



APERITIVO

PEACH, PINEAPPLE AND PADRON MARGARITA		12
RED SANGRIA	Glass	11
	Carafe	22
SPRITZ		11
Aperol / Hugo / Limoncello / Campari		

PARA PICAR

PADRON PEPPERS (vg)		7
Padrón peppers with Halen Môn sea salt		
MIXED OLIVES		6.5
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary		
CATALAN BREAD (vg)		7
Catalan bread with olive oil, garlic and fresh tomato		
CATALAN BREAD WITH SERRANO HAM		9.5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano		
SOURDOUGH BREAD (vg)		6
Solo bread bakery with olive oil and Pedro Ximénez balsamic		
BIKINI		8
Toasted sandwich with Jamón Serrano, Manchego & truffle butter		
CHICHARRONES		7
Marinated pork belly		

CHARCUTERIE

JAMÓN SERRANO		9
Jamón Serrano 50g with celeriac rémoulade		
CHORIZO IBERICO		9
Chorizo Iberico Bellota served with cornichons		
LA PERAL BLUE CHEESE		10
La Peral cheese with orange blossom honey and crystal bread		
AGED MANCHEGO		11
Aged Manchego served with bittersweet figs with olive torta		
IBERICO JAMÓN		14
36 months aged		
CHARCUTERIE BOARD	Small	14
Jamón Serrano, Manchego, chorizo, blue cheese		
Choose from 2 meats and 2 cheeses from the selection above, served with olive torta, quince jelly, orange blossom honey and cornichons.		Large 24
£5 supplement for Jamón Iberica		

CROQUETTES (2 Units)

JAMÓN IBERICO CROQUETAS	6.5
Our signature croquetas	
PAYOYO CROQUETAS (v)	6.5
Served with olive tapenade and parmesan tuille	
TRUFFLE AND MUSHROOM CROQUETAS (v)	6.5
Served with black garlic alioli	

DESSERTS

TORRIJAS	7
Bite size pieces of torrija – Spanish take on French toast with dulce de leche sauce	
CRÈME CATALAN (v)	9.5
A traditional take on crème brûlée	
CHOCOLATE TART (vg)	9.5
Chocolate tart served with raspberry sorbet, raspberry coulis and freeze dried raspberries	

We recommend three to four dishes per person, allowing you to explore a balance of classic and contemporary tapas.

Our cooking is guided by the seasons, using the best available produce, alongside carefully sourced ingredients from trusted Spanish suppliers. Dishes are intended to arrive as they are ready, encouraging a relaxed and social way of dining.

PARA COMPARTIR

LAMB CHOPS	35
In a red wine and Pedro Ximénez jus with cauliflower purée	
SHORT RIB	25
Beef short rib with ginger glaze and sweet potato purée	
WHOLE SEA BREAM	28
With harissa and preserved lemon butter (may contain small bones)	

FISH & SHELLFISH

CRISPY FRIED BABY SQUID	12
Calamares fritos with black garlic alioli	
OCTOPUS	13
Skewered with potatoes, served with mojo verde	
GAMBAS PIL PIL	12
Tiger prawns with chilli and garlic oil served with sourdough bread	

MEAT

MEATBALLS	9
Homemade meatballs in tomato fritada sauce	
CATALAN CHORIZO	9
Mini Catalan chorizo in a cider reduction	
CHICKEN THIGH	10
Chargrilled harissa chicken thighs with Salsa de Almendras (roasted almond and chilli sauce)	
SIRLOIN STEAK	12
Chargrilled sirloin steak served with chimmichurri (served pink)	

VEGETABLES

TOMATO SALAD (v)	8
Heritage tomato salad served with burrata	
TORTILLA (v)	8
Traditional tortilla, served with alioli (prepared fresh: please allow 15 mins)	
PATATAS BRAVAS (v/vg)	9.5
Patatas bravas with spiced tomato fritada sauce and alioli	
TENDERSTEM BROCCOLI (vg)	7
Tenderstem broccoli with romesco sauce and chilli oil	
CAULIFLOWER (v)	7
Chargrilled cauliflower florets with ajo blanco, almond and caper gremolata	

VANILLA BASQUE CHEESECAKE (v)	8.5
Traditional baked cheesecake served with milk chocolate sauce	
TARTA SANTIAGO (v)	9
Almond tart served with Seville orange chantilly cream and summer berry compot	
SELECTION OF ICE CREAMS (v/vg)	6
Selection of ice creams from Cheshire farm ice cream	
Ask server for today's flavours	



SCAN HERE FOR ALLERGENS



(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.



