



£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)

Tomato carpaccio with burrata and tomato vinaigrette

Catalan mini Chorizo in a cider reduction

Traditional Tortilla with alioli (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)

Payoyo croquetas with olive tapenade and parmesan tuille (v)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

Homemade meatballs in tomato fritada sauce

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

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

Tenderstem broccoli with garlic and chilli (vg)

Dessert

Tarta Santiago with Seville orange chantilly cream

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£45PP

VEGETARIAN

Padrón peppers with Halen Môn sea salt (vg)

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

Payoyo croquetas with olive tapenade and parmesan tuille (v)

Traditional spanish tortilla served with alioli (v)

Tomato carpaccio with burrata and tomato vinaigrette (v)

Seasonal Rice (v)

(please ask server for details)

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

Tenderstem broccoli with garlic and chilli (vg)

Dessert

Tarta Santiago with Seville orange chantilly cream

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TASTE OF **EL GATO NEGRO TAPAS** FEAST MENU £70PP

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.

Homemade meatballs in tomato fritada sauce

Payoyo croquetas with olive tapenade and parmesan tuile (v)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

Presa Ibérica pork neck with sobrasada

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

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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