



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
Chickpea and Sweet Potatoes Falafel ♥	5.50
Beetroot hummus	
Fish and Shellfish Soup	7.00
Served with sourdough croutons	
Moules Marinières	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	6.90
Shallots and thyme puree, apple and cider jus	
Ham Hock Terrine	6.90
With gibbiche sauce and sourdough toast	
Smoked Haddock and Salmon Fish Cake	6.50
Served with mix leaves and tartare sauce	

### SIDES

	ALL 3.50
Garlic Mash	Hand Cut Chips
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

Mixed Paella	16.00
Chicken, Chorizo and Seafood	
<b>PLEASE ASK YOUR SERVER FOR TODAY'S SEA FOOD SELECTION</b>	

## FROM THE GRILL

We have a long standing relationship with John Henderson Butchers in Glenrothes who provides our high quality black isle beef. All our beef is traceable and is hangaged for a minimum of 21 days

L'Onglet de Boeuf	16.00
7oz beef flat iron steak	
Beef Short Ribs	14.00
Slow cooked beef short ribs, served with a choice of sides, (Mashed potatoes, Hand cut chips, skinny fries, cajun fries or vegetables)	
Prime Scotch Beef Fillet 7oz	30.00
L'Assiette Cardo Vore (TO SHARE)	55.00
Beef fillet 7oz, Beef short rib, Flat iron steak 7oz and cardo beef burger. With your choice of two sides	
Le Chateaubriand (TO SHARE)	50.00
500g of uncooked prime Scotch beef fillet and your choice of two sides	
All our grill dishes are served with baked portobello mushroom, roasted vine tomatoes, garlic butter and your choice of side.	

### PASTA

Choice of penne, spaghetti or Gluten Free penne

Smoked Haddock & Salmon Risotto	12.00
Lobster bisque and parmesan topped with rocket	
Penne Tetrizzini	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 and chillies	
Cardo Lasagna	12.00
House fresh egg pasta with Scottish beef, carrot, celery, green salad and red wine ragout	

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### 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 Cardo 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 and wholemeal Italian flour, Italian olive oil. All pizzas are also available as GLUTEN FREE (£1 extra) and/or with VEGAN CHEESE (£1 extra)

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, roast ham, premium pepperoni, mushrooms, tomato sauce and mozzarella base	
Mediterranean	10.50
Tomato sauce, mozzarella, cajun chicken, Iberico chorizo, peppers, sun blushed tomatoes and 'Nduga 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
Your choice of tomato or BBQ sauce base, Mozzarella, gorgonzola, goat's cheese and gruyère	
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	
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	
<b>NEW</b> Pascalina ✓	10.50
HEALTHY & LOW IN CALORIE (NO CHEESE)	
Young broccoli and olive oil paste, marinated cherry tomatoes, wilted kale, olives, chillies, garlic and crushed walnuts	

MAKE YOUR OWN PIZZA FROM 9.00

### SALADS

Crottin de Chavignol Salad ♥	11.00
Grilled goat's cheese with beetroot, toasted walnuts, poached pear, mixed leaves and honey dressing	

<b>NEW</b> Cardo Buddha Bowl Salad ✓	10.00
Chickpea falafel, shredded carrots, cucumber, tabbouleh, beetroot hummus, spinach, shredded red cabbage, pumpkin seeds, tahini 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 £12.90	1 course £15.90
2 course £15.90	2 course £18.90
3 course £18.90	3 course £21.90

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

NOT AVAILABLE FRIDAY AND SATURDAY EVENING AFTER 6.30PM

### SAUCES / DIPS

	ALL 2.00
Green Peppercorn	Bearnaise
Red Wine Jus	Tartare sauce (COLD)
Mushrooms, white wine and cream	

### KIDS MENU

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

£7.00

## DESSERTS

Passion Fruit Crème Brulee	6.00
Served with pistachio financier	
Chocolate Moelleux	7.00
Served with salted caramel centre and salted caramel ice cream	
Blueberry Cheesecake	6.00
Served with mixed berries coulis	
Greek Orange Fillo Sponge Cake	6.00
Served with chocolate ice cream	
Semifreddo Tiramisu	6.00
Le Cafe Gourmand	8.00
Four little pastries and your choice of coffee/tea	
Selection of Cheeses	8.00
Oatcakes and fruit chutney	
Selection of Macarons	FROM 1.20



For GLUTEN FREE alternatives please ask your server