



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
ADD Mozzarella Cheese	4.00
Garlic Focaccia (10") ✓	5.50
<small>Served with fresh rosemary</small>	
ADD Parmesan Shavings and Rocket	6.50
Salted Cod Croquettes	5.50
<small>Tartar sauce</small>	
Chickpea Falafel ✓	5.00
<small>Beetroot hummus</small>	
Duo of seared Orkney Hand dived Scallop and Crispy Pork Belly	8.00
<small>Ginger, chillies and lime jam</small>	
Lobster Bisque	7.00
<small>Crème fraiche and sourdough croutons</small>	
Moules Marinieres	STARTER 7.00 / MAIN 15.00
<small>Mussels cooked in white wine, garlic and parsley</small>	
MAIN served with hand cut chips	
Braised Iberico Pork Cheeks	6.50
<small>Shallots and thyme puree, apple and cider jus</small>	
Potted Pork Rilette	5.00
<small>Sourdough toast, cornichon and crispy gem salad</small>	
Home cured Scottish Salmon	7.00
<small>Served with fresh dill, capers, mustard seeds, crostinis and fresh leaves</small>	

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

Choucroute de la Mer	16.00
<small>Sauerkraut cabbage served with fresh seafood in a light white wine and cream sauce</small>	
PLEASE ASK YOUR SERVER FOR TODAY'S SEA FOOD SELECTION	

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
<small>8oz beef flat iron steak</small>	
Black Angus Ribeye Steak	23.00
<small>8oz at least 30 days matured Aberdeenshire black Angus</small>	
L'Assiette Cardo Vore	26.00
<small>Iberico pork cheek, slow cooked short beef rib, Iberico presa steak</small>	
Le Chateaubriand (TO SHARE)	50.00
<small>500g of prime Scotch beef fillet and your choice of two sides</small>	

PASTA

Gluten Free Pasta also available

Smoked Haddock & Salmon Risotto	12.00
<small>Lobster bisque and parmesan tuile topped with rocket</small>	
Penne Trazzini	12.00
<small>Mushrooms, chicken, white wine, garlic and cream sauce</small>	
Spaghetti Bolognese	12.00
<small>Scottish beef, carrot, celery and red wine ragout</small>	
Spaghetti Carbonara	12.50
<small>Pancetta, cream, parsley and egg yolk</small>	
Penne All Arrabbiata ✓	10.00
<small>Tomato and basil sauce, chillies and parmesan</small>	
Cardo Lasagna	12.00
<small>House fresh egg pasta with Scottish beef, carrot, celery, green salad and red wine ragout</small>	

Experience the Food, Experience the Culture

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

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 and wholemeal Italian flour, Italian olive oil. All pizzas are also available as GLUTEN FREE

UPGRADE TO VEGAN CHEESE FOR £1.00

Margarita ✓	8.50
<small>Tomato sauce and mozzarella</small>	
Diavola	10.00
<small>Tomato sauce, mozzarella, premium pepperoni, red onions, roquito chillies</small>	
Quattro Stagioni	10.50
<small>Italian classic four season pizza with separate sections of artichokes, roast ham, premium pepperoni, mushrooms, tomato sauce and mozzarella base</small>	
Mediterranean	10.50
<small>Tomato sauce, mozzarella, cajun chicken, Iberico chorizo, peppers, sun blushed tomatoes and 'Nduga sausage</small>	
Paula	10.50
<small>Tomato, mozzarella, Prosciutto San Daniele, rocket, parmesan and sun blushed tomatoes</small>	
Roxanne	10.50
<small>Crème fraîche, mozzarella, goat's cheese, mushrooms finished with Prosciutto San Daniele and rocket</small>	
Max Meat Feast	10.50
<small>Your choice of tomato or BBQ sauce base, mozzarella, cajun chicken, bolognese, premium pepperoni, roquito chillies and egg</small>	
Tropicana	11.00
<small>Tomato sauce, mozzarella, pineapple and cooked ham</small>	
Vegetarian ✓	9.50
<small>Tomato sauce, mozzarella, artichoke, peppers, red onions, marinated cherry tomatoes, black olives</small>	
Quatro Formaggi ✓	10.50
<small>Your choice of tomato or BBQ sauce base, Mozzarella, gorgonzola, goat's cheese and gruyère</small>	
Scozzese	10.00
<small>Tomato sauce, mozzarella, haggis, cajun chicken and parmesan</small>	
Sicilienne	10.50
<small>Anchovies, caper berries, olives, oregano, sautéed onion, garlic and marinated cherry tomatoes</small>	
Royal	10.00
<small>Tomato sauce, mozzarella, roast ham, mushrooms, garlic butter and sautéed onion</small>	
<small>AVAILABLE AS CALZONE</small>	
Cardo Carne	13.00
<small>Scotch beef flat iron steak, tomato, mozzarella, rocket, olives, red onion, cherry tomatoes and parmesan cheese</small>	
Fiorentina ✓	11.50
<small>Tomato sauce, mozzarella, spinach, cherry tomatoes, black olives, red onion and egg</small>	
NEW Pascalina ✓	10.50
<small>HEALTHY & LOW IN CALORIE (NO CHEESE)</small>	
<small>Young broccoli and olive oil paste, marinated cherry tomatoes, wilted kale, olives, chillies, garlic and crushed walnuts</small>	

MAKE YOUR OWN PIZZA FROM 9.00

SALADS

Crottin de Chavignol Salad ✓	11.00
<small>Parcels of goat cheese wrapped in filo pastry, beetroot, toasted walnuts, poached pear, mixed leaves and honey dressing</small>	

NEW Cardo Healthy Super Salad ✓	10.00
<small>Aromatic couscous, roast sweet potatoes, chickpeas, falafel, beetroot, hummus, pomegranate, wilted kale, chilli with a lime and olive oil dressing</small>	

La Salade Paysanne	12.00
<small>Mixed leaves, sautéed potatoes, smoked lardons, chargrilled chicken, poached egg and dijon mustard vinaigrette</small>	

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

SAUCES / DIPS

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

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 Brûlée	5.50
<small>Langue de chat biscuit</small>	
Chocolate Moelleux	7.00
<small>Served with salted caramel centre and vanilla ice cream</small>	
Baileys and Banana Cheesecake	6.00
<small>Served with chocolate tuile</small>	
Warm Apple and Frangipane Tart	6.50
<small>Served with cinnamon ice cream</small>	
Le Cafe Gourmand	8.00
<small>Four little pastries and your choice of coffee/tea</small>	
Selection of Cheeses	8.00
<small>Oatcakes and fruit chutney</small>	
Selection of Macarons	FROM 1.20



For GLUTEN FREE alternatives please ask your server