



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 ✓	4.50
Garlic Bread ✓	3.90
ADD Mozzarella Cheese	4.90
Garlic Focaccia (10") ✓	6.50
Served with fresh rosemary	
ADD Parmesan Shavings and Rocket	7.50
Chickpea and Sweet Potato Falafel ✓	6.50
Preserved lemon and thyme hummus	
Soup of the Day	5.50
See blackboard	
Braised Iberico Pork Cheeks	8.90
Crispy polenta and bordelaise sauce	
Charcuterie Board	9.50
Serrano ham, Great Glen venison salami with green peppercorn, venison bresaola, ham hock terrine, cornichon, fruit chutney and sourdough toast	
Beetroot and Citrus	6.50
Cured Scottish Salmon	
Crème fraiche and toasted sourdough	

SIDES

Garlic Mash	3.50
Hand Cut Chips	3.50
Sweet Potato Chips	3.50
Cajun Chips	3.50
Mixed Green Salad	3.50
Mixed Seasonal Vegetable	3.50
Skinny Fries	3.50
Skinny Fries with Truffle Oil and Parmesan	4.50

FROM THE SEA

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

Depending on fishermen catch and season we usually serve:

Langoustines | Oysters | Lobsters | Crab Mussels | Cockles | Scallops | Catch of the Day

Monkfish Scampi	15.90
Tartare Sauce and choice of mixed salad OR skinny fries	

PLEASE ASK YOUR SERVER FOR TODAY'S SEA FOOD SELECTION

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 hanged for a minimum of 21 days.

L'Onglet de Boeuf	16.00
7oz beef flat iron steak	
Slow Cooked Ox Cheek	15.00
ADD your choice of side and sauce	
Picanha Steak 7oz	18.50
ADD your choice of side and sauce	
Le Chateaubriand (TO SHARE)	60.00
500g of Scottish beef fillet cooked to your liking, served with your choice of two sides and two sauces	

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

Pea, Feta and Mint Risotto ✓	12.50
Pea, sun blushed tomatoes, feta and mint risotto topped with rocket	
Penne Tetrastini	12.00
Mushrooms, chicken, white wine, garlic and cream sauce	
Spaghetti alla Putanesca	12.50
Tomato, anchovy, black olive, garlic and capers	
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, red chillies and parsley	
Cardo Lasagna	12.00
House fresh egg pasta with Scottish beef, carrot, celery, mixed leaf salad and red wine ragout	

Experience the Food, Experience the Culture

BURGER

All of our burgers are served with a side of hand cut chips and tomato ketchup. Gluten free brioche buns and vegan flat bread available on request.

Cardo Beef Burger	13.00
Our Premium Scottish beef, tomato, lettuce, melted Arran cheddar cheese, cornichon and bacon jam	
ADD Bacon	1.00
Chicken Burger	12.50
Free range chicken with Arran cheddar cheese, beetroot, lettuce, and grain mustard mayonnaise	
ADD Bacon	1.00
Vegan Burger ✓	12.00
Sweet potato, 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 ✓	9.00
Tomato sauce and mozzarella	
Diavola	10.50
Tomato sauce, mozzarella, premium pepperoni, red onions and roquito chillies	
Quattro Stagioni	11.00
Italian classic four season pizza with separate sections of artichokes, roast ham, premium pepperoni, mushrooms, tomato sauce and mozzarella base	
Mediterranean	11.00
Tomato sauce, mozzarella, Cajun chicken, Iberico chorizo, peppers, sun blushed tomatoes and 'Nduja sausage	
Paula	11.00
Tomato, mozzarella, Prosciutto San Daniele, rocket, parmesan and sun blushed tomatoes	
Roxanne	11.00
Crème fraîche, mozzarella, goat's cheese, mushrooms finished with Prosciutto San Daniele and rocket	
Max Meat Feast	11.00
Your choice of tomato or BBQ sauce base, mozzarella, Cajun chicken, bolognese, premium pepperoni, roquito chillies and egg	
Tropicana	11.50
Tomato sauce, mozzarella, pineapple and cooked ham	
Vegetarian ✓	9.50
Tomato sauce, mozzarella, artichoke, peppers, red onions, marinated cherry tomatoes and black olives	
Quatro Formaggi ✓	11.00
Your choice of tomato or crème fraiche base, mozzarella, gorgonzola, goat's cheese and gruyère	
Scozzese	10.50
Tomato sauce, mozzarella, haggis, Cajun chicken and parmesan	
Sicilienne	11.00
Tomato sauce, mozzarella, anchovies, caper berries, olives, oregano, sautéed onion, garlic and marinated cherry tomatoes	
Royal	10.50
Tomato sauce, mozzarella, roast ham, mushrooms, garlic butter and sautéed onion	
AVAILABLE AS CALZONE	
Cardo Carne	13.50
Scottish 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	
NEW Pascalina ✓	11.00
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 9.50

SALADS

Grilled Goats Cheese Salad ✓	11.00
Grilled goat's cheese with beetroot, toasted walnuts, poached pear, mixed leaves, Dijon mustard vinaigrette	
NEW Cardo Super Salad ✓	11.00
Quinoa, kale, purple sprouting broccoli, roasted chickpeas, pomegranate, hummus and falafel	
La Salade Paysanne	12.00
Sautéed potatoes, smoked lardons, chargrilled chicken, poached egg, mixed leaves 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 minimise 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 £13.90	1 course £16.90
2 course £16.90	2 course £19.90
3 course £19.90	3 course £22.90

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 and Brandy	Bearnaise	ALL 2.00
Red Wine Jus	Romesco	

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

Vanilla Crème Brulee	6.50
Served with pistachio financier	
Chocolate Moelleux	7.50
Served with salted caramel centre and salted caramel ice cream	
Apple Tarte Tatin	7.00
Served with cinnamon ice cream	
Raspberry Parfait	6.50
Served almond tuille and a berry coulis	
Tiramisu Torte	6.50
Served with clotted cream and a caramel sauce	
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