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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!

@ElGatoNegroLiv ElGatoNegroTapas ElGatoNegroFood

3 FOR £18 OFFER

available Monday–Friday, 12 until 4pm

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 £18 menu is ideal.

See separate menu for full details.

PARA PICAR

Padrón peppers with Halen Môn sea salt (vg)	6
Our own-recipe marinated olives with chilli, lemon, garlic and thyme	4
Catalan bread with olive oil, garlic and fresh tomato (vg)	5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	7
Homemade oat sourdough bread, served with butter (v)	4.5
Homemade focaccia with extra olive oil, Pedro Ximénez vinegar (vg)	5
Boquerones: white anchovies marinated in olive oil	5.5
Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)	7

FISH AND SHELLFISH

Salt cod fritters with tartare sauce (4 units) each	8
Pan-roasted cod with creamy haricot beans, sage & crispy pancetta	12
Crispy fried baby squid with aioli	8.5
Gambas pil pil: tiger prawns in a chilli and garlic sauce, served with focaccia	14

MEAT

Classic beef meatballs in tomato sauce with parmesan shavings	8.5
Chargrilled boneless chicken thighs with sobrasada sauce	10
Slow cooked ox cheek with parsnip purée and parsnip crisps	15
Sweet and spicy chicken wings	9
Mini Catalan chorizo with Aspall cider	8.5
Morcilla black pudding with piquillo peppers and crispy quails eggs (3 units)	10
Jamón ibérico croquetas (4 units) each	9
	2.5

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

CHARCUTERIE

Jamón serrano with celeriac rémoulade 50g	6.5
La Peral Blue cheese and mini breadsticks	7
Aged Manchego with olive torta	9
Ibérico Chorizo platter: Señorío Bellota morcón, Señorío Bellota mild, Castro y Gonzáles Bellota, cornichons	9
Monte Enebro goats cheese with quince jelly	8
Paleta Ibérica: 24 month aged Ibérico ham shoulder 50g	12

VEGETABLES

Tenderstem broccoli with chilli and garlic (vg)	7
Aged Manchego cheese croquetas with sweet and sour quince aioli (4 units) each	8
	2.5
Chargrilled sweet potato, mascarpone and green herb sauce, pumpkin seeds (v)	7
Tempura cauliflower with romesco sauce (vg)	7.5
Roasted aubergine with piquillo peppers, confit onion, and tomato. Topped with goats cheese (v)	8
Traditional tortilla, served with aioli (v) (prepared daily in house, served at room temperature)	7
Patatas bravas with spiced tomato fritada sauce and aioli (v)	8
Grilled field mushrooms with homemade crisps and mushroom emulsion (v)	7

DESSERTS

Warm chocolate brownie with Seville orange Chantilly cream (vg)	7.5
Almond tart with ginger and honey cream (v)	7.5
Basque cheesecake (baked vanilla cheesecake) with Biscoff sauce (v)	7.5
Traditional Spanish Churros with a Mars Bar sauce (v)	7.5
Cheshire Farm ice cream (v/vg) (3 scoops of your choice: vanilla, chocolate cookie dough, cherry crumble, Biscoff, Bakewell tart, strawberry sorbet, orange sorbet)	5

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.