

EL GATO NEGRO TAPAS

Joseph A DAS



Choose 3 dishes from the menu below 90 minutes of bottomless drinks

Padrón peppers with Halen Môn sea salt (vg)

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

Solo Bread Bakery Sourdough served with olive oil and vinegar (vg)

Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)

Jamón serrano with celeriac rémoulade
Chorizo Iberico Bellota served with cornichons
La Peral cheese with orange blossom honey and crystal bread
Cured pork loin served with cornichons

Salt cod croquetas with piquillo pepper purée and aioli (4 Units)

Calamares fritos with lemon aioli

Huevos rotos con Jamon

Mini Catalan chorizo with cider

Chargrilled Harissa Chicken

Tenderstem broccoli with chilli and garlic (v)

Caramelised cauliflower with Shabu Shabu (vg)

Patatas bravas with spiced tomato fritada sauce and aioli (v/vg)

Heritage tomato salad with basil oil

Torrija with rum & raisin ice cream & creme anglaise (v)

Almond tart with salted caramel mousse (v)

Basque cheesecake (v)

Chocolate tart served with raspberry sorbet, raspberry coulis (vg)

Créma Catalana - A Traditional take on creme brulee (v)

Selection of ice creams (v/vg)

Red Sangria | White Sangria | Rose Sangria | Victoria Malaga | Fizz | Bellini | Aperol Spritz