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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.

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.

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 and fresh tomato & Jamón Serrano	£7.50
Solo Bread sourdough served with flavoured butter (V)	£5.00
Solo Bread focaccia with extra virgin olive oil and Pedro Ximenez vinegar (Vg)	£5.00
Bikini (toasted sandwich with Jamón Serrano, Manchego & truffle butter)	£7.00

CHARCUTERIE

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	£6.50
La Peral Blue cheese and mini breadsticks	£7.00
Aged Manchego with orange blossom honey, olive torta and sweet pickled figs	£9.00
Chorizo Ibérico bellota with cornichons	£9.00
Monte Enebro goats cheese with quince jelly	£8.00
Salchichón Ibérico with cornichons	£9.00

FISH & SHELLFISH

Salt cod fritters with tartare sauce (4 Units)	£8.00
Per Unit	£2.25
Queenie Scallops with sobrasada butter and panko bread crumbs	£12.00
Crispy fried baby squid with lemon aioli	£8.50
Tiger prawns in a chilli and garlic sauce, served with foccacia	£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 & sweet potato puree	£15.00
Sweet and spicy chicken wings in chilli sauce	£9.00

VEGETABLES

Heritage tomato and Monte Enebro salad with lemon dressing (V/Vg)	£6.50
Aged Manchego cheese croquetas with sweet and sour quince aioli (4 units)	£8.00
Per Unit	£2.25
Chargrilled sweet potato, mascarpone and green herb sauce, pumpkin seeds (V)	£7.00
Traditional tortilla, served with aioli (served ambient) (V)	£7.00
Patatas bravas with spiced tomato fritada sauce and aioli (V/Vg)	£8.00
Tempura cauliflower with mojo verde with toasted pine nuts and honey (V/Vg)	£8.50
Tenderstem broccoli with chilli and garlic (Vg)	£8.00
Roasted aubergine with piquillo peppers, confit onion, and tomato. Topped with goats cheese (V)	£8.00

DESSERTS

Sugar dusted mini doughnuts with raspberry and chocolate served with chocolate sauce (V)	£8.00
Almond tart with ginger and honey cream (V)	£7.50
Basque cheesecake (baked vanilla cheesecake) with Seville orange cream (V)	£7.50
Selection of ice creams (V/Vg)	£5.00
Crème Catalana - A Traditional take on creme brulee (V)	£7.00