

NEW MENU FROM TUSCANY



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NEW MENU FROM TUSCANY

BREAKFAST FROM 9 AM - 12 PM

PETIT DÉJEUNER DE 9H00 À 12H00



Garden Breakfast 18.45

Petit-déjeuner végétarien

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket



Salmon & Avocado Tartine 18.45

Tartine Saumon Avocat

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and soft cheese tartine served on toasted rye bread. add a poached egg for 1.95



Scrambled Eggs *on a toasted bread*

PLAIN SCRAMBLED EGGS 12.45 
œufs brouillés nature

GRILLED BACON 14.45
Bacon grillé

SMOKED SALMON 15.45
Saumon fumé



Omelette *(Served with chips)* *Nos Omelettes*

 **PLAIN OMELETTE** *Omelette Nature* 15.45

 **MATURE CHEDDAR CHEESE** *Cheddar Mature* 17.45

 **CHEESE & TOMATO** *Tomate & Fromage* 18.45

 **CHEESE & MUSHROOM** *Champignon & Fromage* 18.45

HAM & CHEESE *Jambon & Fromage* 18.45

 **SPINACH & CHEESE** *Epinard & Fromage* 18.45

 **SPINACH, MUSHROOM & CHEESE** 19.45
Epinard, Champignon & Fromage

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BREAKFAST FROM 9 AM - 12 PM

PETIT DÉJEUNER DE 9H00 À 12H00



Croque

CROQUE MADAME 16.45

With ham, melted cheese fondue & tomato, topped with a fried egg

CROQUE MONSIEUR 16.45

With ham, melted cheese fondue & tomatoes



SHARE



Tartine Selection

Sélection de Tartines

To share 27.45 | For one 16.45

Served with French fries & aioli sauce

Creamy goat cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegetarian Tartine Selection

Sélection Tartine Végétarienne

To share 25.45 | For one 15.45

Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat cheese & caramelised onion; Crushed avocado & diced tomatoes

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NEW MENU FROM TUSCANY



Toasted Ciabatta or Baguette

Ciabatta ou Baguette Grillée

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE 16.45

with tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO Jambon & Fromage 17.45

with basil pesto

PARMA HAM & MOZZARELLA 17.45

Jambon de Parme & Mozzarella
with tomato, rocket leaves & olive oil

GRILLED CHICKEN Poulet grillé 17.45

with mayo, basil pesto, rocket leaves & sun-dried tomato

GRILLED CHICKEN WITH TRUFFLE MAYO 18.45

Poulet Grillé avec mayo a la Truffe
with cheddar cheese & tomato

GOAT'S CHEESE Fromage de Chèvre 19.45

Grilled goat cheese, grilled Mediterranean vegetables, baby spinach & basil pesto

SMOKED SALMON Saumon Fumé 19.45

on a open ciabatta served with soft cheese, fresh dill & capers

SALT BEEF Bœuf salé 19.45

with pickles, rocket, tomato & mustard mayo



Toasted Club Sandwiches

Sandwiches Club Grillés

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE 16.45

Œuf classique , mayo & fromage

B.L.T 16.45

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 17.45

Original œuf mayo & bacon

CHICKEN MAYO, AVOCADO & LETTUCE 17.45

Poulet mayo, avocat & laitue



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NEW MENU FROM TUSCANY



Starters *Entrée*

BRUSCHETTA 7.95

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

CAPRESE 8.45

Mozzarella de Buffalo, vine tomatoes, basil oil & balsamic cream

GOLDEN MOZZARELLA STICKS

Bâtonnets de Mozzarella

Large 10.45 | Small 6.95

With rocket & concerto sauce

WILD MUSHROOM ARANCINI 10.45

Arancini Aux Champignons Sauvages

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs & aioli sauce

FRIED CALAMARI *Calamars Frits*

Large 17.45 | Small 10.45

Fried calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS *Gambas Frites*

Large 20.45 | Small 11.45

Fried king prawns, courgette & carrot ribbon with a sweet chilli



Antipasto Misto

To share 27.45 | For one 17.45

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, ricotta, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



