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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

Select any 3 dishes that have the • symbol for £20 Offer Available
3 for £20 OFFER
 Tuesday - Thursday All Day
 Friday 12 - 5pm
 Saturday 12 - 4pm

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 rosemary (vg) **£5.00**
- Catalan bread with olive oil, garlic and fresh tomato (vg) **£7.00**
- Catalan bread with Jamón Serrano **£8.50**
- Solo Bread Bakery Sourdough with 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 below, served with olive torta, quince jelly, orange blossom honey and cornichons (£5 supplement for Jamón Ibérico) **£18.00**
- La Peral blue cheese with orange blossom honey and crystal bread **£8.50**
- Monte Enebro with quince jelly **£9.00**
- Aged Manchego served with bittersweet figs with olive torta **£9.50**
- Jamón Serrano served with celeriac rémoulade **£8.50**
- Salchichón served with cornichons **£7.50**
- Chorizo Ibérico Bellota served with cornichons **£8.50**
- Lomo - Cured pork loin served with cornichons **£8.50**
- 36 month aged Jamón Ibérico Bellota **£13.00**

FISH & SHELLFISH

- Salt cod croquetas, piquillo pepper purée and alioli **£9.50 (£2.50 extra croqueta)**
- Crispy fried baby squid with lemon alioli **£9.50**
- Chargrilled octopus, new potatoes, capers, shallots and alioli **£16.00**
- Gambas Pil Pil: Tiger prawns with chilli and garlic oil and fresh parsley **£16.50**
- Spicy Bomba rice with prawns, tenderstem broccoli and crispy shallots **£12.00**
- Grilled Seabream, butterbean hummus with orange and fennel salad **£14.00**

MEAT

- Meatballs in tomato fritada sauce **£9.50**
- Chargrilled lamb skewers with cauliflower hummus and harissa yoghurt **£16.00**
- Mini Catalan chorizo with cider **£9.50**
- Harissa spiced chicken thighs with sobrasada sauce **£11.00**
- Beef short rib with ginger glaze and sweet potato purée **£16.00**
- Jamón Ibérico croquetas **£10 (£2.75 extra croqueta)**

VEGETABLES

- Grilled asparagus, fried egg and crispy panko breadcrumbs (v/vg) **£9.00**
- Chargrilled sweet potato, mascarpone and green herb sauce with pumpkin seeds (v/vg) **£8.50**
- Caramelised cauliflower with shabu shabu (vg) **£9.00**
- Traditional tortilla with alioli (prepared fresh, allow 15 mins) (v) **£8.00**
- Spicy Bomba rice with tenderstem broccoli and crispy shallots (vg) **£8.50**
- Patatas Bravas with spiced tomato fritada sauce and alioli (v/vg) **£8.50**
- Spanish Barbastro tomato salad, basil oil and pickled shallots (vg) **£8.50**

DESSERTS

- Tarta de Santiago: Almond tart with salted caramel mousse (v) **£7.50**
- Crème Catalana - A traditional take on crème brûlée (v) **£7.50**
- Lemon cake with lemon frosting, lime curd and raspberry coulis (v) **£8.00**
- Basque cheesecake with caramel sauce and biscoff crumb (v) **£8.00**
- Chocolate tart served with raspberry sorbet, raspberry coulis (vg) **£8.00**
- Summer berries with sabayon and Amontillado sherry (v) **£7.50**
- Cheshire farm ice cream & sorbets (v/vg) 3 scoops of your choice: **£5.50**
Please ask your server for todays selection

(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, 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 12.5% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.