



**EL  
HC**  
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

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### **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

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Cream and coconut cake

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Coffee or infusión

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### **BEBERAGES (During the service)**

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

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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

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### **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

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French toast with custard and ice cream

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Coffee or tea with sweets

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### **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

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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 Beverage 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)

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