



ELGATONEGROTAPAS.COM

3 for £20
2 for £15
OFFER

MONDAY - FRIDAY
12-5pm

SATURDAY
12-4pm
(excludes Bank Holiday weekends)

Dishes with the ★ symbol are included in the offer

Specials are prepared daily, please ask your server for today's dishes.

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!

ElGatoNegrotapas

ElGatoNegroTapas



Scan the QR code to access our **Allergy Menu**

PARA PICAR

- ★ **PADRÓN PEPPERS**
Padrón peppers with Halen Môn sea salt (vg) **£6.00**
- ★ **MIXED OLIVES**
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg) **£5.00**
- ★ **CATALAN BREAD**
Catalan bread with olive oil, garlic and fresh tomato (vg) **£6.00**
- ★ **CATALAN BREAD WITH SERRANO HAM**
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano **£7.50**
- ★ **SOURDOUGH BREAD**
Solo Bread sourdough bread with olive oil and Pedro Ximénez balsamic (vg) **£5.00**
- ★ **BIKINI**
Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter) **£7.00**

CHARCUTERIE

- ★ **JAMÓN SERRANO**
Jamón serrano with celeriac rémoulade **£8.00**
- ★ **CHORIZO IBÉRICO**
Chorizo Ibérico Bellota served with cornichons **£8.00**
- ★ **LA PERAL BLUE CHEESE**
La Peral cheese with orange blossom honey and crystal bread **£8.00**
- MONTE ENEBRO GOATS CHEESE**
Monte Enebro goats cheese with quince jelly **£8.50**
- AGED MANCHEGO**
Aged Manchego served with bittersweet figs and olive torta **£9.50**
- ★ **LOMO**
Cured pork loin served with cornichons **£8.00**
- JAMÓN IBÉRICO BELLOTA**
36 months aged Jamón Ibérico Bellota **£13.00**
- CHARCUTERIE BOARD**
Choose 2 meats and 2 cheeses from the selection above, served with olive torta, quince jelly, orange blossom honey and cornichons. Add supplement £5 Jamón Ibérico bellota **£17.00**

FISH & SHELLFISH

- ★ **SALT COD CROQUETAS**
Salt cod croquetas, piquillo pepper purée and alioli (Extra Salt Cod Croqueta - £2.25) **£9.00**
- ★ **CALAMARES FRITOS**
Crispy fried baby squid with lemon alioli **£9.00**
- OCTOPUS**
Chargrilled octopus, new potatoes, capers, shallots and alioli **£16.50**
- GAMBAS PIL PIL**
Tiger prawns with chilli, garlic oil and fresh parsley **£16.00**

MEAT

- MEATBALLS**
Meatballs in tomato fritada sauce **£10.00**
- ★ **CATALAN CHORIZO**
Mini Catalan chorizo with Aspull cider **£9.50**
- ★ **LEMON CHARGRILLED CHICKEN**
Chargrilled chicken thighs with salsa verde and preserve lemon **£11.00**
- BEEF SHORT RIB**
Beef short rib with ginger glaze and sweet potato purée **£15.00**
- LAMB SKEWERS**
Chargrilled with cauliflower hummus and piquillo pepper purée **£16.00**
- JAMÓN IBÉRICO CROQUETAS**
(Extra Jamón Croqueta - £2.50) **£10.00**
- ★ **HUEVOS ROTOS CON JAMÓN**
Chips with Jamón serrano, crispy fried egg and white truffle oil **£11.00**

VEGETABLES

- ★ **CAULIFLOWER**
Caramelised cauliflower with shabu shabu (vg) **£8.50**
- TORTILLA**
Traditional tortilla, served with alioli (prepared fresh: please allow 15 mins) (v) **£8.00**
- ★ **PATATAS BRAVAS**
Patatas bravas with spiced tomato fritada sauce and alioli (v/vg) **£8.00**
- ★ **TENDERSTEM BROCCOLI**
Tenderstem broccoli with garlic and chilli (vg) **£8.50**
- ★ **HERITAGE TOMATO SALAD**
Heritage tomato salad with basil oil (vg) **£9.00**

DESSERTS

- ★ **TORIJA**
Torija with rum and raisin ice cream and creme anglaise (v) **£8.50**
- ★ **BASQUE CHEESECAKE**
Basque cheesecake (baked vanilla cheesecake) with Turrón sauce (v) **£8.00**
- ★ **TARTA SANTIAGO**
Almond tart with salted caramel mousse (v) **£7.50**
- ★ **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) **£7.50**
- ★ **SELECTION OF ICE CREAMS**
Selection of ice creams from Cheshire Farm ice cream (v/vg) **£5.00**
Please ask your server for daily flavours