

PIZZA

12" pizzas are made the traditional Italian way, with no artificial raising agents.
Pizza dough is made with 00' high protein Italian flour, rye, sour-dough and high quality Italian olive oil.
All pizzas are also available as GLUTEN FREE 10". Vegetarian Pizza available as Vegan with vegan cheese.

Margarita 	8.50	Max Meat Feast	10.50	Royal	10.00
Tomato sauce and mozzarella		Tomato, mozzarella, cajun chicken, bolognese, premium pepperoni, roquito chillies and egg		Tomato sauce, mozzarella, roast ham, mushrooms, garlic butter and sautéed onion	
Diavola	10.00	Vegetarian 	9.50	Cardo Carne	13.00
Tomato sauce, mozzarella, premium pepperoni, red onions, roquito chillies		Tomato sauce, mozzarella, artichoke, peppers, red onions, marinated cherry tomatoes, black olives		Scotch beef steak, tomato, mozzarella, rocket, olives, red onion, cherry tomatoes and parmesan cheese	
Quattro Stagioni	10.50	AVAILABLE AS CALZONE		Tropicana NEW	11.00
Italian classic four season pizza with separate sections of artichokes, Prosciutto San Daniele, premium pepperoni, mushrooms, tomato sauce and mozzarella base		Quatro Formaggi 	10.50	Tomato sauce, mozzarella, mushroom, pineapple and cooked ham	
Mediterranean	10.50	Mozzarella, gorgonzola, goat's cheese, gruyère, choice of tomato or crème fraîche base		Fiorentina  NEW	11.50
Tomato sauce, mozzarella, cajun chicken, iberico chorizo, peppers, sun blushed tomatoes and N'duga sausage		Scozzese	10.00	Tomato sauce, mozarella, spinach, cherry tomatoes, black olives, parmesan cheese and egg	
Paula	10.50	Tomato sauce, mozzarella, haggis, cajun chicken and parmesan		AVAILABLE AS CALZONE	
Tomato, mozzarella, Prosciutto San Daniele, rocket, parmesan and sun blushed tomatoes		Sicilienne	10.50	Bianca NEW	12.50
Roxanne	10.50	Anchovies, caper berries, olives, oregano, sautéed onion, garlic and marinated cherry tomatoes		Scottish smoked salmon, crème fraîche, dill, mascarpone, caper berries and spinach and sweet peppers	
Crème fraîche, mozzarella, goat's cheese, mushrooms finished with Prosciutto San Daniele and rocket		Picante	11.50		
Campagnarde	10.50	Tomato, mozzarella, pulled pork, sun dried tomato, red onion and N'duja sausage, rocket and BBQ sauce			
Crème fraîche, gruyère cheese, chicken, lardons, potatoes, garlic butter and egg					

UPGRADE
TO BUFFALO MOZARELLA FOR £2.00
OR VEGAN CHEESE FOR £1.00
MAKE YOUR OWN PIZZA
FROM 9.00



Mediterranean Cuisine

Experience the Food,
Experience the Culture

DESSERTS

Madagascar Vanilla Crème Brulee <i>Baked Meringue</i>	5.50	Warm Chocolate Brownie 	6.00
Dark Chocolate Moelleux <i>Strawberry Centre with Vanilla Ice Cream</i>	7.00	Tarte of the Day <i>Served with Red Berries Coulis</i>	5.00
Passion Fruit Cheesecake <i>Orange Tuile</i>	5.50	Selection of Cheeses <i>Oatcakes and Fruit Chutney</i>	7.00
Le Cafe Gourmand <i>Four little pastries and your choice of coffee/tea</i>	7.00	Selection of Macarons	EACH 1.20

WWW.CARDO.RESTAURANT

ORDER NOW ON 01738 628152

2 PRINCES ST, PERTH PH2 8NG

TAPAS & STARTERS

Cardo House Marinated Olives	3.50
Artisan Bread Selection	2.50
A slice of each of our artisan breads with olive tapenade dip, olive oil and balsamic	
Garlic Focaccia	5.50
Served with fresh rosemary	
Duo of Bruschetta	6.00
Classic tomato and basil / Goat's cheese and red onions	
Croquettes of Smoked Aubergines & Chevre	5.00
Served with romesco dip	
Chickpea Falafel	5.00
Served on mediterranean piperade	
Seared West Coast Hand dived Scallop	8.00
Served with French black pudding, crisp pancetta and cauliflower puree	
French Onion Soup	5.50
Served on gruyère cheese toast	
Zuppa di Pesce	7.00
Fish and shellfish soup, garlic crostini and harissa mayonnaise	
Moules Marinieres	STARTER 7.00 / MAIN 15.00
Mussels cooked in white wine, garlic and parsley MAIN served with hand cut chips	
Crotin de Chavignol	7.00
Warm goat cheese wrapped in filo pastry, beetroot carpaccio, honey and mustard dressing	
Braised Iberico Pork Cheeks	6.50
Bourguignon style served with wholegrain mustard mash	
Perthshire Venison Pastillas	7.50
Confit of roe deer shoulder, honey and orange drizzle	
Vegetarian Platter	9.00
Falafel, ratatouille, smoked aubergine croquettes, avocado, beetroot, edamame beans, quinoa served with artisan bread and balsamic vinegar, olive oil, romesco and green olive tapenade dips	
Venison Terrine	7.00
With green peppercorn, sourdough toast and chutney	

All our ingredients are sourced from local producers and certified Organic and Free Range as much as we can.