NEW MENU FROM TUSCANY



Fritto Misto Platter 27.45

Plateau de Fritto Misto

Fried calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip



Burger

WITH FRENCH FRIES

CONCERTO BEEF BURGER 24.45

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, mayo & concerto sauce



Side Order

En supplement

French Fries | Sautéd Baby Potatoes | Sautéd Spinach 5.95

Mixed salad | Tomato & onion salad | Mashed potatoes | Caesar salad 6.95

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NEW MENU FROM TUSCANY



Pasta & Risotto

SPAGHETTI ALLA NAPOLITANA 19.45

With tomato sauce & buffalo mozzarella

SPAGHETTI ALLA CARBONARA 20.45

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI ALLA BOLOGNESE 20.45

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 25.45

Spaghetti au Saumon Fumé

With broccoli, cream & dill

SPAGHETTI KING PRAWNS 25.45

Spaghetti aux Gambas

With sauted king prawns, chilli garlic & shellfish bisque

RIGATONI SICILIANA 21.45

Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

RIGATONI TRUFFLE FONDUE 22.45

Rigatoni à la Fondue de Truffes

With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI CONCERTO 24.45

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro

RISOTTO WILD MUSHROOM & PARMESAN 20.45

Risotto aux champignons sauvages, parmesan

Sauteed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & ASPARAGUS 23.45

Risotto au poulet et asperges

Grilled chicken, asparagus finished with parmesan

RISOTTO KING PRAWNS 23.45

Risotto gambas

Shell-off tiger king prawns in creamy risotto & a shellfish bisque



** For Gluten free dishes please ask the waiter (the pasta will be replaced with gluten free Penne)*



NEW MENU FROM TUSCANY



Plant-Based Vegan Pasta *Végétalien pâtes*

BROCCOLI & SPINACH SPAGHETTI 20.45

Spaghetti au brocoli et aux épinards

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers 

VEGAN PESTO SPAGHETTI 20.45

Spaghetti végétalien au pesto

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan

Plant-Based Vegan Salad

*Salade Végétalienne
à base de plantes*

SUPER FOOD SALAD 20.45

Super Food Salade

Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing



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NEW MENU FROM TUSCANY



Salad

Salade

TRICOLORE 19.45

Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic & olive oil

CLASSIC CAESAR SALAD

Salade César classique

Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing

- WITH GRILLED CHICKEN *Avec Poulet Grillé* 20.45
- WITH KING PRAWNS *Avec Gambas* 24.45
- WITH GRILLED SALMON *Avec Saumon Grillé* 26.45

GOAT'S CHEESE SALAD 20.45

Salade chèvre

Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

SALMON NIÇOISE 26.45

Saumon Niçoise

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



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NEW MENU FROM TUSCANY



Fish *Poisson*

CONCERTO FISH & CHIPS 23.45

Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK 26.45

Steak de saumon grillé

With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce



Meat *Viande*

GRILLED CHICKEN BREAST 25.45

Poitrine de poulet grillée

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

GRILLED MEDITERRANEAN CHICKEN BREAST 24.45

Poitrine de poulet grillée Méditerranéenne

With wild mushroom & parmesan risotto

BRAISED LAMB SHANK 26.45

Jarret d'agneau braisé

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

NEW MENU FROM TUSCANY



Hot Desserts *Desserts Chauds*

ALMOND & CINNAMON FRANGIPANE 10.45

Frangipane aux amandes et à la cannelle
With custard & a scoop of vanilla gelato

CHERRY FRANGIPANE 10.45

Frangipane à la cerise
With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 10.45

Frangipane aux pommes
Served with custard & vanilla ice cream

AMERICAN PANCAKE 11.45

Crêpe américaine
Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 11.45

Fondant au chocolat
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

CREPES with Nutella *Crêpes au Nutella* 12.45

Add a scoop of vanilla gelato for + 2.00

CREPES 13.45

with Nutella, strawberry and banana
Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST

- Golden syrup *Sirop d'or* 13.45
 - Banana & golden syrup *Banane & sirop d'or* 14.45
 - Strawberry, banana & golden syrup 15.45
- Fraise, banane et sirop d'or*

