

## t a p a s

**black pudding + thyme croquettes** €4/€9  
whole-grain mustard mayo  
(g,e,d,m,sb,f,ml,sb)

**beef + pork meatballs** €9  
tomato sauce / parmesan / garlic crostini  
(c,g,e,d,sb)

**confit pork belly** €9  
celeriac remoulade / calvados jus  
(c,e,m,sb,sd)

**slow roast beef cheeks** €11  
guinness + honey jus (c,g,sb,sd)

**southern fried chicken wings** €6.5  
smoked garlic aioli (g,d,m,sb,f,ml,sf)

**sautéed chorizo** €7  
red wine / chillies / garlic (sb,sd)

**monkfish tempura** €12  
lightly battered / spiced harissa  
(g,sf,f,sb,sd,ml)

**gambas** €11  
tiger prawns / chorizo / chilli / garlic  
butter  
(sf,f,d,sb,sd)

**crispy calamari rings** €9  
lightly battered / curry + lime aioli  
(g,sf,e,f,d,sb,ml)

**patatas bravas** €8  
chorizo / spinach / paprika aioli  
(e,sb,f,ml,sf)

**sautéed baby potatoes** €6.5  
serrano ham / spinach / cherry tomatoes  
(sb,sd)

**steamed french beans** (v) €7  
roasted hazelnuts + garlic butter (d,n,sb)

**garbanzo stew** (v) €7.5  
chickpeas / mediterranean vegetables  
tomato sauce  
add chorizo €1  
(c,sb)

**organic red chard** (v) €6.5  
lemon + garlic butter / flaked almonds  
(c,d,sb)

**homemade soup** (v) €4  
brown bread (c,g,d,sb)

**homemade seafood chowder** €6.5  
brown bread (c,g,f,d,sb,sd,ml,sf)

## m a i n s

**wild mushroom risotto** (v) €15  
wild mushrooms / spinach / parmesan  
add pork belly €1.5  
(c,l,d,sb,sd)

**black cat pasta** €18  
prawns / squid / mussels / black spaghetti  
chilli / parmesan / cherry tomatoes  
white wine + cream sauce  
(g,sf,f,d,ml,sb,sd)

**friendly farmer chicken breast** €18  
wild mushroom stuffing / green beans  
tarragon jus / baby potatoes (c,g,sb,sd)

**monkfish + chips** €15.5  
homemade tartar sauce (g,e,f,sb,ml,sf)

## s i d e s

**garlic crostini** (v) (g,d) €3

**sweet potato chips** (v) (sb,f,ml,sf) €4

**homemade potato chips** (v) (sb,f,ml,sf) €4

## s a l a d s

**in-house smoked chicken** €10  
organic leaves / cherry tomatoes  
cucumber / pancetta  
roast garlic dressing  
(c,e,sd)

**goats cheese and beetroot** (v) €10  
organic leaves / cherry tomatoes  
cucumber / honey + mustard dressing  
add chorizo €1  
(c,d,m)

**prawn & avocado** €10  
organic leaves / chilli + grapefruit  
dressing  
(c,sf,sb)

## l i t t l e k i t t e n s

**fish fingers** €8  
breaded hake / chips / peas  
(g,e,f,sb,sf,ml)

**chicken goujons** €8  
coated chicken tenders / baby potatoes  
peas  
(g,e,sf,f,ml)

**lamb bolognese + tagliatelle** €8  
(c,g,e,sb)

## d e s s e r t

**homemade chocolate brownie** €5  
walnuts / chocolate sauce  
(g,e,d,n)

## w i n e s

<b>fiabesco</b> prosecco frizzante	€19
<b>callia</b> pinot grigio	€19
<b>kapuka</b> sauvignon blanc	€20
<b>lunaris</b> malbec	€20
<b>volver</b> tempranillo	€21

## a l l e r g e n s

c - celery  
g - gluten  
sf - shellfish  
e - eggs  
f - fish  
l - lupin  
d - dairy  
ml - mollusc  
m - mustard  
n - nuts  
p - peanuts  
ss - sesame seeds  
sb - soybean  
sd - sulphur dioxide

all our beef + pork + fish are irish  
most our vegetables are organic and locally  
sourced  
food should be consumed within 90 minutes

thank you + enjoy!!!



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