

Spanish restaurant – tapa bar TOLEDO

TOLEDO



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Welcome to Spanish
restaurant-tapa bar
Toledo!

Casper, Joëlle and
the team would like
to give you a warm
welcome to Toledo.

We would like to
introduce you to all
kinds of exquisite
Spanish courses
as well as other
delicious dishes.
We frequently
prepare our
dishes with
organic cultivated
and sustainable
products, in
cooperation with
regional and local
suppliers.



COME

If you have any special requirements, please do not hesitate to tell us. If you suffer from a food allergy, if you have special diet requirements or if you would like to order a dish that is not on our menu? Please let us know and we will do our best to accommodate your requirements. You will find information about dining with groups and catering possibilities at the back of this menu. Our restaurant is open Tuesday till Sunday from 17:00 hours.



T A P A

BREAD

Tapa bread 2ps. 5.00
4ps. 6.50

French bread with herb butter,
mackerel mousse, tapenade and
marinated olives

Pan con salsas 3.80
French bread with two different sauces

Pan con mantequilla 3.50
French bread with herb butter

Aceitunas variadas 3.00
Mixed and marinated olives



DINNER

TAPA DINNER

Served from 2 people. 27.50 p.p.

A pleasant way to get acquainted with the Spanish kitchen:

We will serve you tapas from our menu as well as tapas from 'today's special'.

You will start with tapa bread as described on the previous page, followed up by a small soup of the day. After this we serve you 6 cold and 6 warm tapas in 2 courses.

If you have any special demands or wishes, please let us know.

You can finish off this tapa dinner in style with a tapa dessert, 6 different small desserts will be served.

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FIRST

SOUPS

Sopa de pescado

Fish soup

6.70

Crema de pimientos

Creamy soup of sweet pepper

4.50

(vegetarian)

Sopa de ajo con jamon Serrano y huevo

Garlic soup with chopped Serrano ham, egg and croutons

5.50

Sopa del dia

Soup of the day

Our colleagues will be happy to tell you what today's special is.



COURSE

COLD STARTERS

Ensalada de queso de cabra 8.50
A fresh salad of mixed lettuce, goat cheese,
(vegetarian)
tomato, smoked almond and apple

Ensalada de camarones 9.50
Salad with Dutch shrimps, apple, sweet pepper
and a sherry/ cocktail sauce

Jamon Serrano con ensalada de hierbas 9.00
Serrano ham with herb salad and olive oil

Ensalada de pollo 9.00
Salad with smoked chicken fillet, mixed lettuce,
grapes and dressing with cumin

Pescado frio variada 11.00
Salad with smoked sprat, smoked trout fillet, shrimps and salmon

Embutidos 10.00
Various Spanish specialties like Salcichon, Morcon and chorizo

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WARM STARTERS

WARM STARTERS

Gambas “Pil-Pil” 9.80

Prawns served in a hot oil with garlic and Spanish pepper

Ensalada de butifarra 12.50

Lukewarm salad with Morcon, chickpeas and home-made butifarra (Spanish sausage)

Ensalada del jefe 12.50

Salad of Venus clams with mixed lettuce, pasta and peeled prawns

Verduras al ajillo 8.50

Grilled and marinated vegetables with garlic *(vegetarian)*

Calamares a la romana 8.70

Fried squid rings with caper sauce

Langostinos limon y chile 13.50

Salad with prawns marinated in lemon and chili pepper

Caracoles con champiñones y chorizo 9.00

Escargots stewed with button mushrooms, chorizo and garlic butter



TYPICAL SPANISH

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Let our typical Spanish dishes surprise you!

Paella de Mariscos

Typical Spanish rice dish with seafood

19.00 p.p.

(preparation time app. 25 minutes)

Paella Toledo

Typical Spanish rice dish with seafood and chicken

20.00 p.p.

(preparation time app. 25 minutes)

Plato Combinado

Combination of 3 Spanish dishes; pollo a la Catalana estofado, parillada (fried seafood) and a Spanish salad

18.50 p.p.

