EL GATO NEGRO TAPAS

SPECIALS

ZORONGOLLO
roasted red peppers & tomatoes on garlic sourdough with Cantabria anchovies
£10

DEEP FRIED PAYOYO GOAT'S CHEESE with orange blossom honey £14

SPANISH BARBASTRO TOMATO SALAD (VG)
basil oil, pickled shallots
£8.50

GRILLED SEABREAM
butterbean hummus, orange & fennel salad
£14

MANCHEGO GRATIN DAUPHINOISE (V) with white truffle manchego sauce & wild rocket pesto £9.50

KEY LIME & COCONUT PIE (V)
with a Gingernut biscuit base & coconut ice cream
£7

TRIPLE CHOCOLATE FONDANT SLICE
layers of white, milk and dark chocolate ganache ontop of a pistachio feuilletine base
£7.50

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your serverif 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.