

# CANTO

www.cantorestaurant.com @cantomcr

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 £18 OFFER**

Select any 3 dishes that have the • symbol for just £18 Offer available Mon - Wed 5pm - 6pm  
Thurs - Fri 12pm - 5pm Sat 12pm - 4pm, Sunday all day  
*(Excludes bank holidays)*

## PETISCOS

Padrón peppers with sea salt [vg]	6.5	•
Mediterranean olives marinated in herbs and spices [vg]	5.5	•
Solo Bread bakery sourdough with flavoured butter or olive oil and balsamic [v/vg]	5.5	•
Catalan bread; toasted with olive oil, garlic and fresh tomato [vg]	6.5	•
Ibérico cured meat selection (fuet, lomo, salchichón, chorizo)	10	
Canto cheeseboard: aged Manchego, Monte Enebro, Lancashire bomb, Harrogate blue, served with crackers, apple and chilli chutney, & quince jelly	14	

## SEAFOOD

Crispy fried squid with alioli	9.5	•
Monkfish skewers with mojo rojo and roasted new potatoes	16	
Octopus lagareiro with new potatoes, confit garlic and parsley oil	16.5	
Salt cod fritters with tartare sauce	(4 units) 9	•
	(6 units) 13.5	
Gambas pil pil: Prawns in garlic, chilli and Solo Bread focaccia	(4 units) 12.5	
	(6 units) 16.5	

## MEAT

Meatballs in tomato fritada sauce	10	
Chargrilled peri peri chicken	11.5	
Spicy chorizo, roasted new potatoes, and peashoot salad	10.5	•
Braised Ox Cheek with parsnip purée, red wine jus and parsnip crisps	15	
Sweet and spicy chicken wings	10	•
Prego: Beef steak in a rustic roll with caramelised onion and watercress	10.5	
Jamón croquetas	(4 units) 9	•
	(6 units) 13.5	

## VEGETABLES

Patatas bravas: Roasted new potatoes spiced tomato sauce and alioli [v/vg]	8.5	•
Roasted cauliflower, lentil stew, caponata, cavolo nero crisps [v/vg]	8.5	•
Polenta, spinach and poached egg with Manchego sauce [v]	8	•
Cavolo nero risotto, with harissa butternut squash [v/vg]	8.5	
Roasted beetroot salad with white wine infused goats cheese cream [v/vg]	7.5	
Roasted aubergine with piquillo peppers, confit tomato and onions, topped with goats cheese [v/vg]	9	•
Pan fried tenderstem broccoli with chilli and ajillo [vg]	7.5	•
Mushroom croquetas, black garlic alioli [vg]	(4 units) 9	•
	(6 units) 13.5	

## DESSERTS

Classic Italian tiramisù	7.5	•
Baked vanilla Basque cheesecake with a biscoff base and Morello cherry coulis [v]	7.5	
Almond tart with Mascarpone mousse [v]	7.5	•
Chocolate tart served with biscoff base, served with orange ice cream [vg]	7.5	•
Selection of ice creams from Cheshire farm [v/vg] choose 3 scoops (ask your server for todays selection)	6	•
Homemade Sorbets [vg] <i>(lemon, strawberry, red berries, blood orange)</i>	3	•
Pastel de nata (Portuguese custard tart)	4	
	(with Ice Cream) 5.5	

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 10% 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