

CANTO

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Canto is our take on classic Mediterranean tapas. All our dishes are small plates and as a guide we recommend 2-3 dishes per person.

3 for £20 OFFER

TUESDAY - THURSDAY
ALL DAY
FRIDAYS & SATURDAYS
12PM - 4PM
(Not available on bank holiday weekends)

Dishes with this symbol: ● are included in this offer



To access our allergen menu please scan the QR Code.

PARA PICAR

- Padrón peppers with Maldon sea salt (vg) 6.5 ●
- Our own-recipe marinated olives with chilli, lemon, garlic, Seville oranges, oregano and basil (vg) 5.5 ●
- Catalan bread with olive oil, garlic and fresh tomato (vg) 7.5 ●
- Solo Bread Bakery sourdough bread with olive oil and balsamic or butter (v/vg) 5.5 ●
- Canto Charcuterie Board - Choose 4 items from the list below and enjoy with orange blossom honey, quince jelly and apple & chilli chutney 17

*Chorizo Iberico | Salchichon | Lomo Pork Loin | Fuet | Aged Manchego
Tetilla Cheese | Lancashire Bomb | La Peral Blue cheese*

FISH & SHELLFISH

- Salt cod fritters with tartar sauce (4 units) 10 ●
(6 units) 15
- Calamares fritos with lemon alioli 10 ●
- Grilled salted cod with spinach and piri piri sauce 16.5
- Gambas pil pil: Tiger prawns in garlic and chilli served with Solo Bread Bakery sourdough (4 units) 13
(6 units) 17

MEAT

- Spiced lamb and beef meatballs with fritada sauce 10 ●
- Chorizo with roasted new potatoes, sobrasada sauce and peashoots 11 ●
- Chargrilled peri peri chicken 12 ●
- Sweet and spicy chicken wings 10 ●
- Jamón Ibérico croquetas (4 units) 9
(6 units) 13.5
- Prego: Beef steak in a rustic roll with caramelised onion and rocket 10.5

VEGETABLES

- Patatas Bravas: Roasted new potatoes, spiced tomato sauce and alioli (v/vg) 8.5 ●
- Caramelised cauliflower with lentil stew and Italian Caponata (v/vg) 9 ●
- Chargrilled asparagus with peas and broad bean rice (v/vg) 10 ●
- Homemade crispy gnocchi with basil pesto (v) 10
- Piquillo pepper croquetas with basil mayo (vg) (4 units) 9
(6 units) 13.5
- Tenderstem broccoli with Ajada (chilli, garlic and smoked paprika) (vg) 8.5 ●

DESSERTS

- Tiramisú: Layers of mascarpone mousse infused with italian spiced wine, lady fingers biscuit in arabica coffee syrup (v) 8 ●
- Almond tart with mascarpone mousse (v) 8 ●
- Chocolate tart with caramel and puffed rice base, served with miso & caramel ice cream (vg) 8 ●
- Selection of ice creams from Cheshire farm ice cream (v/vg) 6 ●
Double Chocolate, Vanilla, Salted Caramel, Pistachio and Honey Comb
- Homemade sorbets (vg) 3 ●
Lemon, Red Berries and Morello Cherry
- Pastel de nata (v) 5 ●
with ice cream (+1.5)

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. 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. All prices are inclusive of VAT. An optional 12.5% service charge will be added to the bill. Our team receive 100% of tips which are fully/fairly distributed amongst our team. [v] Vegetarian [vg] Vegan [v/vg] Can be made vegan to order Menu and prices are subject to availability and change.