



ELGATONEGROTAPAS.COM

**3 for £20
OFFER**

MONDAY – FRIDAY
12–5pm

SUNDAY All day
(excludes Bank Holiday weekends)

Select any dishes with the ★ symbol for £20

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)	£7.00
★ MIXED OLIVES Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg)	£6.00
★ CATALAN BREAD Catalan bread with olive oil, garlic and fresh tomato (vg)	£7.00
★ CATALAN BREAD WITH SERRANO HAM Catalan bread with olive oil, garlic, fresh tomato and Jamón Serrano	£8.50
★ SOUREDough BREAD From Solo Bread Bakery, served with olive oil and Pedro Ximénez balsamic (vg)	£5.50
★ BIKINI Bikini (toasted sandwich with Jamón Serrano, Manchego & truffle butter)	£7.00

CHARCUTERIE

★ SALCHICHÓN Salchichón Ibérico Bellota served with cornichons	£8.00
★ JAMÓN SERRANO Jamón Serrano with celeriac rémoulade	£8.50
★ CHORIZO IBÉRICO Chorizo Ibérico Bellota served with cornichons	£9.00
★ LA PERAL BLUE CHEESE La Peral cheese with orange blossom honey and crystal bread	£9.50
MONTE ENEBRO Monte Enebro with quince jelly	£9.50
AGED MANCHEGO Aged Manchego served with bittersweet figs and olive torta	£10.00
★ LOMO Cured pork loin served with cornichons	£8.50
JAMÓN IBÉRICO BELLOTA 36 months aged Jamón Ibérico Bellota	£14.00
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	£22.00

FISH & SHELLFISH

★ SALT COD CROQUETAS Salt cod croquetas, piquillo pepper purée and alioli (Extra Salt Cod Croqueta – £2.50)	£10.00
★ CALAMARES FRITOS Crispy fried squid with lemon alioli	£10.00
CRAB RICE Soft shell crab, prawn bisque, crab oil and basil	£14.00
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	£18.00
GRILLED SKATE WING Grilled skate wing with chorizo piperade	£15.00

MEAT

★ MEATBALLS Meatballs in tomato fritada sauce	£10.50
★ CATALAN CHORIZO Mini Catalan chorizo in Aspull cider	£11.00
LAMB SKEWERS Lamb skewers with cauliflower hummus, piquillo pepper purée and balsamic glaze	£16.00
LEMON CHARGRILLED CHICKEN Chargrilled chicken thighs with salsa verde and preserved lemon	£11.00
BEEF SHORT RIB Beef short rib with ginger glaze and sweet potato purée	£18.50
★ JAMÓN IBÉRICO CROQUETAS (Extra Jamón Croqueta – £2.75)	£10.00

VEGETABLES

★ CHARGRILLED BABY LEEKS Chargrilled baby leeks with romesco sauce and wholegrain mustard vinaigrette (v/vg)	£9.00
★ CAULIFLOWER Caramelised cauliflower with shabu shabu (vg)	£9.50
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)	£8.50
★ HERITAGE TOMATO SALAD Heritage tomato salad with basil oil (vg)	£8.50
★ TENDERSTEM BROCCOLI Tenderstem broccoli with garlic and chilli (vg)	£8.50

DESSERTS

★ TORRIJAS Torrijas, a spanish take on french toast with rum and raisin ice crème 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)	£8.00
★ CREMA CATALANA Crema Catalana – A traditional take on crème brûlée (v)	£8.00
★ 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) <i>Please ask your server for daily flavours</i>	£5.50