

EL GATO NEGRO TAPAS

FEBRUARY SPECIALS

SOBRASADA AND GOAT CHEESE BOCADILLO

with orange blossom honey

£9

FRESH FIG & GOATS CHEESE SALAD (v/vg)

with mixed leaves and a muscatel walnut vinaigrette

£12

(add Jamón Serrano + £1.50)

HERITAGE CARROTS (v/vg)

with walnut pesto, smoked Idiazabal cheese and garlic cream sauce

£9

SQUID AND PRAWN BUÑUELOS

squid and prawn fritters with a saffron sauce

£9

PINCHOS MORUNOS

Spanish pork skewers with a butter bean purée and white truffle oil

£12

STRUDEL DE MANZANA (v)

with Crème Anglaise

£8

STRAWBERRY AND LEMON CURD CHOUX BUN (v)

£7.50

*(v/vg) - can be made vegan upon request

Due to processes within our kitchen environment, we cannot guarantee the total absence of 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 will be added to the bill. All tips are fully and fairly distributed amongst our team.