

CANTO

MEAT MENU

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

All dishes are served sharing style!

WAVE ONE:

Solo Bread Bakery sourdough with butter

Padron Peppers with Maldon Sea Salt

Piquillo pepper croquetas with basil mayo

Iberico Meat Selection

WAVE TWO:

Chargrilled Peri Peri chicken

Spiced Lamb Merguez Meatballs with Fritada Sauce

Caramelised cauliflower with lentil stew and Italian caponata

Patatas bravas with spicy tomato sauce and alioli

WAVE THREE:

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
(available for parties of 7 or more)

All dishes are served sharing style!

WAVE ONE:

Solo Bread Bakery sourdough with butter

Padron Peppers with Maldon Sea Salt

Piquillo pepper croquetas with basil Mayo

Salt cod fritters with tartare sauce

WAVE TWO:

Gambas Pil Pil: Prawns in chilli and garlic with foccacia

Grilled cod with spinach and piri piri sauce

Caramelised cauliflower with lentil stew and Italian caponata

Patatas bravas with spicy tomato sauce and alioli

WAVE THREE

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)
All dishes are served sharing style!

WAVE ONE:

Solo Bread Bakery sourdough with butter
Padron peppers with Maldon salt
Piquillo pepper croquetas with basil mayo
Marinated olives with chilli, lemon and garlic

WAVE TWO:

Chargrilled asparagus with pea and broad bean rice & alioli
Pan fried tenderstem broccoli with ajada
Patatas bravas with spicy tomato sauce and alioli
Caramelised cauliflower with lentil stew and Italian caponata

WAVE THREE

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)

All dishes are served sharing style!

WAVE ONE:

Solo Bread Bakery sourdough with oil & balsamic

Padron peppers with Maldon salt

Piquillo pepper croquetas with basil mayo

Marinated olives with chilli, lemon and garlic

WAVE TWO:

Pan fried tenderstem broccoli with ajada

Chargrilled asparagus with pea and broad bean rice

Patatas bravas with spicy tomato sauce and aioli

Caramelised cauliflower with lentil stew and Italian caponata

WAVE THREE

Vegan chocolate tart, caramel puffed rice base with miso & caramel ice cream

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