

THE THREE ACRES

EST. 1968

X

EL GATO NEGRO

Pinchos

Chicharrón with Spiced Apple Sauce | Mini Catalan Chorizo | Mini Salt Cod Croquetas
Puffed Manchego Fritters - *quince aioli* | Cantabrian Anchovies - *piquillo pepper tostada*
Bikini - *mini toasted sandwich with jamón serrano, manchego & truffle butter*

paired with

Brut Real Gran Reserva 2015, Cava Mastinelli, Villafranca des Penedès

Starter

A Plate of Spanish Charcuterie
jamón ibérico, chorizo ibérico bellota, lomo, salchichón de vic, celeriac remoulade & gherkins
Jamón Croquetas | Padrón Peppers | Catalan Bread

paired with

Textura 6 Naturalment Malolàctica 2024, Jordi Miró, Terra Alta
Sincronia Negre 2025, Mesquida Mora, Mallorca

Second Course

Josper Baked Crab Rice
shellfish oil

paired with

Finca La Cantera Ecológico 2022, Pita, Rueda

Main Course

Traditional Milk-Fed Lamb Codero
winter vegetables & salsa verde, patatas a lo pobre & sautéed spinach with garlic & chickpeas

paired with

Jorge Piernas 2022, Jorge Piernas, Murcia
Parajes de Callejo 2022, Felix Callejo, Ribera del Duero

Pudding

Basque Cheesecake
roasted figs in Pedro Ximénez sherry

paired with

Pedro Ximénez NV, Diatomists, Jerez

