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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 Guest', 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!

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

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)	5.5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	7.5
Sourdough from Pollen Bakery with olive oil and Pedro Ximenez balsamic vinegar (vg)	4.5
Bikini (toasted sandwich with jamón serrano, Manchego and truffle butter)	7
Breadcrumbs, deep-fried fried Payoyo goats cheese, drizzled with orange blossom honey (v)	8
Boquerones: marinated anchovies in olive oil with mixed peppers on crostini	7
Peppers, onions and smoked aubergine, with confit garlic and vegan cheese. Served on top of coca bread (vg)	7.5

FISH AND SHELLFISH

Crispy fried baby squid with lemon aioli	8.5
Seared monkfish with crushed potatoes, rocket pesto, dill and lemon purée	14.5
Chargrilled octopus, new potatoes, capers, shallots and aioli	14
Pan-fried hake fillet with smoked tomato, red pepper and garlic sauce	14
Tiger prawns with chilli, garlic, lemon butter (portion of 4)	13
(portion of 6)	18
Salt cod croquetas, piquillo pepper purée and aioli (4 units)	8
add an extra croqueta	2.5

MEAT

Meatballs in tomato fritarda sauce	8.5
Chargrilled lamb skewers with butter bean hummus and harissa yoghurt	16
Mini Catalan chorizo with Aspall cider	8.5
Chargrilled beef fillet skewers with mojo rojo	14
Harissa-spiced chicken with mojo picón (red pepper chilli sauce)	10
Beef short rib with ginger glaze and sweet potato purée	15
Jamón ibérico croquetas (4 units)	9
add an extra croqueta	2.5

CHARCUTERIE

Charcuterie board: chorizo bellota; lomo; truffled salchichón; olive torta; aged Manchego with orange blossom honey; Monte Enebro goats cheese, quince jelly	15.5
Monte Enebro goats cheese with honey and crystal bread	9.5
Aged Manchego with bittersweet figs and olive torta	9.5
Picos blue cheese with honey and crystal bread	9.5
Jamón serrano with celeriac rémoulade 6og	6.5
Paleta Ibérica: 24 month aged Ibérico ham shoulder 6og	12

VEGETABLES

Chargrilled sweet potato with mango, chilli and yoghurt dressing (v)	7.5
Roasted cauliflower with shabu shabu satay dressing and fried chickpeas (vg)	8.5
Traditional tortilla, served with aioli (prepared fresh: please allow 15 mins) (v)	7.5
Patatas bravas with spiced tomato fritarda sauce and aioli (v)	8
Spiced aubergine with onion confit, fritarda sauce and lavosh bread (vg)	8
Heritage carrots with walnut pesto, cauliflower hummus and grated Idiazabal (v)	8
Vegetable paella arancini balls with smoked aubergine purée (vg)	6
Heritage tomato salad with red onions and capers (vg)	8.5

DESSERTS

Almond tart with salted caramel Chantilly cream (v)	7.5
Turrón crème Catalan (v)	7.5
A Spanish take on crème brûlée with a hint of turrón nougat	
Warm vegan chocolate brownie, peanut butter chocolate crumble, hazelnut praline sauce, coffee ice cream (vg)	7.5
Basque cheesecake (baked vanilla cheesecake) with Biscoff sauce (v)	7.5
Cinnamon-dusted churros with a chocolate toffee sauce (v)	7.5
Tres Leches cake: traditional Spanish sponge pudding, Italian meringue (v)	7.5
Caramel flan with syrup and burnt orange (vg)	7.5
Selection of ice creams / sorbets (v/vg)	5
(3 scoops of your choice: vanilla / double chocolate / toffee fudge / white chocolate, raspberry and Oreo / vegan raspberry ripple / vegan coconut / raspberry sorbet / lemon sorbet)	

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.