Menu
To open mouth

Seasonal cream with olive powder and croutons	12€
Soft croquettes of Iberian ham (8 pieces)	14€
Broken eggs wiht Iberian ham	14€
Carcamusas (Tipical Toledo stew of meat and tomato)	15€
Candied artichokes with sun-dried tomatoes and arugula	17€
Pink tomato with tuna belly and anchovy mayonnaise	18€
Egg plant tempura with cane honey	16€
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€
Foie terrine with Cumberland sauce	24€
Smoked fish platter	24€
Cochifrito (fried suckling pig)	25€
Iberian Bellota ham (100 gr.) with natural tomato	28€

From the country your best dish

Cardinal matured beef burger with chimichurri sauce (Lettuce, tomato,

Manchego cheese, onion and bacon)	18€
Oxtail stewed in red wine with potatoes	24€
Loin of deer with old mustard sauce, confit potatoes and Almagro's eggplar	nt 26€
Beef tenderloin with foie and Pedro Ximénez sauce with baked potatoes	26€
Matured beef entrecote with potatoes and piquillo peppers (350gr)	30€

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



From the market to our kitchen

Crillad balks with soutfood garlie abouts and notations	25-6
Grilled hake with sautéed garlic shoots and potatoes	25€
Grilled octopus, "Revolconas" potatoes and paprika garlic	25€
Cod confit with potato parmentier and ratatouille cream	26€
Turbot with corn cream and vegetables	26€
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 2025 (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

Grilled hake with sautéed garlic shoots and potatoes

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