£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)

Heritage tomato salad served with burratina (v)

Catalan mini Chorizo in a cider reduction

Truffle & Mushroom croquetas with black garlic aioli (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

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£45PP

Padrón peppers with Halen Môn sea salt (vg)

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

Our signature Jamón croquetas

Payoyo croquetas with olive tapenade and parmesan tuille (v)

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

Chargrilled cauliflower with ajo blanco, almond and caper gremolata (v)

Homemade meatballs in tomato fritada sauce

Heritage tomato salad served with burratina (v)

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

Seasonal Rice

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

Tenderstem broccoli with garlic and chilli (vg)

Vegetarian alternatives

Dessert

Mini Torrijas with dulce de leche sauce

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TASTE OF **EL GATO NEGRO TAPAS** FEAST MENU £65PP

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.

Selection of Croquetas; Jamon, Payoyo and Truffle & Mushroom

Heritage tomato salad served with burratina

Lamb Chops in a red wine and Pedro Ximénez jus with cauliflower purée

Beef short rib with ginger glaze and sweet potato purée

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

Gambas Pil Pil: Tiger prawns with chilli and garlic oil

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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DRINKS

CLASSIC COCKTAILS

Mojito	12
Havana 3 year, lime, mint, soda, demerara	
Espresso Martini	12
Ketel One Vodka, Kahlúa, with double espresso and a dash of vanilla syrup	
French Martini	11
Ketel One Vodka, Chambord, pineapple juice	
Margarita	11
Casamigos Blanco, Cointreau, lime juice	
Old Fashioned	12
Bulleit bourbon, Angostura bitters, simple syrup, orange zest	
Amaretto Sour	11
Disaronno, sour mix with maraschino cherry, egg white (optional) Whiskey sours also available	
Negroni	12
Tanqueray no.10, Campari, Antica Formula	
Cosmopolitan	12
Ketel One Citroen, Cointreau, cranberry juice, lime	
Spritz	11
Aperol / Hugo / Limoncello / Campari	
Pornstar	13
Ketel One Vodka, Passoa, pineapple, vanilla, lemon	

SIGNATURE COCKTAILS

Salted Caramel Espresso Martini	12
Havana Especial, Kahlúa, double espresso, caramel syrup and Biscoff rim with saline	
Buttered Toffee Apple	12
Butter washed Havana 7yr, toffee apple syrup	
Little Tart	11
Tanqueray no.10, strawberry infused Aperol, lemon, strawberry	
Lychee Martini	11
Ketel One Vodka, Briottet lychee, lychee juice, lemon, simple syrup	
Peach, Pineapple And Padron Margarita	12
Padron infused Casamigos Reposado, pineapple juice, peach purée, lime, simple syrup	
Fairytale of New York	12
Johnnie Walker Black Label, Briottet Cerise, lemon juice, Bristol winter spiced with red wine float	
Apricot Blossom	12
Tanqueray Flor de Seville, Italicus, Apricot liqueur, lemon juice	
Almond Armada	12
Ketel One Vodka, Italicus, lemon, Bristol yuzu sherbert, orgeat	

SANGRIA

Red Sangria	Glass	11	Carafe	22
Red wine, fresh fruit, lemonade and Torres 10yr				
Rose Sangria	Glass	11	Carafe	22
Rose Wine, fresh fruit, lemonade and St Germain elderflower				
Cava Sangria	Glass	12	Carafe	24
Cava, fresh fruit, lemonade and Cointreau				

GIN				
Tanqueray	25ml	5	50ml	10
Tanqueray Flor de Sevilla	25ml	5.5	50ml	11
Tanqueray No.10	25ml	6	50ml	12
Gin Mare	25ml	6	50ml	12
Whitley Neill Raspberry	25ml	6	50ml	12
Whitley Neill Rhubarb	25ml	6	50ml	12
Puerto de Indias	25ml	6	50ml	12
Hendricks	25ml	6.75	50ml	13.5
Monkey 47	25ml	7	50ml	14

