



TASTE OF EL GATO NEGRO

£40pp

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)

Add Desserts for £5 Extra

Crema Catalana - A traditional take on crème brûlée (v)

Tarta Santiago - Almond tart with mascarpone mousse (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.