

ELGATONEGROTAPAS.COM

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 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.

ferron Stew

Simon Shaw, Chef Patron

3_{for}**£20 OFFER**

MONDAY - FRIDAY 12-5pm

SUNDAY All Day

(excludes Bank Holiday weekends)

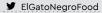
Select any dishes with the ★ symbol for £20

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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ElGatoNegroTapas





Scan the QR code to access our Allergy Menu

PARA PICAR

★ PADRÓN PEPPERS

JAMÓN IBÉRICO BELLOTA 36 months aged Jamón Ibérico Bellota

supplement £5 Jamón Ibérico bellota

Padrón peppers with Halen Môn sea salt (vg) £7.00 Meatballs in tomato fritada sauce £10,00 **★** MIXED OLIVES CATALAN CHORIZO Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg) £5.50 £10.00 Mini Catalan chorizo with Aspall cider ★ CATALAN BREAD PINCHOS MORUNOS Catalan bread with olive oil, garlic and fresh tomato (vg) £7.00 Spiced marinated ibérico pork fillet skewers with Sobrasada sauce & salsa verde ★ CATALAN BREAD WITH SERRANO HAM **CHICKEN THIGHS** £8.50 Catalan bread with olive oil, garlic, fresh tomato and jamón serrano £11.00 with mojo picón **★ SOURDOUGH BREAD** BEEF SHORT RIB From Solo Bread Bakery, served with olive oil and Pedro Ximénez balsamic (vg) £5.50 £18.00 Beef short rib with ginger glaze and sweet potato purée ★ JAMÓN IBÉRICO CROQUETAS (Extra Jamón Croqueta - £2.75) Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter) £7.00 £10.00

MEATBALLS

CHARCUTERIE

*	SALCHICHÓN Salchichón ibérico bellota served with cornichons	£8.00		HISPI CABBAGE Hispi cabbage with parsnip purée, Picos Blue vinaigrette	£9.00
*	JAMÓN SERRANO Jamón Serrano with celeriac rémoulade 50g	£8.50		CAULIFLOWER	17.00
+	CHORIZO IBÉRICO	,		Caramelised cauliflower with shabu shabu (vg)	£9.50
	Chorizo Ibérico Bellota served with cornichons	£9.00		TORTILLA Traditional tortilla, served with alioli (prepared fresh: please allow 15 mins) (v)	£8.00
\star	LA PERAL BLUE CHEESE		A		
	La Peral cheese with orange blossom honey and crystal bread	£9.50		PATATAS BRAVAS Patatas bravas with spiced tomato fritada sauce and alioli (v/vg)	£8.50
	MONTE ENEBRO				
	Monte Enebro with quince jelly	£9.50		HARISSA BUTTERNUT SQUASH Harissa roasted butternut squash with butternut squash purée and pumpkin	£9.00
	AGED MANCHEGO			seeds & cavolo nero (v/vg)	
	Aged Manchego served with bittersweet figs and olive torta	£10.00	_	TENDERSTEM BROCCOLI	
	LOMO	,		Tenderstem broccoli with garlic and chilli (vg)	£8.50
	Cured pork loin served with cornichons	£8.50		(+ g)	

£14.00

£20.00

FISH & SHELLFISH

Choose 2 meats and 2 cheeses from the selection above, served with

olive torta, quince jelly, orange blossom honey and cornichons. Add

*	SALT COD CROQUETAS Salt cod croquetas, piquillo pepper purée and alioli (Extra Salt Cod Croqueta - £2.50)	£9.50
*	CALAMARES FRITOS Crispy fried squid with lemon alioli	£10.00
	SOFT SHELL TEMPURA CRAB Soft shell crab with seafood bisque	£13.00
	OCTOPUS Chargrilled octopus, new potatoes, capers, shallots and alioli	£18.00
	GAMBAS PIL PIL Gambas pil pil: Tiger prawns with chilli, garlic oil and fresh parsley	£17.00
	GRILLED SALT COD Grilled salt cod with pepper marinated white cabbage	£16.00

DESSERTS

MEAT

VEGETABLES

£16.00

*	ORANGE BOMB White chocolate mousse, orange coulis and honeycomb	£8.50
*	BASQUE CHEESECAKE Basque cheesecake (baked vanilla cheesecake) with Turrón sauce (v)	£8.00
*	TARTA SANTIAGO Almond tart with salted caramel mousse (v)	£8.00
*	CREMA CATALANA Crema Catalana – A traditional take on crème brûlée (v)	£7.50
*	CHOCOLATE TART Chocolate tart served with raspberry sorbet, raspberry coulis and freeze dried raspberries (vg)	£8.50
*	SELECTION OF ICE CREAMS Selection of ice creams from Cheshire farm ice cream (v/vg), please ask your server for daily flavours	£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, 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 procedues. 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.