

CANTO

www.cantorestaurant.com @ cantomcr

Canto is our take on classic Iberian flavours. All our dishes are small plates, and as a guide we recommend 5-6 dishes to share between 2 people.

We often feature daily specials, based on the freshest seasonal ingredients, with generally limited availability. Please see our specials boards or ask your server for what's on today.

PETISCOS	• Pollen bakery sourdough & butter [v]	3.5
	• Catalan bread with olive oil, garlic and fresh tomato [vg]	3.5
	• Marinated olives with orange & thyme [vg]	3.5
	36 months cured Ibérico ham	10
	Ibérico cured meat selection (<i>copita, salchichón, 'paio' porco preto</i>)	7
	Selection of Mediterranean cheeses with quince jelly	7.5
	• Jamón croquetas	5
	• Grilled chicken wings with spicy chilli oil	5
	• Salt cod fritters with tartare sauce	5
	• Crispy fried baby squid with aioli	5.5
• Mushroom croquetas with black garlic mayo [v]	5	

CANTO SELECTION

available: Wed-Sat, until 7pm and Sunday all day

Join us daily and enjoy a selection of our signature dishes

Choose 3 dishes for just £15

Dishes included on the selection menu indicated by a • symbol

MEAT	• Chargrilled peri peri chicken	8
	Braised pig's cheeks, Ibérico ham mashed potatoes & kale	10
	Lamb skewers with teriyaki sauce & wild mushrooms	13.5
FISH	• Grilled chorizo, roasted potatoes & piquillo pepper purée	7
	Prego (<i>beef steak & caramelised onion on caco bread</i>)	8.5
	• Chargrilled pork skewers with white beans, chorizo & panceta	8
VEGETABLES	• Cod pil pil with caramelised peppers & red onion	9
	Shellfish rice with prawns, mussels & cod	12
	Mediterranean tiger prawns with garlic & chilli	9
	Octopus lagareiro (<i>octopus, new potatoes, garlic & baby onions</i>)	10
DESSERTS	• Polenta, spinach, poached egg & manchego cheese [v]	5.5
	• Caramelised cauliflower, chickpeas, and fritarda sauce [vg]	5.5
	Miso-glazed carrots, butternut squash puree & sunflower seeds [vg]	6
	Canto tortilla, served with aioli	5
	• Tenderstem broccoli with chilli & garlic oil [vg]	5.5
	• Heritage tomato & red onion salad with moscatel dressing [vg]	5
• Roasted potatoes with brava sauce and aioli [v]	4.5	
• Chocolate tart & malted milk chantilly cream [v]	5.5	
• Red wine poached pears, crumble & crème fraîche [v]	5.5	
• Almond tart & mascarpone mousse [v]	5.5	
• Ice cream (<i>choice of</i>): salted caramel, sour cherry, chocolate, vanilla [v]	3	
• Home-made lemon sorbet [vg]	2.5	
• Pastel de nata (<i>handmade custard tart</i>) [v]	each 2.5*	
	*also available to takeaway with toasted barley ice cream 3.5	

[v] Vegetarian [vg] Vegan

Due to processes within our kitchen, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy or intolerance so they can provide further information. Please note we use the same fryers to cook multiple dishes, please ask if you have any questions about cross contamination. An optional 10% service charge will be added to the final bill for tables of 6 or more. **100% of tips go to our team.**