



Mediterranean Cuisine

## Experience the Food, Experience the Culture

Our Ethos has been and always will be making high quality dishes using local suppliers and the top quality produce that Scotland can provide.

### TAPAS & STARTERS

Cardo House Marinated Olives ✓	3.50
Garlic Bread ✓	3.50
<b>ADD</b> Mozzarella Cheese	4.00
Garlic Focaccia (10") ✓	5.50
Served with fresh rosemary	
<b>ADD</b> Parmesan Shavings and Rocket	6.50
Peas and Mozzarella Arrancini ✓	5.00
Romesco dip	
Chickpea Falafel ✓	5.00
Tzaziki dip	
Seared Orkney Hand dived Scallop	8.00
Thermidor sauce	
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	
<b>MAIN</b> served with hand cut chips	
Braised Iberico Pork Cheeks	6.50
Shallots and thyme puree, apple and cider jus	
Potted Pork Rilette	5.00
Sourdough toast, cornichon and crispy gem salad	
Home cured Scottish Salmon	7.00
Served with fresh dill, capers, mustard seeds, crostinis and fresh leaves	

### SIDES

Garlic Mash	Hand Cut Chips	ALL 3.50
Sweet Roasted Potatoes	Sweet Potato Chips	
Cajun Chips	Mixed Green Salad	
Mixed Seasonal Vegetable	Skinny Fries	

## 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 | Catch of the Day

## FROM THE GRILL

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

L'Onglet de Boeuf	16.00
8oz beef flat iron steak	
Black Angus Ribeye Steak	22.00
8oz at least 30 days matured Aberdeenshire black angus	
L'Assiette Cardo Vore	25.00
Iberico pork cheek, short beef rib, 4oz flat iron steak	
Le Chateaubriand (TO SHARE)	50.00
500g of prime Scotch beef fillet and your choice of two sides	

### SAUCES / DIPS

Green Peppercorn	Bearnaise	ALL 2.00
Red Wine Jus	Cider and Apple Sauce	
Romesco Sauce (COLD)		

### PASTA

Gluten Free Pasta also available

Crab & Salmon Risotto	13.00
Crab meat, peas, basil, lemon 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	
Prawns and Chillies Ravioli	13.00
Creamy tomato sauce	

## BURGER

All our burgers are served with a side of hand cut chips. *Gluten free brioche bun and vegan flat bread available*

Cardo Beef Burger	12.00
Our Premium Scottish beef, tomato, lettuce, melted comté cheese, cornichon and BBQ sauce	
<b>ADD</b> Bacon	1.00
Chicken Burger	12.00
Free range chicken with comté cheese, beetroot, lettuce, and dijon mustard mayonnaise	
<b>ADD</b> Bacon	1.00
Vegan Burger ✓	12.00
Beetroot, lentil and barley burger with lettuce, romesco sauce and crushed avocado	
(Vegan option only available with flat bread)	

Please see our blackboard for today's specials

# PIZZA

12" pizzas are made the traditional Italian way, with no artificial raising agents. Pizza dough is made with 00' high protein Italian flour, Italian olive oil. All pizzas are also available as GLUTEN FREE

UPGRADE TO VEGAN CHEESE FOR £1.00

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

MAKE YOUR OWN PIZZA FROM 9.00

## SALADS

Crotin de Chavignol Salad ✓	11.00
Parcels of goat cheese wrapped in fillo pastry, beetroot, toasted walnuts, mixed leaves and honey dressing	
Cardo Healthy Super Salad ✓	10.00
Roasted spicy cauliflower, roasted sweet potatoes, pearl barley, fine beans, marinated tofu and lemon and olive oil dressing	
La Salade Paysanne	12.00
Mixed leaves, sautéed potatoes, smoked lardons, chargrilled chicken, poached egg and dijon mustard vinaigrette	

We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance and wish to know more about our food or our ingredients please ask a member of staff. Thank you

## SET MENU

LUNCH MENU	DINNER MENU
1 course £11.90	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

### KIDS MENU

£7.00

CHOOSE FROM:  
Spaghetti Bolognese  
or a Bunny Margarita Pizza  
or Penne Pasta with Tomato Sauce  
Ice Cream included  
UP TO 10 YEARS OLD

## DESSERTS

Madagascar Vanilla Crème Brulee	5.50
Baked meringue	
Chocolate Moelleux	7.00
Passion fruit centre, chocolate ice cream	
Lemon parfait	6.50
Whisky and honey syrup	
Le Cafe Gourmand	8.00
Four little pastries and your choice of coffee/tea	
Tarte of the Day	5.00
Served with red berries coulis	
Selection of Cheeses	8.00
Oatcakes and fruit chutney	
Selection of Macarons	FROM 1.20



For GLUTEN FREE alternatives please ask your server