

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 bread; served with butter or balsamic vinegar and olive oil [v/vg]	4.5
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	5
Mediterranean olives marinated in herbs and spices [vg]	4
Padrón peppers with Halen Môn sea salt [vg]	6
Ibérico cured meat selection (<i>mini fuet, pork loin, salami, chorizo</i>)	8.5
Ibérico ham shoulder, aged for 24 months	11
Canto cheeseboard: aged Manchego, Monte Enebro, Lancashire Bomb, Harrogate Blue, with crackers, apple and chilli chutney, & quince jelly	12

MEAT

Chargrilled peri peri chicken	10
Mini chorizo, potatoes, fried egg and crispy shallots	9.5
Bifana: braised pork, piquillo peppers & mustard in rustic bread	9.5
Classic Italian beef meatballs, tomato sauce & parmesan shavings	9
Braised ox cheek parsnip purée & parsnip crisps	13
Sweet and spicy chicken wings	9
Jamón croquetas	4x pieces 8 6x pieces 11.5

[v] Vegetarian [vg] Vegan [v/vg] Can be made vegan to order

Takeaway dishes are indicated by the symbol

VEGETABLES

Patatas bravas with spiced tomato sauce and alioli [v/vg]	7.5
Harissa spiced butternut squash, cavolo nero sauce & pumpkin seeds [vg]	7
Mushroom risotto with chestnuts & balsamic vinaigrette [v/vg]	8
Polenta, spinach and poached egg with Manchego sauce [v]	8
Baked aubergine with piquillo peppers, confit onion & tomato, topped with goats cheese [v/vg]	8
Roasted beetroot with ajo blanco sauce & toasted almond flakes [vg]	6
Caramelised cauliflower with puy lentil stew & caponata [vg]	7
Mushroom croquetas with black garlic mayo [vg]	4x pieces 7.5 6x pieces 11

SEAFOOD

Crispy fried squid with alioli	8.5
Grilled cod with haricot beans, clams & coriander oil	12
Chargrilled octopus with new potatoes, smoked paprika alioli & capers	14
Gambas pil pil (<i>prawns with garlic & chilli, served with homemade focaccia</i>)	4x prawns 11 6x prawns 14
Salt cod fritters with tartare sauce	4x pieces 8 6x pieces 11.5

DESSERTS

Classic Italian tiramisù [v]	7
Almond tart and mascarpone mousse [v]	7
Salted caramel flan with Port wine reduction [v]	7
Vegan chocolate brownie with Seville orange Chantilly cream [vg]	7
Ice cream (3 scoops of your choice): toasted barley, salted caramel, chocolate, vanilla, pistachio [v]	5
Home-made sorbet (<i>choice of</i>): passionfruit, pomegranate, or lemon sorbet [vg]	3
Pastel de nata (<i>handmade custard tart</i>) [v]	each 3 with ice cream 4

Due to processes within our kitchen, all dishes may contain traces of allergens. 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.**