicated, unpretentious.			
Quintas do Homem Vinho Verde 2021, Portugal	7.4	10.2	28.5
A classic Vinho Verde; bright citrus colour, light, and dry with a slight spritz. Floral, elegant and fresh!			
Don Sancho Real de a 8 Blanco 2021, Rioja	7.5	10.4	29.5
Lovely citrus and melon notes with background of apricots. Refreshing and balanced with a touch of tropical fruit on the finish.			
Uvam Pinot Grigio delle Venezie IGT Veneto 2021	8.7	11.9	34
Wonderful floral aromas of melon, guava and peach – supported by zippy acidity to make it mouth-tinglingly moreish!			
Transcampanas 2021, Rueda (Sauvignon Blanc)	9.5	12.9	37
Delicate citrus, elderflower and hints of ripe papaya make this a wonderful example of Sauvignon.			
Bodegas Gotica Badajo 2021, Rueda			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	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' Albariño 2021, Rias Baixas	10	14	39.5
From one of the oldest producers in Rias Baixas; citrus, pear and dried candied fruits with a lovely mineral finish.			
Killibinbin Shiver Chardonnay 2020, Australia	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 2021, Rias Baixas (Albariño)	14	19.2	55
Layers of red apples, limes, fresh figs, and orange zest. A beguiling combination of power and finesse.			
Domaine Tremblay Chablis 2019, France	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.

	175ml	250ml	Bottle
Viña Mariposa Tinto 2021, Galicia	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.			
Sivipa Terras do Sado Setubal 2020/21, Portugal	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 Mencia 2021, Bierzo	8	10.8	31
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 2020, Manchuela	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)	9.8	13.3	38
Strawberry and spice forward, this juicy and intense Malbec is a full bodied treat.			
Estancia Piedra Cantandal 2020/21, Toro	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 2014/18, Australia	10.8	14.7	42
This multiple gold medal Aussie Shiraz is packed with plums, dark berries and a touch of complex vanilla.			
Bodegas Navajas Reserva 2015, Rioja			46
Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, vanilla and warming spice.			
Bodegas Tobía Luz de Lun Crianza 2019, Rioja	12.3	16.8	49.5
Plums, black liquorice, with aromas of incense, sweet spices and vanilla. One of the best Rioja we have tasted in a long time!			
Kalós 59N Malbec 2020, Mendoza, Argentina	13.3	18.2	52
A top flight, high altitude, Malbec from Mendoza; blackcurrant and cherry, with hints of vanilla and spice and a lovely long finish.			
Vinícola del Priorat Mas Dels Frares 2020	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.			

SOFT DRINKS

Sodas: Coca Cola / Diet Coke	330ml	3.5
Juices: Apple / Orange / Cranberry / Pineapple	200ml	3.75
Fever-Tree: Tonics / Lemonade / Soda / Ginger Ale / Ginger Beer	200ml	2.75
San Pellegrino: Blood Orange / Limonata	330ml	3.8
Seedlip (Non-alcoholic spirit): Garden / Grove	25ml 3 +mixer	5.75

HOT DRINKS

	Single	Double
Espresso	2	2.5
Americano		2.75
Flat white / Cappuccino / Latte		3.3
Macchiato	2	2.75
Cortado	2	2.75
		Cup
Selection of teas: English Breakfast / Green		2.75
Liqueur Coffee: Jameson / Kahlua / Amaretto / Baileys		8