TONIC				
Fever Tree Indian Tonic	200ml	3.25		
Fever Tree Refreshingly Light	200ml	3.25		
Fever Tree Mediterranean	200ml	3.25		
Fever Tree Elderflower	200ml	3.25		
Fever Tree Soda	200ml	3.25		
Fever Tree Lemonade	200ml	3.25		

BRANDY				
Martell VS	25ml	5	50ml	10
Carlos 1 Solera Gran Reserva	25ml	5.5	50ml	11
Torres 30 Jaime 1 Brandy	25ml	16	50ml	32
Martell XO Cognac	25ml	17	50ml	34

WHISKIES & BOURBON				
Johnnie Walker Black Label	25ml	5	50ml	11
Bulleit Bourbon	25ml	5.25	50ml	11.6
Woodford Reserve	25ml	5.5	50ml	11
Jack Daniels	25ml	6	50ml	12
Talisker 10yr	25ml	6.8	50ml	13.6
Macallan 12yr Sherry Oak	25ml	7.5	50ml	15
Lagavulin 16yr	25ml	9.5	50ml	19
Johnnie Walker Blue Label	25ml	20	50ml	40

RUM

Havana 3 yr	25ml	5	50ml	10
Old J Spiced	25ml	5.5	50ml	11
Havana 7 yr	25ml	6.5	50ml	13
Aluna Coconut	25ml	5.5	50ml	11

VODKA

Ketel One	25ml	5.5	50ml	11
Ketel One Citroen	25ml	5.8	50ml	11.6
Absolut Flavours Pear / Raspberry / Vanilla	25ml	5.8	50ml	11.6
Ciroc	25ml	6.4	50ml	12.8
Ciroc Flavours Apple / Pineapple / Red Berry	25ml	6.8	50ml	13.6

TEQUILA / MEZCAL

Casamigos Blanco	25ml	5.5	50ml	11
Casamigos Reposado	25ml	6	50ml	12
Don Julio Blanco	25ml	6	50ml	12
Tequila Rose	25ml	6	50ml	12
Casamigos Mezcal Joven	25ml	8	50ml	16
Don Julio 1942	25ml	25	50ml	50

LIQUERS/ DIGESTIFS

Licor 43	25ml	5	50ml	8
Limoncello	25ml	5	50ml	8.6
Baileys			50ml	6
Campari	25ml	5	50ml	8
Antica Formula	25ml	4.8	50ml	8.6
Disaronno	25ml	4.8	50ml	8.6

DRAUGHT

Complot Session IPA (4.3%)	Half	3.6	Pint	7.2
Estrella Damm (4.6%)	Half	3.6	Pint	7.2
Victoria Malaga (4.8%)	Half	3.4	Pint	6.8

BOTTLES

Estrella Galicia (4.7%)	330ml	6.5
Alhambra (6.4%)	330ml	7
Northern Monk – Faith 'Hazy Pale Ale' (5.0%)	330ml	6.5
Estrella Daura Gluten Free (5.4%)	330ml	6.5
Estrella Galicia (0%)	330ml	5.5
Lucky Saint (0.5%)	330ml	5.5
Lucky Saint Hazy IPA (0.5%)	330ml	5.5

CIDERS

Old Mout Flavoured Ciders (4%)	500ml	6.8
Aspall Suffolk Apple Cider (5.5%)	330ml	6.0

SPARKLING

Vega Medien Organic Cava Brut Nature NV, Spain	125ml	8	Bottle	45
Vega Medien Organic Cava Brut Rosé NV, Spain	125ml	8.5	Bottle	48
Ayala Brut Reserve NV, Champagne, France			Bottle	110
Ayala Brut Rosé NV, Champagne, France			Bottle	120
Bollinger Special Cuvée NV, Champagne, France			Bottle	150

