

t a p a s

southern fried chicken wings €6.5
smoked garlic aioli

black pudding + thyme croquettes €4/€9
mustard mayo (s / 1)

beef + pork meatballs €9
tomato sauce / parmesan / garlic crostini

confit pork belly €9
celeriac remoulade / calvados jus

slow roast beef cheeks €11
stout + honey jus

sautéed chorizo €7
red wine / chillies / garlic

monkfish tempura €12
lightly battered / spiced harissa

gambas €11
tiger prawns / chorizo / garlic butter

crispy calamari rings €9
lightly battered / curry + lime aioli

patatas bravas €8
chorizo / spinach / paprika aioli

sautéed baby potatoes €6.5
serrano ham / spinach / cherry tomatoes

steamed french beans (v) €7
roasted hazelnut + garlic butter

garbanzo stew (v) €7.5
chickpeas / mediterranean vegetables
tomato sauce

add chorizo €8.5

organic red chard (v) €6.5
lemon + garlic butter / flaked almonds

homemade soup €4
brown bread

homemade seafood chowder €6.5
brown bread

m a i n s

wild mushroom risotto €15
wild mushrooms / spinach / parmesan
add pork belly €1.5

black cat pasta €18
prawns / squid / mussels / black spaghetti
chilli / parmesan / cherry tomatoes
white wine + cream sauce

friendly farmer chicken breast €18
wild mushroom stuffing / green beans
tarragon jus / baby potatoes

monkfish + chips €15.5
homemade tartar sauce

s a l a d s

in-house smoked chicken €10
organic leaves / cherry tomatoes
cucumber / pancetta
roast garlic dressing

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

prawn & avocado €10
organic leaves / chilli + grapefruit
dressing

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

fish fingers €8
breaded hake / chips / peas

chicken goujons €8
coated chicken tenders / baby potatoes
peas

lamb bolognese / tagliatelle €8

s i d e s

garlic crostini €3

sweet potato chips €4

homemade potato chips €4

d e s s e r t

homemade chocolate brownie €5
walnuts / chocolate sauce

w i n e s

fiabesco prosecco frizzante €19

callia pinot grigio €19

kapuka sauvignon blanc €20

lunaris malbec €20

volver 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!!!

call + collect
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