Catalan tomato bread 7
Charred bread, aioli 6.5
Jamón Ibérico, Castro y González 25g|50g 14|28
Chorizo Ibérico, Castro y González 12.5
Gordal olives 6
Boquerones de Nardín, parsley, lemon 10.5
Two & one EV olive oils & sourdough 9
Pregnant bread 9
Catalan almonds 5

PULPO
tapas bar
NEGRO

Croquetas 8.5 (4 pieces)
Padrón peppers 9.5
Tortilla 9.5
Patatas bravas 11.5
Spanish tomatoes, cabernet vinegar, Núñez de Prado olive oil 10.5
Gambas al ajillo 17.5
BBQ aubergine, ibérico sobrasada, chestnut, galmesan cheese 15
Charred hispi cabbage, romesco, burnt butter polonaise 13.5
Line caught Cornish hake, Navarra chickpeas, chorizo stew 20
Fire roasted cauliflower, Moorish spices, saffron, pistachio picada 14
Chorizo picante 10
Braised ox cheek, smoked Leon bacon, armuña lentils 18
Autumn fig salad, whipped goats curd, Spanish walnuts 14.5
BBQ chicken thighs, mojo rojo, chilli migas 15
Pulpo Gallego 24

Cooked over FIRE a selection of rare breed steaks, shellfish, crustacea & other treats. Constantly evolving (see blackboard or enquire with our team for prices) ❤

Spanish artisan cheeses 17.5
Sorbet / Ice-cream 7.5
Churros con chocolate 10.5
Calasparra rice pudding, poached quince, hazelnut crumble 10.5
Chocolate mousse, PX sherry, burnt butter chocolate cookie 10.5
Tarta de Santiago, oloroso plums, crème fraiche 10.5
Burnt butter chocolate cookie 3

PULPO NEGRO “El Cookbook” Signed edition 45

Please inform a member of the team if you have any allergies or dietary requirements. All food is prepared in house and may contain trace ingredients

Pulpo Negro is #serviceincluded

Following the most recent price rises, and after speaking with many customers, staff & other hospitality businesses, we have chosen to build the cost of fair wages into our menu prices.

Service charge is often misunderstood by customers, & the TRONC system commonly used to manage its distribution underpins a way of paying staff that we believe is outdated. For us, skilled hospitality professionals should be guaranteed fair wages.

The prices you see represent our commitment to providing our team with consistent, fair wages, rather than relying on service charge to support or supplement pay. We believe this creates greater transparency for our customers, with no hidden costs, while providing greater security for our team.

In many restaurants, service charge can be used to top up wages, meaning earnings may be influenced by how busy the restaurant is, the season, or the amount of service charge collected. We believe hospitality can do better than a system where staff income is dependent on these variables.

We believe hospitality is a rewarding career, & that means paying our staff fairly. This approach also allows us to invest in our people through training, staff welfare, leadership development & creating opportunities within the industry, helping to showcase hospitality as a profession & nurture the next generation of talent

DISCOVER CASA ALEMANY

Our love affair with Spain continues at Casa Alemany, our little slice of paradise in the heart of Andalucía.

A unique escape where gastronomy, beautiful surroundings and Spanish hospitality come together.

Come along for the journey - follow @casa_alemany on Instagram and be part of our story!

Did you enjoy your experience at Pulpo Negro? Follow @pulpo__negro on Instagram & share your photos and stories with us!