# CANTO GROUP 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

Mushroom croquetas with black garlic mayo

Iberico Meat Selection

# WAVE TWO:

Chargrilled Peri Peri chicken

Spiced Lamb Merguez Meatballs with Fritada Sauce

Caramelised cauliflower with Puy 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

Mushroom croquetas with black garlic 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 Puy 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 Mushroom croquetas with black garlic mayo Marinated olives with chilli, lemon and garlic

# WAVE TWO:

Butternut squash, curried cavolo nero and yeast sauce

Pan fried tenderstem broccoli with ajada

Patatas bravas with spicy tomato sauce and alioli

Caramelised cauliflower with Puy 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 butter

Padron peppers with Maldon salt Mushroom croquetas with black garlic mayo Marinated olives with chilli, lemon and garlic

# WAVE TWO:

Pan fried tenderstem broccoli with ajada Butternut squash, curried cavolo nero and yeast sauce Patatas bravas with spicy tomato sauce and aioli Caramelised cauliflower with Puy lentil stew and Italian caponata

# WAVE THREE

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

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