

CANTO

www.cantorestaurant.com @ cantomcr

Canto is our take on classic Mediterranean tapas. 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
	18 months cured Ibérico ham shoulder	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
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CANTO SELECTION

Available Wed-Thurs 5-10.30pm, Fri-Sat 12-6pm and all day Sunday

Choose 3 dishes for just £15

Dishes included on the selection menu indicated by a • symbol

TIPSY TAPAS

3 select tapas dishes and unlimited cava, bellinis or house wine for 90 minutes. £30 per person

Available every Saturday and Sunday 12-6pm. See separate menu.

MEAT	• Chargrilled peri peri chicken	8
	Prego (<i>beef steak & caramelised onion on caco bread</i>)	8.5
	• Chargrilled pork skewers, harissa spiced hummus & chimichurri	8
	• Grilled chorizo, roasted potatoes & piquillo pepper purée	7
• Spicy chicken skewers on flatbread	7	
	Braised pig's cheek, Iberico ham mash, green kale and chestnuts	10

FISH	• Cod pil pil with caramelised peppers & red onion	9
	Grilled sea bream with saffron and pea risotto	9
	Mediterranean tiger prawns with garlic & chilli	9
	Octopus lagareiro (<i>octopus, new potatoes, garlic & baby onions</i>)	10

VEGETABLES	• Polenta, spinach, poached egg & manchego cheese	5.5
	• Pan fried Tenderstem broccoli with chilli and garlic [vg]	5.5
	Aubergine, red pepper & tomato flatbread with caramelised onions [vg]	5
	• Caramelised cauliflower with spiced cannellini bean stew [vg]	4
	• Heritage tomato & red onion salad with moscatel dressing [vg]	5
	• Chargrilled sweet potato, white bean puree, mint & orange honey with toasted pumpkin seeds [v]	4.5
• Roasted potatoes with brava sauce and aioli [v]	4.5	

DESSERTS	• Carrot Cake with white chocolate sauce [v]	5.5
	• Poached pears in mulled wine with rum Chantilly	5.5
	• Almond tart & mascarpone mousse [v]	5.5
	• Ice cream (<i>choice of</i>): salted caramel, chocolate, vanilla [v]	3
	• Home-made lemon sorbet [vg]	2.5
• Pastel de nata (<i>handmade custard tart</i>) [v]	each 2.5*	
	with toasted barley ice cream	3.5
	with a coffee of your choice	3.5*

*also available to takeaway [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.**