ROSÉ

Bodegas Artevin 80/20 Rosé 2024 Spain	175ml	6.8	250ml	9.6	Bottle	28
Floral, stony and fresh on the nose, with scents of wild strawberry, raspberry, and red currants						
Dunas Rosé 2024, Vinho Verde, Portugal (v)	175ml	8.2	250ml	11.8	Bottle	35
Tropical aromas followed by an intense and balanced flavour profile, light and fresh						
La Sangliere Vertu 2024, France					Bottle	52
Salmon pink, the palate offers delicious red fruits with a background touch of peach. A pleasurable, indulgent, and flavourful wine						

WHITE						
Bodegas Artevin 80/20 Blanco 2024 Spain	175ml	6.8	250ml	9.6	Bottle	28
Zesty citrus and orchard fruit aromas lead onto a balanced, light and refreshing palate						
Dunas Vinho Verde 2024, Portugal	175ml	8.2	250ml	11.8	Bottle	35
Deliciously fresh wine with floral notes, tropical fruits, with the Vinho Verde signature tingle on the finish						
Don Sancho Real De a 8 Blanco 2024, Rioja, Spain	175ml	8.4	250ml	12.2	Bottle	36
Lovley citrus and melon notes with background of apricots, refreshing and balanced						
Commissioner's Block Chardonnay 2023, Murray Darling, Australia (v)	175ml	9.5	250ml	13.5	Bottle	40
An attractive bouquet of lemon curd, pear and stone fruits with subtle oak derived charry characters						
La Vicomté Authentique Grenache Blanc 2024, Pays d'Oc, France	175ml	10.1	250ml	14.2	Bottle	42
Scents of zesty lemon, grapefruit and poached pear. Subtle notes of spice and almond are complemented by a crisp and floral finish						
Transcampanas Sauvignon Blanc 2024, Rueda, Spain (v)	175ml	11	250ml	15.5	Bottle	45
Delicate citrus, elderflower and hints of ripe papaya make this a wonderful example Sauvignon						
Muenzenrieder Grüner Veltliner 2024, Burgenland, Austria (v)					Bottle	48
Grüner Veltliner is Austria's most famous varietal, this superbly textured wine exhibits aromas of fresh apples and exotic fruit						
O'Ventosela Albariño 2024					Bottle	65
Subtle notes of stone fruit, white flowers, a hint of saltiness and slightly bitter citrus. The lively acidity brings freshness and liveliness. It is elegant, complex and expressive						

125ml measures available upon request

All wines and vintages are subject to availability

WHITE						
Domaine Thomas Sancerre 'Le Pierrier' 2023, France (v)					Bottle	78
Vibrant and refreshing with aromas and flavours of bright citrus fruit, gooseberry and a minerality to the finish and mandarin						
Jean Loron Pouilly Fuissé 'Les Vieux Murs' 2023, France					Bottle	88
Ripe peach and hints of hazelnuts lead onto a creamy, balanced palate. Produced from old vines, this white burgundy bats well above its station						
RED						
Bodegas Artevin 80/20 Tinto 2024, Spain	175ml	6.8	250ml	9.6	Bottle	28
Zesty citrus and orchard fruit aromas lead onto a balanced, light and refreshing palate						
Calusari Pinot Noir 2024, Romania	175ml	8	250ml	11.2	Bottle	33
Smooth and spicy red fruit flavours throughout with a lovely, elegant finish						
Bodegas Ribas del Cua Mencia 2024, Bierzo	175ml	8.2	250ml	11.8	Bottle	35
Intensely aromatic on the nose, with both red and black fruit in the background						
Bodegas Lopez Vasco Viejo Malbec 2024, Argentina	175ml	11	250ml	15.2	Bottle	45
This 100% Malbec is aged for 3 months in French oak barrels of 5,000 to 25,000 litres, with aromas of fresh red fruits, and a subtle note of vanilla. In the mouth it is fresh, juicy, with good structure, medium body, with round tannins, good acidity and a medium finish.						
Emporium Appassimento 2023, Salento, Italy	175ml	11.2	250ml	16.1	Bottle	48
The Primitivo and Negroamaro grapes give an intense bouquet of ripe fruits and jam. Full bodied with dark fruit, a hint of tobacco and a fresh finish						

