



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
Classic Bruschetta	4.90
Chickpea and Sweet Potato Falafel ✓ Preserved lemon and thyme hummus	6.50
Soup of the Day served with Homemade Bread See blackboard	6.50
Braised Iberico Pork Cheeks Crispy polenta and bordelaise sauce	8.90
Charcuterie Board Serrano ham, Great Glen venison salami with green peppercorn, venison bresaola, ham hock terrine, cornichon, fruit chutney and sourdough toast	9.50
Beetroot and Citrus Cured Scottish Salmon Crème fraiche and toasted sourdough	7.50

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
Garlic Bread ✓	3.90
ADD Mozzarella Cheese	4.90

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	16.90
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 7oz beef flat iron steak	16.00
Slow Cooked Ox Cheek ADD your choice of side and sauce	15.00
Picanha Steak 7oz ADD your choice of side and sauce	18.50
Le Chateaubriand (TO SHARE) 500g of Scottish beef fillet cooked to your liking, served with your choice of two sides and two sauces	60.00

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

SAUCES / DIPS

All £2.00

Green Peppercorn and Brandy	Bearnaise
Red Wine Jus	Romesco

PASTA

Choice of penne, spaghetti or Gluten Free penne

Pea, Feta and Mint Risotto ✓	12.50
Chicken Alfredo Mushrooms, chicken, balsamic onions, cream, parmesan, egg yolk and nutmeg	12.00
Seafood Risotto Mixed fish risotto with mussels, gamberetti prawns, catch of the day	13.50
Spaghetti Bolognese Scottish beef, carrot, celery and red wine ragout	12.00
Spaghetti Carbonara Pancetta, cream, parsley and egg yolk	12.50
Penne All Arrabbiata ✓ Tomato and basil sauce, red chillies and parsley	10.00
Cardo Lasagna House fresh egg pasta with Scottish beef, carrot, celery, mixed leaf salad and red wine ragout	12.00

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 ✓ Tomato sauce and mozzarella	9.00	Quatro Formaggi ✓ Your choice of tomato or crème fraiche base, mozzarella, gorgonzola, goat's cheese and gruyère	11.00
Diavola Tomato sauce, mozzarella, premium pepperoni, red onions and roquito chillies	10.50	Scozzese Tomato sauce, mozzarella, haggis, Cajun chicken and parmesan	10.50
Gamberetti Tomato sauce, mozzarella, prawns, red onions, fresh spinach, cherry tomatoes and basil pesto	13.00	Sicilienne Tomato sauce, mozzarella, anchovies, caper berries, olives, oregano, sautéed onion, garlic and marinated cherry tomatoes	11.00
Mediterranean Tomato sauce, mozzarella, Cajun chicken, Iberico chorizo, peppers, sun blushed tomatoes and 'Nduja sausage	11.00	Royal Tomato sauce, mozzarella, roast ham, mushrooms, garlic butter and sautéed onion AVAILABLE AS A CALZONE	10.50
Paula Tomato, mozzarella, Prosciutto San Daniele, rocket, parmesan and sun blushed tomatoes	11.00	Cardo Carne Scottish beef flat iron steak, tomato, mozzarella, rocket, olives, red onion, cherry tomatoes and parmesan cheese	13.50
Roxanne Crème fraîche, mozzarella, goat's cheese, mushrooms finished with Prosciutto San Daniele and rocket	11.00	Fiorentina ✓ Tomato sauce, mozzarella, spinach, cherry tomatoes, black olives, red onion and egg	11.50
Max Meat Feast Your choice of tomato or BBQ sauce base, mozzarella, Cajun chicken, bolognese, premium pepperoni, roquito chillies and egg	11.00	NEW Pascalina ✓ HEALTHY & LOW IN CALORIE (NO CHEESE) Young broccoli and olive oil paste, marinated cherry tomatoes, wilted kale, olives, chillies, garlic and crushed walnuts	11.00
Tropicana Tomato sauce, mozzarella, pineapple and cooked ham	11.00		
Vegetarian ✓ Tomato sauce, mozzarella, artichoke, peppers, red onions, marinated cherry tomatoes and black olives	10.00		

SALADS

(S) Starter (M) Main

Grilled Goats Cheese Salad ✓ S-9.60 M-11.00
Grilled goat's cheese with beetroot, toasted walnuts, poached pear, mixed leaves, Dijon mustard vinaigrette

NEW Cardo Super Salad ✓ S-8.50 M-11.00
Quinoa, kale, purple sprouting broccoli, roasted chickpeas, pomegranate, hummus and falafel

La Salade Paysanne S-9.50 M-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 £14.90	1 course £17.90
2 course £17.90	2 course £20.90
3 course £20.90	3 course £23.90

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

NOT AVAILABLE FRIDAY AND SATURDAY EVENING AFTER 6.30PM

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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 Served with pistachio financier	6.50
Chocolate Moelleux Served with salted caramel centre and salted caramel ice cream	7.50
Apple Tarte Tatin Served with cinnamon ice cream	7.00
Raspberry Parfait Served almond tuille and a berry coulis	6.50
Tiramisu Torte Served with clotted cream and a caramel sauce	6.50
Le Cafe Gourmand Four little pastries and your choice of coffee/tea	8.00
Selection of Cheeses Oatcakes and fruit chutney	8.00
Selection of Macarons	FROM 1.30 EACH

Vegetarian Vegan For GLUTEN FREE alternatives please ask your server

MAKE YOUR OWN PIZZA FROM 9.00