

CANTO

GROUP MENU

£38 PER HEAD

(available for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Padron Peppers with Maldon Sea Salt

Mushroom croquetas with black garlic mayo

Iberico Meat Selection

Chargrilled Peri Peri chicken

Spiced Lamb Merguez Meatballs with Fritada Sauce

Caramelised Cauliflower with Hummus, chimichurri & crispy chickpeas

Patatas bravas with spicy tomato sauce and aioli

DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

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CANTO

PESCATARIAN MENU

£38 PER HEAD
(applicable for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Padron Peppers with Maldon Sea Salt

Mushroom croquetas with black garlic mayo

Salt cod fritters with tartare sauce

Gambas Pil Pil: Prawns in chilli and garlic with foccacia

Caramelised Cauliflower with Hummus, Chimmichurri & crispy chickpeas

Patatas bravas with Spicy tomato sauce and aioli

Roasted aubergine layered with goats cheese, piquillo peppers, confit tomato and onions

DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

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CANTO

VEGETARIAN MENU

£38 PER HEAD
(applicable for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Padron peppers with Maldon salt

Mushroom croquetas with black garlic mayo

Heritage Tomato Salad, basil oil, lilliput capers

Datterini Tomato Rice & Chargrilled Asparagus

Caramelised Cauliflower with Hummus, Chimmichurri & crispy chickpeas

Patatas bravas with spicy tomato sauce and aioli

Roasted aubergine layered with goats cheese, piquillo peppers, confit tomato and onions

DESSERTS

Almond tart with mascarpone mousse

Pastel de nata (handmade custard tart)

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CANTO

VEGAN MENU

£38 PER HEAD

(applicable for parties of 7 or more)

Solo Bread Bakery sourdough with butter

Padron peppers with Maldon salt

Mushroom croquetas with black garlic mayo

Heritage Tomato Salad, basil oil, lilliput capers

Datterini Tomato Rice & Chargrilled Asparagus

Caramelised Cauliflower with Hummus, Chimmichurri & crispy chickpeas

Patatas bravas with spicy tomato sauce and aioli

Roasted aubergine layered with piquillo peppers, confit tomato and onions

DESSERTS

Chocolate Tart on a Biscoff base, served with orange ice cream

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