



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 on the day, and with generally limited availability.

Please ask your server what's on today.

Simon Shaw, Chef Patron

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This Christmas.
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at the Front Desk**



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ElGatoNegrotapas



ElGatoNegroTapas

ElGatoNegroFood



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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 50g	£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 TEMPURA CRAB Soft shell crab with seafood bisque	£13.00
OCTOPUS Chargrilled octopus, new potatoes, capers, 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 with Aspell cider	£10.00
PINCHOS MORUNOS Spiced marinated ibérico pork fillet skewers with Sobrasada sauce & salsa verde	£16.00
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, Picos Blue vinaigrette	£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 and pumpkin seeds & cavolo nero (v/vg)	£9.00
TENDERSTEM BROCCOLI Tenderstem broccoli with garlic and chilli (vg)	£8.50

DESSERTS

ORANGE BOMB White chocolate mousse, orange coulis and honeycomb	£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), please ask your server for daily flavours	£6.00

(V) Vegetarian (Vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server. 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.