125ml measures available upon request

All wines and vintages are subject to availability

RED						
Óscar Tobía Luz de Luna Crianza 2020, Rioja, Spain (v) Plums and black liquorice, with aromas of incense, sweet spices and vanilla. One of the best Riojas we have tasted in a long time	175ml	12	250ml	16.9	Bottle	50
Bodegas Navajas Reserva 2019, Rioja, Spain Aged in American oak casks for a minimum of 20 months, it delivers an intoxicating mix of dark berries, warm spice and vanilla					Bottle	55
Monte Vannos Roble 2022, Ribera del Duero Delightful red cherries, strawberries and plums soak into the amply structured palate complete with sumptuous vanilla oak character, elegant tannins and a fruit filled length					Bottle	60
Alfredo Arribas Negre de Negres 2021, Priorat, Spain (v) A wonderful wine combining power, soft tannins, wild berries, licorice, electricity and fruitiness. Full bodied, yet with great subtly – an absolute stunner!					Bottle	85
Óscar Tobía Gran Reserva 2016, Rioja, Spain (v) Velvety texture, dark fruit and Christmas spice lead to a meaty savoury finish. Quite simply one of the best Rioja money can buy					Bottle	110

NO / LOW WINES						
The Very Cautious One Alcohol Free Shiraz A really great example of non-alcoholic Shiraz. Packed with ripe strawberries, raspberries and plums, with a smooth soft finish	175ml	6.1	250ml	8.4	Bottle	25
The Very Cautious One Alcohol Free Riesling A fragrant style, full of rose petal, lychee and lemon zest with a refreshing finish. A fantastic pairing for foods with a touch of spice	175ml	6.1	250ml	8.4	Bottle	25

NO / LOW WINES					
Vega Medien Alcohol Free Cava Pale yellow in colour, Valformosa exhibits tropical aromas and flavours that leave a delicate and long lasting finish	125ml	6	Bottle	29	
SHERRY					
La Gitana Manzanilla Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight, it's a perfect intro to Sherry	70ml	5.5	750ml	55	
Heredad De Hidalgo Fino Full, fresh and balanced with plenty of nut and wood flavours from ageing in old American oak. A great start to any meal	70ml	6	750ml	60	
Heredad De Hidalgo Amontillado Sharp, smooth and subtle, with hints of hazelnuts, dried fruit and wood. Sherry's middle ground	70ml	5.75	750ml	57	
Heredad De Hidalgo Moscatel Opulent, sweet fruit with layers of flowers and nuttiness. Full bodied and soft	70ml	6	750ml	60	
Oloroso Cream Alameda A rich and sweet blend of dry oloroso and aged Pedro Ximénez, this is the perfect after dinner Sherry	70ml	8	500ml	52	
Pedro Ximenez Triana A sweettooth's dream. Vanilla, cinder toffee, Christmas cake, salted liquorice, figs, dates, prunes and mocha. A must try with anything chocolate based	70ml	8.25	500ml	52	

MOCKTAILS

Promstar	6.5
Passionfruits, Seedlip Spiced, sparkling grape juice, lemon, aquafaba, passionfruit puree.	
Cherry Bomb	6
Cherry, vanilla, apple juice, lime, lemonade	
Sin-gria	6.5
Non alcoholic red wine, orange juice, fresh fruit, lemonade, strawberry syrup	
If Hugh no, you know	7
Tanqueray 0%, Bristol elderflower syrup, non alcholic prosecco, soda	

SOFT DRINKS

Soda	330ml	4
Coca Cola / Diet Coke		
Juices		3.75
Orange / Cranberry / Apple / Pineapple / Lychee		
Fever Tree	200ml	3.25
Tonics / Lemonade / Sodas / Ginger Ale / Ginger Beer		
San Pellegrino		3.75
Blood Orange / Limonata		
Still/Sparkling Water	750ml	4

HOT DRINKS

COFFEE	
from Clifton Coffee	
Espresso (single/double)	2.5
Americano	3
Flat White / Cappuccino / Latte	3.5
Macchiato (single/double)	3.5
Hot Chocolate	3.5
Cortado	3
Selection of Teas	3
English Breakfast / Green / Earl grey / Superfruit tea / Peppermint	
Liqueur Coffee	8.25
Jameson / Kahlua / Amaretto / Baileys / Martell VS	



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