

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, using seasonal ingredients and limited availability. Please see our specials boards – or ask your server what's on today.

PETISCOS

Pollen bakery sourdough & butter [v]	3.5
• Catalan bread with olive oil, garlic and fresh tomato [vg]	3.75
• Marinated olives with orange & thyme [vg]	3.75
18 months cured Ibérico ham shoulder	10
Ibérico cured meat selection (<i>pork loin, salami, 'chorizo' porco preto</i>)	7.5
• Jamón croquetas	5.5
• Grilled chicken wings with spicy chilli oil	5.5
• Salt cod fritters with tartare sauce	5.5
• Crispy fried baby squid with aioli	6
• Piquillo pepper croquetas [v]	5
Canto cheeseboard: Tunworth, Lancashire Bomb, Blue Monday, Kidderton Ash with crackers, Yorkshire chutney & quince jelly	9

3 FOR £15

Available Wed / Thurs / Sunday until close, Friday & Saturday until 6pm

Choose 3 dishes for just £15

Dishes included are indicated by a ● symbol on the menu

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.

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.**

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	7.5
• Spicy chicken skewers on flatbread	7
Braised pig's cheek, Ibérico ham mash, green kale and chestnuts	10
• Classic Italian beef meatballs in tomato sauce	7.5

SEAFOOD

Cod pil pil with caramelised peppers & red onion	9.5
Octopus lagareiro (<i>octopus, new potatoes, garlic & baby onions</i>)	10
Grilled salmon fillet, squid ink rice & aioli	9
• Mediterranean tiger prawns with garlic & chilli	with 4x prawns 9 with 6x prawns 12

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]	5.5
• Caramelised cauliflower with spiced cannellini bean stew [vg]	5
• Heritage tomato & red onion salad with moscatel dressing [vg]	5.5
• Chargrilled sweet potato, white bean puree, mint & orange honey with toasted pumpkin seeds [v]	5
• Roasted potatoes with brava sauce and aioli [v]	5
• Beetroot salad with herb hummus [vg]	5.5

DESSERTS

• Carrot cake with white chocolate sauce [v]	5.5
• Almond tart & mascarpone mousse [v]	5.5
• Vegan coconut panna cotta, mixed berry sauce & shaved coconut [vg]	5.5
• Ice cream (<i>choice of</i>): salted caramel, chocolate, vanilla [v]	3
• Home-made lemon sorbet [vg]	2.5
• Home-made red berry 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