

Welcome to El Gato Negro. Our food is cooked as your order arrives in the kitchen: this means your dishes are served as soon as they're ready, rather than in a fixed order, so you can enjoy them at their prime. As a guide we'd 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! Don't miss our daily specials blackboards, please ask your server to see what's on today..

CHARGRILLED FROM THE JOSPER

PARA PICAR Anchovy fillets on crostini. Padrón peppers with Halen Môn sea salt. Our own-recipe marinated olives with chilli, lemon, garlic and rosemary. 3.50 Roasted Valencia almonds. 3.50 Catalan bread with olive oil, garlic and fresh tomato 2.50 each Sourdough bread with olive oil and Pedro Ximénez balsamic... CHARCUTERIE Acorn-fed jamón ibérico de bellota 100g (serves 4) 17 Jamón serrano with celeriac rémoulade 13.50 Selection of Spanish meats (salchichón, lomo, Fuet de Vic, chorizo magno, chorizo artisan Leon, jamón serrano), served with celeriac rémoulade. 13.50 Pork chicharrón with crackling, apple purée, olive oil, toasted sourdough. Manchego with bittersweet green figs. Selection of Spanish cheeses, fig and almond wheel and quince jelly

TAPAS INTRODUCTION

Get the perfect introduction to our menu: savour six of our favourite tapas and share a bottle of wine ______40 for two

MEAT
Onglet steak with patatas a lo pobre
Whole rack of baby pork ribs glazed with Pedro Ximénez sherry 11
Lamb skewers with spiced chickpea purée and harissa 10.50
Baby chicken with lemon, garlic, paprika, and romesco sauce 9.50
Pinchos morunos with mojo verde 8.50
FISH AND SHELLFISH
Carabineros prawns with shellfish rice
Chargrilled octopus with capers, shallots and aioli 10
Squid with black ink rice, lemon and parsley salad
Sardines with lemon, garlic and parsley butter
VEGETABLES
Heritage carrots, aubergine purée, miso and walnut pesto dressing 5
Baby leeks with romesco sauce
Coca Mallorquina, red onion and pepper confit, Monte Enebro goats cheese 6

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☑ f ElGatoNegroTapas **☑** ElGatoNegroFood

FISH AND SHELLFISH

Fillet of line-caught hake, parsley sauce and burnew potatoes	ttered 1
Line-caught baby monkfish with pinta beans	1
Tiger prawns with chilli garlic lemon and papril	<a8.50< th=""></a8.50<>
Salt cod croquetas, piquillo pepper purée and	aioli
Gillardeau oysters, yuzu juice and pickled cucu	mber 3.50 eac

MEAT

Braised ox cheek with horseradish potato, chargrilled carrots	10.5
Confit of belly pork with rosemary-flavoured arrocina beans	9.5
Morcilla scotch eggs with mushroom duxelle, apple purée and aioli	i
Classic meatballs with tomato fritarda sauce	7.5
Mini Catalan chorizo with Aspall cider	
lamón Ibérico croquetas	

VEGETABLES

	Navarrico chickpeas with butternut squash, chilli, garlic, caramelised cauliflower florets
	Slow-roast white onion with chargrilled artichokes and manchego rice 6
	Traditional tortilla of the day, served with aioli
	House salad with cucumber, tomato, spring onion, avocado, shallots \dots 5
	Patatas bravas with spicy tomato fritarda sauce and aioli
	Syrian lentils

The provenance and quality of our produce is key, and we aim to use the very best ingredients, whether they're from Spain or closer to home. We believe in supporting independent producers and suppliers wherever possible.