



EL
H
C
TOLEDO

HACIENDA
DEL CARDENAL

GROUP MENUS

2025



Menu Cazadores

(Only available from Monday to Thursday, lunch and dinner, on Friday only for lunch. Not available on holidays days)

To share:

Seasonal cream glass
House salad (lettuce, tomato, onion, tuna, carrot and asparagus)
House croquettes



To choose (choice of dishes 5 days before):

Pork ("secret") with potatoes and citrus sauce
or
Sea bass loin with peppers cream and vegetables



Dessert of the house



Coffee or infusión



BEBERAGES (During the service)

Local wine
Mineral water

36,00€ VAT Included



Menu Airosas

(Only available from Monday to Thursday, lunch and dinner, on Friday only for lunch. Not available on holidays days)

To share:

Baked pepper salad with tuna belly and red onion
Cured Manchego cheese, season jam and walnuts
Seasonal cream glass
Quail lollipops with vermouth



To choose (choice of dishes 5 days before):

Pork cheek stewed in red wine with potatoes
or
Grilled salmon with vegetable tagliatelle and white vermouth sauce



Cream and coconut cake



Coffee or infusión



BEBERAGES (During the service)

White wine Cune Verdejo (Rueda)
Red wine Cune Crianza (D.O.C. Rioja)
Mineral water



Homemade liquor

40,00€ VAT Included



Menu Asados

(Only available from Monday to Thursday, lunch and dinner, on Friday only for lunch. Not available on holidays days)

To share:

House salad (lettuce, tomato, onion, tuna, carrot and asparagus)

Soft croquettes of iberian ham



Roasted suckling pig in our wood oven with potatoes



Dessert of house



Coffee or tea



BEBERAGES (During the service)

Local wine

Mineral water

42,00€ VAT Included

Menu Mezquita

To share:

Goat cheese cubes salad with jerky and honey sauce
 Boletus croquettes
 Burgos blood sausage on a bed of Manchego ratatouille
 Prawn lollipops with Mary sauce



To choose (choice of dishes 5 days before):

Sea bass loin with pasta "puntalette" and seafood sauce
 or
 Grilled entrecote with potatoes and piquillo peppers (250 gr)



Cheesecake with strawberry coulis



Coffee or infusion with sweets



BEBERAGES (During the service)

White wine Cune Verdejo (Rueda)
 Red wine Cune Crianza (D.O.C. Rioja)
 Beer and soft drinks (during the service)
 Mineral water



Homemade Liquors

49,00€ VAT included



Menu Greco

To share:

Salmon salad with rucula and pickle vinaigrette
Cecina of venison with thyme aroma
Carcamusas (Typical Toledo stew of meat and tomato)
Grilled vegetables with romesco
Shrimp croquettes



To choose (choice of dishes 5 days before):

Cod with chickpea stew and black olive powder
or
Marinated venison with baked potatoes and mustard sauce



Three chocolate cake with ice cream



Coffee or infusion with sweets



BEBERAGES (During the service)

White wine Allegranza Chardonnay (Vino de la Tierra de Castilla)
Red wine Cune Crianza (D.O.C. Rioja)
Beers and soft drinks (during the service)
Mineral water



House Liqueurs

57,00€ VAT Included



Menu Lorenzana

To share:

Stewed Partridge Salad with spiced tomatoes
Slate of Iberian ham (ham, sausage, chorizo and loin) with Manchego's cheese
Iberian ham croquettes
Grilled octopus with "revolconas" potatoes

To choose (choice of dishes 5 days before):

Turbot with with roasted carrot cream
or
Beef sirloin with baked potatoes and plum sauce
or
Roasted suckling pig in our wood oven with potatoes

French toast with custard and ice cream

Coffee or tea with sweets

BEBERAGES (During the service)

White wine Volver (V T de Castilla) Verdejo y Sauvignon
Red wine Martue (D.O. Pago de la Guardia)
Beer and soft drinks (during the service)
Mineral water

House Liqueurs

73,00€ VAT Included

*The choice of lamb shoulder roasted in our wood oven with golden potatoes has a supplement of 6€ VAT included per person.

Additional information

All the menus are combinable.

If you want to make a personalized proposal, just ask for your budget.

To reserve these menus, please contact with the events team. Groups must provide a deposit to formalize the reservation.



In exceptional cases, the Chef may change the lining of the dishes.

To ensure the good event, please confirm the menu 10 days in advance.

The final and minimum number of diners to be invoiced will be confirmed by email 48 hours before the event.

Please confirm the quantities of the second courses by email at least 5 days before the date of booking.

In the menus: Cazadores and Airosas, you can include a Beberage package of softdrinks & beers (during the service) for 5 € VAT INCLUDED / person.

Thank you very much.

Reservations and information:

925 22 08 62 (Ext. 2 Restaurante)

restaurante@haciendadelcardenal.com

eventos@haciendadelcardenal.com

www.haciendadelcardenal.com



HACIENDA
DEL CARDENAL

www.haciendadelcardenal.com