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# TASTE OF EL GATO NEGRO

*A selection of our most popular dishes for the table to share  
with no requirement for an individual pre-order.*

**Padrón peppers with Halen Môn sea salt (vg)**

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

**Charcuterie board: jamón serrano, salchichón ibérico, aged Manchego, Monte Enebro goats cheese, with; orange blossom honey, quince jelly & olive torta**

**Salt cod croquetas, piquillo pepper puree and alioli**

**Harissa chicken, with mojo picon**

**Meatballs in tomato fritarda sauce**

**Caramelised cauliflower with shabu shabu (vg)**

**Tenderstem broccoli with chilli and garlic oil (vg)**

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

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 10% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.



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# TASTE OF EL GATO NEGRO

*Vegetarian*

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**Padrón peppers with Halen Môn sea salt (vg)**

**Our own-recipe marinated olives with chilli, lemon, garlic and  
rosemary (vg)**

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

**Caramelised cauliflower with shabu shabu (vg)**

**Traditional tortilla, served with alioli (v)**

**Chargrilled sweet potato, mascarpone and green herb sauce,  
pumpkin seeds (v)**

**Vegetable paella arancini with smoked aubergine pure (vg)**

**Tenderstem broccoli with chilli and garlic oil (vg)**

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

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# TASTE OF EL GATO NEGRO

*Vegan*

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**Padrón peppers with Halen Môn sea salt (vg)**

**Our own-recipe marinated olives with chilli, lemon, garlic and  
rosemary (vg)**

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

**Caramelised cauliflower with shabu shabu (vg)**

**Chargrilled sweet potato with mojo picon (vg)**

**Vegetable paella arancini with smoked aubergine purée (vg)**

**Tenderstem broccoli with chilli and garlic oil (vg)**

**Patatas bravas with spiced tomato fritada sauce and vegan alioli  
(vg)**

**Vegan special- please ask server for details (vg)**

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# TASTE OF EL GATO NEGRO

*Pescatarian*

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**Padrón peppers with Halen Môn sea salt (vg)**

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

**Salt cod croquetas, piquillo pepper purée and alioli**

**Crispy fried baby squid with lemon alioli**

**Gambas pil pil: Tiger prawns with chilli and garlic oil and fresh  
parsley**

**Caramelised cauliflower with shabu shabu (vg)**

**Tenderstem broccoli with chilli and garlic oil (vg)**

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

**Vegetable paella arancini with smoked aubergine purée (vg)**

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