

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.



To access our allergen menu please scan the QR Code.

PARA PICAR

Padrón peppers with Maldon sea salt (vg)	6
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary (vg)	5.5
Catalan bread with olive oil, garlic and fresh tomato (vg)	7
Solo Bread Bakery Sourdough with olive oil and balsamic or flavoured butter (v/vg)	5
Canto Charcuterie Board – Choose 4 items and enjoy with orange blossom honey, quince jelly and apple & chilli chutney	16

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

FISH & SHELLFISH

Salt cod fritters with tartare sauce	(4 units) 10 (6 units) 14.50
Calamares fritos with lemon aioli	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 merguez meatballs with fritada sauce	10
Spicy chorizo with new potatoes, sobrasada sauce and peashoot salad	10.50
Chargrilled peri peri chicken	11.50
Sweet and spicy chicken wings	10
Jamón Ibérico croquetas	(4 units) 9 (6 units) 13.50
Prego: Beef steak in a rustic roll with caramelised onion and rocket	10.50

VEGETABLES

Patatas Bravas: Roasted new potatoes, spiced tomato sauce and aioli (v/vg)	8.5
Caramelised cauliflower with lentil stew and Italian Caponata (vg)	8.5
Butternut squash with curried Cavolo Nero (vg)	9
Charred hispi cabbage, parsnip puree, blue cheese vinaigrette (v)	9
Mushroom croquetas, black garlic mayo (vg)	(4 units) 9 (6 units) 13.50
Tenderstem broccoli with Ajada (chilli, garlic and smoked paprika) (vg)	8

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) <i>Double Chocolate, Vanilla, Salted Caramel, Pistachio and Honey Comb</i>	6
Homemade sorbets (vg) <i>Lemon, Red Berries and Morello Cherry</i>	3
Pastel de nata (v) <i>with ice cream (+1.5)</i>	4

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.