



MENU

TO OPEN MOUTH

Soft croquettes of Iberian ham (8 pieces)	14€
Egg plant tempura with cane honey	16€
Manchego´s cheeses with seasonal fruit jam	19€
Iberian Bellota ham (100 gr.) with natural tomato	28€
Foie gras terrine with spiced tomato and mango chutney	24€

FROM THE ORCHARD TO THE PLATE

Baked pepper salad with tuna belly and red onion	17€
Partridge salad with tomato pearls	18€
Seasonal cream with olive powder and croutons	12€

YOU WILL CAPTIVATED FROM THE FIRST BITE

Cod pieces in beer batter with tartar sauce	17€
Garlic prawns	22€
Broken eggs wiht Iberian ham	14€
Cochifrito (fried suckling pig)	25€
Cardinal matured beef burger with chimichurri sauce (Lettuce, tomato, Manchego cheese, onion and bacon)	18€

OUR STEWS

Creamy rice with boletus mushrooms, artichokes and duck	23€
Carcamusas (Typical Toledo stew of meat and tomato)	15€
Toledana´s partridge (Wild stewed partridge)	26€



*Bread service 2,50€ per person
*Prices including VAT

FROM THE COUNTRY YOUR BEST DISH

Loin of deer with old mustard sauce, confit potatoes and Almagro´s eggplant	26€
Beef tenderloin with foie, potatoes, piquillo pepper and plum sauce	26€
Matured beef entrecote with potatoes and piquillo peppers (350gr)	30€
Cow ribeye (900G) with rustic potatoes and “Padrón” peppers	56€

FROM THE MARKET TO OUR KITCHEN

Hake basque-style with clams and spinach refried	23€
Grilled octopus, “Revolconas” potatoes and paprika garlic	25€
Cod confit on chickpea and stew	26€
Baked salmon with sautéed vegetables and white vermouth sauce	23€

SLOWLY WITH FIREWOOD AND TRADITION

Roasted suckling pig in our wood oven with potatoes	28€
Roasted shoulder of lamb in our wood oven with potatoes	30€

TO FINISH

Homemade rice pudding	6€
Ponche Toledano (marzipan cake) with ice cream	7€
Brownie with ice cream	8€
Homemade ice cream	8€
Cheesecake with strawberry coulis and ice cream	8€
French toast with custard and ice cream	9€

Cardenal Menu 2024 (minimum 2 persons)

First to share

Baked pepper salad with tuna belly and red onion
Manchego´s board (cheese, loin, sausage and chorizo)
Octopus skewer with “Revolconas” potatoes
Carcamusas (Typical Toledo stew of meat and tomato)

Second dishes to choose

Roasted suckling pig in our wood oven with potatoes
Loin of deer with old mustard sauce, confit potatoes
and Almagro´s eggplant
Baked salmon with sautéed vegetables and white vermouth sauce

Dessert of the house

(Drinks not included)

52€ VAT included per person

