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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.

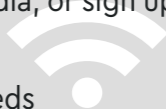
Please ask your server what's on today.

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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## PARA PICAR

Padrón peppers with Halen Môn sea salt (Vg)	£6.00
Our own-recipe marinated olives with chilli, lemon, garlic and thyme	£4.00
Catalan bread with olive oil, garlic and fresh tomato (Vg)	£6.00
Catalan bread with olive oil, garlic, fresh tomato and Jamón Serrano	£7.50
Rosemary and confit garlic focaccia with North South olive oil and Pedro Ximénez balsamic vinegar(Vg)	£5.00
Bikini (toasted sandwich with Jamón Serrano, Manchego and truffle butter)	£7.00

## CHARCUTERIE

Charcuterie board: Choose 2 meats and 2 cheeses from the selection served with sweet pickled figs, quince jelly, orange & rosemary honey and olive torta	£16.00
Jamón serrano with celeriac rémoulade 50g	£7.00
Chorizo Ibérico bellota with cornichons	£8.00
Salchichón Ibérico with cornichons	£9.00
Blue cheese with caper berries and crystal bread	£8.50
Aged Manchego with olive torta and sweet pickled figs	£9.00
Monte Enebro goats cheese with quince jelly	£9.00

## FISH & SHELLFISH

Salt cod croquetas, piquillo pepper purée and aioli (4 units)	£8.00
Per Unit	£2.25
Manx queen scallops in a sobrasada butter and panko bread crumbs	£12.00
Crispy fried baby squid with lemon aioli	£9.00
Gambas pil pil: Tiger prawns with chilli and garlic oil and fresh parsley	£16.00
Chargrilled octopus served with sauteed potatoes, aioli and capers	£15.00

## MEAT

Meatballs in tomato fritada sauce with red wine jus	£9.00
Mini Catalan chorizo with Aspall cider	£9.00
Jamón Ibérico croquetas (4 units)	£9.00
Per Unit	£2.50
Beef short rib with ginger glaze and sweet potato puree	£15.00
Chargrilled chicken thighs with romesco sauce and potato crisps	£10.00

## VEGETABLES

Tenderstem broccoli cooked with chilli and garlic oil (Vg)	£7.00
Chargrilled sweet potato, with red pepper sauce and crispy kale (Vg)	£8.00
Traditional tortilla, served with aioli (prepared fresh, allow 15 mins)(V)	£8.00
Patatas bravas with spiced tomato fritada sauce and aioli (V/Vg)	£8.00
Green seasonal salad with house dressing(V/Vg)	£6.50

## DESSERTS

Churros dusted with cinnamon sugar served with chocolate caramel sauce (V)	£7.50
Almond tart with salted caramel Chantilly cream (V)	£7.50
Traditional Crème Catalana with orange and cinnamon (V)	£7.50
Warm chocolate brownie, peanut butter crumble and coffee ice cream (Vg)	£7.50
Cheshire farm ice cream & sorbets(V/Vg) 3 scoops of your choice: (Strawberries & Cream, Double Chocolate, Vanilla, Millionaire Shortbread, Lemon Curd, Vegan Raspberry Ripple, Vegan Sicilian Lemon Sorbet, Vegan Mandarin Sorbet, Vegan Strawberry Sorbet.)	£6.00
Selection of cheese; (aged manchego, la peral blue, Monte Enebro) served with quince jelly, sweet pickled figs and olive torta	£12.00

(V) Vegetarian (Vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server.

Due to processes within our kitchen environment, all dishes may contain traces of the 14 allergens. 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.