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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!

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3 FOR £18 OFFER

available Wednesday–Friday 12–5pm and all day Sunday

Whether you're looking for a quick working lunch or taking a well-earned break from the shops, our 3 for £18 offer is just what you need.

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 (vg)	4
Catalan bread with olive oil, garlic and fresh tomato (v)	5.5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano	7.5
Homemade rosemary and confit garlic focaccia with North South olive oil and Pedro Ximénez balsamic vinegar (vg)	5
Bikini: toasted sandwich with jamón serrano, Manchego and truffle butter	7
Boquerones: marinated anchovies, extra virgin olive oil, dill and charred focaccia	9
Stuffed Medjool dates: Medjool dates stuffed with goats cheese mousse, wrapped in Iberian lardo	6

MEAT

Slow-roasted (16hr) pork belly with creamed alubias beans and crispy shallots	12
Chargrilled bavette steak with romesco sauce, caramelised red peppers and toasted almonds	16
Chargrilled chicken thighs with celeriac, chestnut and truffle puree, celeriac crisps and parsley oil	10
Meatballs in tomato fritarda sauce	8.5
Mini Catalan chorizo with Aspull cider	8.5
Jamón ibérico croquetas (4 units) each	9 2.5

VEGETABLES

Chickpeas, spinach and pancetta (vg option available)	7.5
Tenderstem broccoli with chilli and garlic oil (vg)	8
Chargrilled sweet potato with red pepper sauce and crispy kale (vg)	7.5
Roasted butternut squash with harissa butter and toasted pumpkin seeds (vg)	7
White onion risotto with grated Manchego and crispy baby artichokes	7.5
Traditional tortilla, served with aioli (v) (prepared fresh, please allow 15 mins, served with a classic, slightly runny centre)	7.5
Patatas bravas with tomato fritarda sauce and aioli (v)	8

(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	6.5
Salchichón Ibérico with cornichons	6
Chorizo Ibérico bellota with baby artichokes	6
Aged Manchego with orange blossom honey, olive torta and sweet pickled figs	10
Monte Enebro goats cheese with fig chutney and olive torta	7.5
La Peral blue cheese with caperberries and crystal bread	8
Charcuterie board: choose two meats and two cheeses from the above selection. Served with sweet pickle figs, quince jelly, orange and rosemary honey, and olive torta	15.5

FISH AND SHELLFISH

Josper-fired Scottish mussels with fino sherry, confit onion sauce and chargrilled focaccia	12
Seared cod cheeks with chorizo and haricot bean stew	13
Gambas pil pil: gamba roja prawns in a chilli and garlic sauce with fresh parsley	16
Chargrilled octopus served with sautéed potatoes, aioli and capers	14.5
Crispy fried baby squid with lemon aioli	8.5
Manx queen scallops, sobrasada butter and panko breadcrumbs	12
Salt cod croquetas, piquillo pepper purée and aioli (4 units) each	8 2.5

DESSERTS

Almond tart with salted caramel Chantilly cream (v)	7.5
Crème Catalan (v)	7.5
Warm chocolate brownie, raspberry coulis, freeze-dried raspberries and vegan raspberry ripple ice cream (vg)	7.5
Rum baba: honey-scented sponge soaked in orange and Pedro Ximénez syrup, served with bee pollen and vanilla ice cream	7.5
Selection of Cheshire farm ice creams / sorbets (v/vg) (3 scoops of your choice: strawberries and cream, double chocolate, vanilla, millionaire shortbread, lemon curd, vegan raspberry ripple, vegan Sicilian lemon sorbet, vegan mandarin sorbet, vegan strawberry sorbet)	4.5
Churros with chocolate caramel sauce and cinnamon sugar (v)	7.5

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.