

Menu

To open mouth

Salmorejo “Cardenal” (cold tomato soup) with Iberian powder	12€
Soft croquettes of Iberian ham (8 pieces)	14€
Carcamusas (Typical Toledo stew of meat and tomato)	15€
Egg plant tempura with cane honey	16€
Caesar salad with crispy chicken	17€
Cod pieces in beer batter with tartar sauce	17€
Partridge salad with tomato pearls	18€
Manchego’s cheeses with seasonal fruit jam	19€
Garlic prawns	22€
Cochifrito (fried suckling pig)	25€
Iberian Bellota ham (100 gr.) with natural tomato	26€

From the country your best dish

Cardinal matured beef burger with chimichurri sauce (Lettuce, tomato, Manchego cheese, onion and bacon)	18€
Loin of deer with old mustard sauce, confit potatoes and Almagro’s eggplant	26€
Beef tenderloin with foie and truffle sauce with baked potatoes	26€
Matured beef entrecote with potatoes and piquillo peppers (350gr)	30€

From the market to our kitchen

Grilled hake with sautéed tomatoes and basil	25€
Grilled octopus, “Revolconas” potatoes and paprika garlic	25€

*Bread service 2,50€ per person

*Prices including VAT

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

Cardenal 2026 (minimum 2 persons)

Appetizer

Seasonal cream glass

First to share

Partridge salad with tomato pearls

King prawns with garlic

Soft croquettes of Iberian ham with cream cheese and jalapeños

Second dishes to choose

Roasted suckling pig in our wood oven with potatoes

or

Matured beef entrecote with potatoes and piquillo peppers (350gr)

or

Grilled hake with sautéed tomatoes and basil

or

Roasted shoulder of lamb in our wood oven with potatoes (Supplement 6€)

Dessert of the house

Coffee or infusion

Mineral water

55€ VAT included per person