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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
Olives marinated with chilli, lemon, garlic and thyme	£4.00
Catalan bread with olive oil, garlic and fresh tomato (vg)	£6.00
Catalan bread with Jamón Serrano	£7.50
Sourdough from Solo bakery with Olive Oil and Pedro Ximenez balsamic vinegar (vg)	£4.50
Bikini (Toasted sandwich with Jamón Serrano, Manchego and truffle butter)	£7.00
Deep fried Payoyo Goats cheese with orange blossom honey	£9.00
Wild Mushrooms on Sourdough (vg)	£7.50

CHARCUTERIE

Charcuterie board: chorizo bellota, lomo, salchichon, manchego, Monte Enebro goats cheese, olive torta	£16.00
Jamón Serrano with celeriac rémoulade	£7.50
Paleta Ibérica, 24 month aged jamón shoulder	£12.00
Manchego with bittersweet figs and olive torta	£9.50
Picos Blue cheese with honey and crystal bread	£9.50
Monte Enebro Goats cheese with honey and crystal bread	£9.50

FISH & SHELLFISH

Crispy squid with lemon aioli	£8.50
Chargrilled Octopus, new potatoes, capers, shallots and aioli	£16.00
Tiger Prawns with chilli, garlic and lemon butter	£14 (4 Prawns) / £18 (6 Prawns)
Salt cod croquetas, piquillo pepper purée and aioli	£8 (£2.25 extra croqueta)
Seabream with beetroot crème fraiche and an orange and honey vinaigrette	£14.50

MEAT

Meatballs in tomato fritada sauce with red wine jus	£9.00
Chargrilled lamb skewers with butter bean hummus and harissa yoghurt	£16.00
Mini Catalan chorizo cooked in cider	£9.00
Harissa spiced chicken with mojo picón	£11.00
Beef short rib with ginger glaze and sweet potato purée	£16.00
Jamón Ibérico croquetas	£9 (£2.50 extra croqueta)

VEGETABLES

Roasted cauliflower with manchego sauce	£9.00
Traditional tortilla served with aioli (v)	£8.00
Patatas Bravas with spiced Fritada sauce and aioli (v)	£8.00
Asparagus with chimichurri and romesco sauce (vg)	£9.00
Vegetable paella arancini with smoked aubergine puree (vg)	£7.00
Chargrilled sweet potato with chilli and mango yoghurt dressing (v)	£8.50
Heritage tomato salad with red onion and caper berries (vg)	£8.50

DESSERTS

Almond tart with salted caramel Chantilly cream (v)	£8.00
Traditional crème Catalan with orange and cinnamon (v)	£8.50
Warm chocolate brownie, peanut butter crumble and coffee ice cream (vg)	£8.00
Churros with a chocolate toffee sauce (v)	£8.00
Pear tart with hazelnut and a vanilla cream (v)	£8.50
Ice cream/Sorbet (3 scoops: vanilla, double chocolate, toffee fudge, white chocolate, raspberry and Oreo, vegan raspberry ripple, vegan coconut, vegan coffee, raspberry sorbet, lemon sorbet)	£6.00

(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.