All our dishes are produced by our kitchen team from scratch so we are very much Celiac, Vegan and Vegetarian friendly.

V

Vegetarian

V

Vegan

For Gluten Free alternatives please ask your server

FROM THE SEA

Our daily fresh Scottish West Coast Fish, Shellfish and Seafood available for the day are listed with prices on our special's blackboard.

Depending on fishermen catch and season we usually serve:

Langoustines | Oysters | Lobsters | Crab
Mussels | Cockles | Scallops

FROM THE GRILL

All our grill dishes are served with baked portobello mushroom, roasted vine tomatoes and your choice of sauce and side

Perthshire Lamb Rump	16.00
Locally sourced 7oz prime Lamb cut	
Iberico Presa Pork Steak	19.00
8oz fillet of shoulder from acorn fed iberico black pig	
L'Onglet de Boeuf	16.00
7oz beef flat iron steak	
Black Angus Porterhouse Steak	22.00
10oz at least 30 days matured Aberdeenshire black angus and garlic butter	
L'Assiette Cardo	25.00
Venison haunch, braised pig cheek, iberico presa pork steak, french black pudding and baked apple	
Le Chateaubriand (TO SHARE)	50.00
500gr of prime Scotch beef fillet	

GRILLADES
IN OUR WOODFIRE OVEN

ADD ANY OF OUR SIDES FROM £3.50

Whole Scottish Seabream Portuguese Style	19.00
With potatoes, extra virgin olive oil, tomatoes and lemon confit	
Whole Shoulder of Presa Iberico Pig (TO SHARE)	40.00
Toasted spanish pata negra pork shoulder, baked scottish apple and calvados jus	

SAUCES / DIPS

SAUCES	2.00
Green Peppercorn	Bearnaise
Red Wine Jus	Romesco Dip
Harissa Mayo Dip	Olive Tapenade

SIDES

Gratin Dauphinois	Hand Cut Chips	ALL 3.50
Sweet Potato Chips	Cajun Chips	
Mixed Seasonal Vegetable	Mixed Green Salad	
Wilted Spinach		

BURGER

All our burgers are served with a side of hand cut chips.
Gluten free brioche bun available

Cardo Beef Burger	12.00
Our Premium Scottish beef, tomato, lettuce, melted comté cheese, crispy bacon, cornichon amd Dijon mustard mayonnaise	
Chicken Burger	12.00
Free range chicken with comté cheese, beetroot, lettuce, coleslaw, bacon and dijon mustard mayonnaise	
Vegan Burger	12.00
Beetroot, lentil and barley burger with lettuce, romesco sauce and crushed avocado salsa <i>(Vegan option only available with ciabatta)</i>	

KIDS MENU

Small Beef Lasagne or a Bunny Margarita Pizza
plus a Juice and an Ice Cream *Up to 10 years old.* 7.00



PASTA

Gluten Free Penne Pasta also available

Smoked Fish Risotto	13.00
Smoked salmon and haddock, mussels, garlic, cream and olive oil	
Penne Tetrazzini	12.00
Mushrooms, chicken, white wine, garlic and cream sauce	
Spaghetti Bolognese	12.00
Scottish beef, carrot, celery and red wine ragout	
Spaghetti Carbonara	12.50
Pancetta, cream, parsley and egg yolk	
Penne All Arrabbiata	10.00
Tomato and basil sauce, chillies and parmesan	
Cardo Lasagna	12.00
House fresh egg pasta with Scottish beef, carrot, celery, green salad and red wine ragout	

SALADS

Formaggio di capra Insalata	11.00
Lettuce, warm goat's cheese, beetroot, sun blush tomatoes, walnut and honey dressing	
Cardo Super Salad	10.00
Avocado, quinoa, beetroot, pomegranate, edamame beans, falafel and broccoli on bed of spinach	
ADD marinated chicken breast strips	FOR 3.00
ADD smoked salmon	FOR 3.00
La Salade Paysanne	12.00
Mixed leaves, sautéed potatoes, smoked lardons, chargrilled chicken, poached egg and dijon mustard vinaigrette	

Lunch and Dinner Menus

LUNCH	1 course	11.90	DINNER	1 course	14.90
	2 course	14.90		2 course	17.90
	3 course	17.90		3 course	20.90

Please see our Special Blackboard for today's
Soup, Starters, Mains and Desserts

NOT AVAILABLE FRIDAY AND SATURDAY EVENING AFTER 6.30PM

