



£35PP

Mixed olives with chilli, lemon, garlic and rosemary (vg)

Sourdough Bread with olive oil and Pedro Ximénez balsamic (vg)

Payoyo croquetas with olive tapenade and parmesan tuille (v)

Heritage tomato salad served with burratina (v)

Catalan mini Chorizo in a cider reduction

Truffle & Mushroom croquetas with black garlic aioli (v)

Chargrilled harrissa chicken with Salsa de Almendras, roasted almond and chili sauce

Chargrilled cauliflower with ajo blanco, almond and caper gremolata (v)

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

Tenderstem broccoli with garlic and chilli (vg)

Vegetarian alternatives

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.



TASTE OF EL GATO NEGRO TAPAS

£45PP

Padrón peppers with Halen Môn sea salt (vg)

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

Our signature Jamón croquetas

Payoyo croquetas with olive tapenade and parmesan tuille (v)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

Chargrilled cauliflower with ajo blanco, almond and caper gremolata (v)

Homemade meatballs in tomato fritada sauce

Heritage tomato salad served with burratina (v)

Chargrilled harrissa chicken with Salsa de Almendras, roasted almond and chili sauce

Seasonal Rice

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

Tenderstem broccoli with garlic and chilli (vg)

Vegetarian alternatives

Dessert

Mini Torrijas with dulce de leche sauce

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TASTE OF **EL GATO NEGRO TAPAS** FEAST MENU £65PP

Welcome Fizz

Padrón peppers with Halen Môn sea salt (vg)

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

Charcuterie Board: A selection of cured Spanish meats and cheeses with olive torta, quince jelly, orange blossom honey and cornichons.

Selection of Croquetas; Jamon, Payoyo and Truffle & Mushroom

Heritage tomato salad served with burratina

Lamb Chops in a red wine and Pedro Ximénez jus with cauliflower purée

Beef short rib with ginger glaze and sweet potato purée

Whole Seabream with harissa and preserved lemon butter (may contain small bones)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

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

Tenderstem broccoli with garlic and chilli (vg)

Dessert Selection for the table

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