

t a p a s

black pudding + thyme croquettes	€4/€9
whole-grain mustard mayo (g,e,d,m,sb,f,ml)	
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 (d,sb,sd)	
monkfish tempura	€12
lightly battered / spiced harissa (d,e,g,sf,f,sb,sd,ml)	
gambas	€11
tiger prawns / chorizo / chilli garlic butter (sf,d,sb,sd)	
crispy calamari rings	€9
lightly battered / curry + lime aioli (g,sf,e,f,d,sb,ml)	
patatas bravas	€8
chorizo / spinach / smoked paprika aioli (e,sb,f,ml,sf)	
sautéed baby potatoes	€6.5
serrano ham / spinach / cherry tomatoes (d,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)	
red chard (v)	€6.5
lemon + garlic butter / flaked almonds (c,d,n)	
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,d,sb,sd)	
black cat pasta	€18
prawns / squid / mussels / black spaghetti chilli / garlic / parmesan / cherry tomatoes white wine + cream sauce (g,e,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 (d,g,e,f,sb,ml,sf)	

s i d e s

garlic crostini (v) (g,d)	€3
sweet potato chips (v) (d,e,sb,f,ml,sf)	€4
homemade potato chips (v)	€4
(d,e,sb,f,ml,sf)	

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)	

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

fish fingers	€8
breaded hake / chips / peas (d,g,e,f,sb,sf,ml)	
chicken goujons	€8
coated chicken tenders / peas baby potatoes (g,e,d,sb,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

fiabesco prosecco frizzante	€19
callia pinot grigio	€19
uby 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 + chicken 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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