Frosted Cakes *Gâteaux Givrés*

VEGAN PISTACHIO CAKE 9.45

Pistachio sponge with vanilla cream

RED VELVET CAKE 8.95

Red velvet sponge with strawberry cream

Gluten-Free Cake *Gâteau sans gluten*

CARROT CAKE 7.45

Carrot sponge with vanilla cream

Danish Pastries *Viennoiseries*

CROISSANT With jam and butter *Croissant beurre confiture* 3.95

ALMOND CROISSANT *Croissant aux amandes* 4.95

CHOCOLATE CROISSANT *Croissant au chocolat* 4.95

CHOCOLATE & ALMOND CROISSANT 4.95

Croissant au chocolat et aux amandes

PAIN AU RAISIN 4.95

APRICOT DANISH *Pain aux abricots* 4.95

CUSTARD CREAM BUN *Brioche à la crème pâtissière* 4.95

MUFFIN Chocolate, Berries or Caramel 4.95

FRANGIPANE Cherry or Apple Almond & cinnamon 6.95

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NEW MENU FROM TUSCANY

Gateaux & Patisserie



FERRERO ROCHER CAKE 8.95
Gâteau Ferrero Rocher



CHOCOLATE TART 7.95
Tarte au chocolat



RASPBERRY TART 7.95
Tarte aux framboises



STRAWBERRY TART 7.95
Tarte aux fraises



LEMON MERINGUE TART 7.95
Tarte au citron meringuée



HAZELNUT CAKE 8.45
Gâteau aux noisettes



MILLE FEUILLE 8.45
Delicate filo leaves with creme patisserie



PARIS BREAST 7.95

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NEW MENU FROM TUSCANY



Gateaux & Patisserie



PISTACHIO MOUSSE 8.95
Mousse pistache



RASPBERRY MOUSSE 8.95
Mousse à la framboise



CHOCOLATE MOUSSE 8.95
Mousse au chocolat



TIRAMISU 8.25
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



ÉCLAIR 7.95
Coffee, Chocolate or Hazelnut



MACARON CAKE 8.95



MACARONS 3 pieces 8.45



SCONES 7.45
A plain and a raisin with clotted cream & strawberry preserves

Drink Menu

Hot Drinks

ESPRESSO	Double 4.65	Single 2.95
ESPRESSO MACCHIATO		3.65
CAPPUCCINO	Large 4.95	Medium 4.85
AMERICANO		4.85
LATTE		4.85
FLAT WHITE	Large 4.95	Medium 4.85
HOT CHOCOLATE		4.85
CONCERTO HOT CHOCOLATE		5.25
<i>With whipping cream</i>		
MOCHA		4.95
SPANISH LATTE		5.75
SAFFRON SPANISH LATTE		6.95
PISTACHIO SPANISH		6.95

Alternative milk: soya, almond, oat & coconut + 0.50p
Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50p

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE	5.90
<i>Latte, honey, vanilla extract</i>	
AUTHENTIC MASALA CHAI LATTE	6.50
<i>With Honey</i>	
ORGANIC MATCHA LATTE	6.95
<i>Cocoa-Toffee- Cinnamon</i>	
ORGANIC GOLDEN LATTE	6.95
<i>Tumeric-Vanilla-Coconut</i>	
RUBY LATTE	6.95
<i>Latte with beetroot and ginger</i>	
BLUE BUTTERFLY LATTE	6.95
<i>Latte with butterfly pea flower tea & honey</i>	

Cold Drinks

STILL WATER	Small 4.50 Large 6.20
SPARKLING WATER	Small 4.60 Large 6.35
COKE, DIET-COKE, COKE ZERO	4.65
<i>Coca-Cola</i>	
SPRITE, FANTA	4.65
APPLETISER	4.75
TONIC WATER / SODA WATER	4.25
ROSE LEMONADE (Franklin)	4.95

TEA 4.75
English Breakfast | Organic Earl Grey | Darjeeling | Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea 4.95



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ICED ROYAL SPANISH LATTE



ICED BLUE MATCHA



ICED PISTACHIO SPANISH

Frappuccino

ICED CAFFE LATTE	5.50
ICED CAFFE MOCHA	5.95
ICED BLUE MATCHA	7.95
ICED SPANISH LATTE	7.95
ICED ROYAL SPANISH LATTE	7.95
ICED PISTACHIO SPANISH	7.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Smoothies

GREEN REVIVER (veggie)	7.95
Kale, banana, mango & lemongrass	
PASSION STORM (fruit)	7.95
Peach, pineapple, papaya, passion fruit juice & guava puree	
ACAI KICK (fruit)	7.95
Strawberry, mango, blueberry & acai	

Juices

APPLE	4.95
ORANGE	5.75
PINEAPPLE	5.75
CRANBERRY	4.25

Homemade Lemonade

MINT LEMONADE	7.95
Fresh mint, lemon juice & lemon slices	
STRAWBERRY LEMONADE	7.95
Strawberry puree, fresh lemon juice, strawberries & mint	
RASPBERRY LEMONADE	7.95
Raspberry puree, fresh lemon juice, raspberries & mint	

PASSION FRUIT LEMONADE 7.95

Passion fruit puree, fresh lemon juice, passion fruit & mint



Homemade Iced Tea

LEMON ICED TEA	7.95
Fresh lemon juice & homemade iced tea	
STRAWBERRY ICED TEA	7.95
Strawberry puree & homemade iced tea	
PEACH ICED TEA	7.95
Peach puree & homemade iced tea	
PASSION FRUIT ICED TEA	7.95
Passion fruit puree & homemade iced tea	



RASPBERRY LEMONADE



PEACH ICED TEA



STRAWBERRY ICED TEA

A discretionary 12.5% service charge will be added to your bill.

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Mocktail Selection

GREEN APPLE

Apple juice, lime, brown sugar & blue curaçao

9.95

V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

9.95

SWEET SEDUCTION

Banana puree, strawberry puree, oat milk & grenadine

9.95

RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

9.95

NADA COLADA

Pineapple juice, coconut puree & coconut milk

9.95

STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

9.95

VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

9.95

FLAVOURED VIRGIN MOJITO

Choose from: Raspberry & basil; Strawberry; or Passion Fruit

9.95

VIRGIN MARY

Tomato juice, celery, salt, Worcestershire sauce & peppers

9.95

VIRGIN BELLINIS

(Strawberry or peach)

9.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curacao syrup & coconut milk

9.95

VIRGIN GREEN HAWAIIAN

Orange juice, blue curacao syrup & 7UP

9.95



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