

# CANTO

## TAPAS ON THE TERRACE

### NIBBLES

- Marinated olives with orange & thyme [vg] 3.75
- Catalan bread; toasted with olive oil, garlic & fresh tomato [vg] 3.75
- Ibérico cured meat selection (serrano ham, pork loin, salami, 'chorizo) 8.5

### MEAT

- Jamón croquetas 6.5
- Sweet and spicy crispy chicken wings 7.5
- Prego (beef steak & caramelised onion on caco bread) 8.5

### FISH

- Crispy fried baby squid with aioli 7
- Gambas al ajillo with toasted sourdough  
(prawns with caramelised onions and red peppers in a garlic sauce)
- portion of 4 prawns 9
- portion of 6 prawns 12

### VEGETABLES

- Pan-fried Tenderstem broccoli with chilli and garlic [vg] 5.5
- Roasted potatoes with brava sauce and aioli [v] 5
- Caramelised cauliflower with romesco sauce [vg] 5.5
- Burrata with basil pesto and crostinis 7.5
- Mushroom croquetas with black garlic mayo [v] 6

### DESSERTS

- Pastel de nata (handmade custard tart) [v] 2.5
- with ice cream 3.5
- Canto millionaire macaroon [vg] 5.5
- Homemade ice cream [v] 3
- Homemade sorbet[vg] 2.5

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.

[www.cantorestaurant.com](http://www.cantorestaurant.com)