



WWW.ELGATONEGROTAPAS.COM

TASTE OF EL GATO NEGRO

£45pp

*A selection of our most popular dishes for the table to share
with no requirement for an individual pre-order.*

Padrón peppers with Halen Môn sea salt (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Selection of Spanish cured meats and cheeses

Salt cod croquetas, piquillo pepper purée and alioli

Harissa spiced chicken thighs with sobrasada sauce

Meatballs in tomato fritada sauce

Caramelised cauliflower with shabu shabu (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v)

Desserts

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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.



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TASTE OF EL GATO NEGRO

Vegetarian £42pp

*A selection of our most popular dishes for the table to share
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Padrón peppers with Halen Môn sea salt

**Our own-recipe marinated olives with chilli, lemon, garlic and
rosemary**

Catalan bread with olive oil, garlic and fresh tomato

Caramelised cauliflower with shabu shabu

Traditional tortilla, served with alioli

**Chargrilled sweet potato, mascarpone and green herb sauce with
pumpkin seeds**

Grilled asparagus with crispy panko breadcrumbs

Patatas bravas with spiced tomato fritada sauce and alioli

Desserts

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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TASTE OF EL GATO NEGRO

Vegan £42pp

*A selection of our most popular dishes for the table to share
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Padrón peppers with Halen Môn sea salt

**Our own-recipe marinated olives with chilli, lemon,
garlic and rosemary**

Catalan bread with olive oil, garlic and fresh tomato

Caramelised cauliflower with shabu shabu

Chargrilled sweet potato with cauliflower hummus

Grilled asparagus with crispy panko breadcrumbs

Patatas bravas with spiced tomato fritada sauce and vegan alioli

Spanish Barbastro tomato salad, basil oil and pickled shallots

Dessert

**Chocolate Tart served with raspberry sorbet and raspberry
coulis**

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TASTE OF EL GATO NEGRO

Pescatarian £45pp

*A selection of our most popular dishes for the table to share
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Padrón peppers with Halen Môn sea salt (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Salt cod croquetas, piquillo pepper purée and alioli

Crispy fried baby squid with lemon alioli

**Gambas Pil Pil: Tiger prawns with chilli and garlic oil and fresh
parsley**

Caramelised cauliflower with shabu shabu (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v)

Grilled asparagus with crispy panko breadcrumbs (vg)

Desserts

Mini Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart (v)

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