



ELGATONEGROTAPAS.COM

## Welcome to El Gato Negro

So you can enjoy them at their best, our dishes are cooked when your order arrives in the kitchen. This means your food is served as soon as it's ready, rather than in a fixed order.

As a guide we suggest ordering 5 or 6 dishes to share between 2 people. You can always order more later, it's all part of the fun of our tapas! We often feature specials, based on the freshest seasonal ingredients our suppliers offer us, and with generally limited availability.

Please ask your server what's on today.

Simon Shaw, Chef Patron

**3 for £20 OFFER**

**MONDAY - FRIDAY**  
12-5pm

**SUNDAY** All day  
(excludes Bank Holiday weekends)

Select any dishes with the ★ symbol for £20

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!

Instagram: ElGatoNegrotapas  
Facebook: 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) **£5.50**
- ★ **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**
- ★ **SOURDOUGH 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 **£20.00**

## FISH & SHELLFISH

- ★ **SALT COD CROQUETAS**  
Salt cod croquetas, piquillo pepper purée and alioli (Extra Salt Cod Croqueta - £2.50) **£9.50**
- ★ **CALAMARES FRITOS**  
Crispy fried squid with lemon alioli **£10.00**
- SOFT SHELL CRAB**  
Soft shell crab with seafood bisque **£13.00**
- CHARGRILLED OCTOPUS**  
Chargrilled octopus, new potatoes, capers, pickled shallots and alioli **£18.00**
- GAMBAS PIL PIL**  
Gambas pil pil: Tiger prawns with chilli, garlic oil and fresh parsley **£17.00**
- GRILLED SALT COD**  
Grilled salt cod with pepper marinated white cabbage **£16.00**

## MEAT

- ★ **MEATBALLS**  
Meatballs in tomato fritada sauce **£10.00**
- ★ **CATALAN CHORIZO**  
Mini Catalan chorizo in Aspull cider **£10.00**
- PINCHOS MORUNOS**  
Spiced marinated ibérico pork fillet skewers with Sobrasada sauce & salsa verde **£16.00**
- ★ **CHICKEN THIGH**  
Chargrilled boneless chicken thighs with mojo picón **£11.00**
- BEEF SHORT RIB**  
Beef short rib with ginger glaze and sweet potato purée **£18.00**
- JAMÓN IBÉRICO CROQUETAS**  
(Extra Jamón Croqueta - £2.75) **£10.00**

## VEGETABLES

- ★ **HISPI CABBAGE**  
Hispi cabbage with parsnip purée, blue cheese vinaigrette (v) **£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**
- ★ **HARISSA BUTTERNUT SQUASH**  
Harissa roasted butternut squash with butternut squash purée, pumpkin seeds & cavolo nero (v/vg) **£9.00**
- ★ **TENDERSTEM BROCCOLI**  
Tenderstem broccoli with garlic and chilli (vg) **£8.50**

## DESSERTS

- ★ **ORANGE AND WHITE CHOCOLATE SPHERE**  
White chocolate mousse, orange coulis and honeycomb (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) **£7.50**
- ★ **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) **£6.00**  
*Millionaires shortbread, double chocolate, vanilla, salted caramel, cherry bakewell, mrs darlington lemon curd, raspberry sorbet, mandarin sorbet*