

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

Solo Bread Bakery sourdough served with butter or balsamic vinegar and olive oil [v/vg]	5
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	5
Mediterranean olives marinated in herbs and spices [vg]	4.5
Padrón peppers with Maldon salt [vg]	6
Ibérico cured meat selection (fuet, pork loin, salchichón, chorizo)	9
Canto cheeseboard: aged Manchego, Monte Enebro, Lancashire bomb, Harrogate blue, with crackers, apple and chilli chutney, & quince jelly	13.5

MEAT

Chargrilled peri peri chicken	10
Spicy chorizo, roasted new potatoes and peashoot salad	10
Prego: Beef steak in a rustic roll with caramelised onion and watercress	9.5
Sweet and spicy chicken wings	9
Meatballs in a tomato fritada sauce with a red wine jus	9
Jamón croquetas	(4 units) 9 (6 units) 13

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

VEGETABLES

Patatas bravas, with a spiced tomato sauce and aioli [v/vg]	7.5
Grilled asparagus with a pea and broadbean rice & aioli [v/vg]	8
Polenta, spinach and poached egg with Manchego sauce [v]	7.5
Roasted aubergine with piquillo peppers, confit tomato and onions. Topped with goats cheese [v/vg]	8.5
Caramelised cauliflower with romesco sauce [vg]	8
Piquillo pepper croquetas with basil aioli [vg]	(4 units) 8 (6 units) 11.5

SEAFOOD

Crispy fried squid with aioli	8.5
Monkfish skewers with mojo rojo and roasted new potatoes	15
Octopus lagareiro with new potatoes, confit garlic and parsley	16
Gambas pil pil (<i>prawns with garlic and chilli, served with Solo Bread Bakery focaccia</i>)	4x prawns 12 6x prawns 16
Salt cod fritters with tartare sauce	(4 units) 8 (6 units) 11.5

DESSERTS

Classic Italian tiramisù [v]	7.5
Almond tart and mascarpone mousse [v]	7.5
Basque cheesecake with seasonal fruit coulis [v]	7.5
Chocolate brownie with red berries sorbet and raspberry coulis [vg]	7.5
Ice cream (<i>3 scoops of your choice</i>): toasted barley, salted caramel, chocolate, vanilla, pistachio [v]	6
Seasonal sorbet (ask your server for today's selection) [vg]	3
Pastel de nata (<i>handmade custard tart</i>) [v]	each 3.5 with ice cream 5

Due to processes within our kitchen, all dishes may contain traces of the 14 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.**