

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.

TAKEAWAY

We're now offering a selection of our dishes for takeaway too, so you can enjoy Canto in the comfort of your own home.

Takeaway dishes are indicated by the  symbol.

PETISCOS

- Homemade sourdough & butter [v] 3.5 
- Catalan bread; toasted with olive oil, garlic and fresh tomato [vg] 3.75
- Marinated olives with orange & thyme [vg] 3.75 
- Ibérico cured meat selection (*serrano ham, pork loin, salami, 'chorizo'*) 8 
- Canto cheeseboard: Tunworth, Lancashire Bomb, Blue Monday, Kidderton Ash with crackers, Yorkshire chutney & quince jelly 9 

3 FOR £15

Available Friday-Sunday until 5pm

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 Saturday and Sunday 12-5pm. 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 (*beef steak & caramelised onion on caco bread*) 8.5 
- Mini chorizo, potatoes, fried egg and crispy shallots 7.5
- Jamón croquetas 5.5 
- Spicy chicken skewers with roasted peppers and onions 7 
- Classic Italian beef meatballs, tomato sauce & parmesan shavings 7.5 
- Braised pig's cheek, Ibérico ham mash, green kale and chestnuts 10




SEAFOOD

- Salt cod fritters with tartare sauce 5.5 
- Crispy fried baby squid with aioli 6
- Cod pil pil with caramelised peppers & red onion 9.5
- Mediterranean tiger prawns with garlic & chilli *with 4x prawns 9*
with 6x prawns 12

VEGETABLES

- Pan-fried Tenderstem broccoli with chilli and garlic [vg] 5.5
- Roasted potatoes with brava sauce and aioli [v] 5 
- Chargrilled sweet potato with tzatziki [v] 5 
- Caramelised cauliflower with harissa-spiced hummus [vg] 5 
- Burrata and caramelized peppers [v] 7 
- Mushroom croquetas with black garlic mayo [v] 5
- Heritage tomato & red onion salad with moscatel dressing [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 (*choice of*): toasted barley, salted caramel, chocolate, vanilla [v] 3
- Home-made lemon sorbet [vg] 2.5
- Home-made red berry sorbet [vg] 2.5
- Pastel de nata (*handmade custard tart*) [v] *each* 2.5 
- *with toasted barley ice cream* 3.5

[v] Vegetarian [vg] Vegan