

# 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.

## PETISCOS

Homemade sourdough & butter [vg]	4.5
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	5
Mediterranean olives marinated in herbs and spices [vg]	4
Ibérico cured meat selection ( <i>serrano ham, pork loin, salami, chorizo</i> )	8
Canto cheeseboard: aged Manchego, Monte Enebro, Lancashire Bomb, Harrogate Blue, with crackers, Yorkshire chutney & quince jelly	10

## VEGETABLES

Patatas bravas with spiced tomato sauce and aioli [vg]	6.5
Mushroom croquetas with black garlic mayo [vg]	4x pieces 6.5 6x pieces 9
Harissa-spiced roasted sweet potato, smoked ricotta cheese & pumpkin seeds [v]	6.5
Grilled asparagus with pea and broad bean rice & aioli [v]	7.5 [vg] available on request
Polenta, spinach and poached duck egg with Manchego sauce [v]	8
Flat field mushroom & brown butter on rustic bread with truffle crisps [vg]	7.5
Marmande tomatoes, basil, capers in PX balsamic vinegar [vg]	6 add Cantabian anchovies 2
Caramelised cauliflower with red pepper sauce & spiced crispy kale [vg]	6.5

## MEAT

Chargrilled peri peri chicken	9.5
Mini chorizo, potatoes, fried egg and crispy shallots	9
Jamón croquetas	4x pieces 7 6x pieces 10
Classic Italian beef meatballs, tomato sauce & parmesan shavings	9
Braised ox cheek with butterbean purée & cavolo nero	13
Sweet and spicy chicken wings	8

## SEAFOOD

Salt cod fritters with tartare sauce	4x pieces 7.5 6x pieces 10
Crispy fried squid with aioli	8
Scottish mussels with tomato and red pepper sauce, and homemade focaccia	10
Gambas al ajillo ( <i>prawns with caramelised onions and red peppers in a garlic sauce</i> )	4x prawns 10 6x prawns 13

## DESSERTS

Carrot cake with white chocolate sauce [v]	6.5
Almond tart and mascarpone mousse [v]	6.5
Vegan chocolate tart with black cherry and Chantilly cream [vg]	6.5
Home-made ice cream ( <i>choice of</i> ): toasted barley, salted caramel, chocolate, vanilla, pistachio [v]	3.5
Home-made sorbet ( <i>choice of</i> ): lemon, strawberry [vg]	3
Pastel de nata ( <i>handmade custard tart</i> ) [v]	each 3 with ice cream 4

[v] Vegetarian [vg] Vegan **Takeaway dishes are indicated by the symbol**

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. **100% of tips go to our team.**