Zarzuela (Singing harmony of the sea)

Fish and seafood stewed in tomato and white wine

19.50

Estofado de vaca

Classic Spanish dish of slowly stewed beef with sweet peppers, onion, tomato and garlic

18.50

Pollo a la Catalana

Chicken stewed Catalan style, with vegetables, honey and almonds

16.50

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MEAT DISHES

Costillas de cerdo al horno 16.50

Marinated spareribs from the oven, with honey and lemon

Chuletas de cordero con alioli 18.50

Grilled lamb chops with garlic sauce

Chuleton con champiñones 19.50

Grilled rib eye with mushrooms and garlic butter

Carne mixta a la plancha 20.50

Steak, sparerib, pork tenderloin, lamb chop and chicken skewer from the grill with Andalusian- and garlic sauce

Solomillo de buey Vasco 22.50

Cuts of beef tenderloin Basque

Solomillo de cerdo a la crema 16.50

Pork tenderloin medallions with mushroom sauce

Surf y Turf 22.50

Grilled shrimp skewer and cuts of beef tenderloin Basque

Carne del dia

Meat dish of the day *Our colleagues will be happy to tell you what today's special is.*

All meat dishes are being served with wedged potato, warm vegetables and a salad.



FISH DISHES

Calamares a la romano 17.50
Fried squid rings with caper sauce

Salmón con salsa eneldo 17.50
Smoked or grilled salmon fillet with a warm parsley-dill sauce

Filete de bagre con mermelada de tomate 18.50
Catfish fillet grilled or baked with a marmalade of tomatoes

Perro del norte frito con salsa de gambas 18.50
Baked wolffish with a sauce of lemon and Dutch shrimps

Langostinos a la plancha 21.50
Big prawns with garlic of the grill

Estofado de pescados variadas 18.00
Stew of various fish in a white wine with leek, sweet pepper, chili pepper and garlic

Pescado mixto a la plancha 19.50
Grilled prawn skewer, salmon, hake, butterfish and catfish

Pescado del dia
Fish of the day *Our colleagues will be happy to tell you what today's special is.*

*All fish dishes
are being served
with wedged potato,
warm vegetables
and a salad.*



VEGETARIAN DISHES

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Olla gitana con tortilla de champiñones 16.00
Tortilla with stir-fried vegetables and tomato salsa

Croquetas de queso y nueces caseras con pasta y salsa de perejil 16.50
Homemade cheese & nut croquettes with fideo and sauce of parsley

Pimiento relleno de verduras 16.00
Grilled pepper stuffed with vegetables and chickpeas and Manchego cheese from the oven

Paella de verduras 16.50
Typical Spanish rice dish with seasonable vegetables

Comida vegetariana del dia
Vegetarian dish of the day
Our colleagues will be happy to tell you what today's special is.

CHILDREN'S MENU

Mini hamburger 8.50
with French fries, applesauce and mayonnaise

Roast chicken leg 7.50
with French fries, applesauce and mayonnaise

Shrimp skewer 10.50
with French fries, applesauce and mayonnaise

Almost all main courses can be served as a children's menu



ESPECIALLY FOR GROUPS

ESPECIALLY FOR LARGE GROUPS

For groups larger than 6 persons we offer the following menus

Buffet on the table

We serve you baked catfish, cuts of beef tenderloin, grilled chops, paella Mariscos, parillada and chicken stewed Catalan style in Spanish platillos. This way you can experience and taste multiple dishes together.

Buffet on the table, 2-courses 26.50 p.p.

Buffet on the table, 3-courses 33.50 p.p.

Tapa dinner

27.50 p.p.

You will start with olives, French bread with herb butter, mackerel mousse and tapenade. The following course will be a small soup of the day. After this we serve you 12 cold and warm tapas in 2 courses.

You can finish off this tapa dinner in style with an extensive tapa dessert. 8.50 p.p.



WINE LIST

OUR RECOMMENDATION

Per glass	3.40
1/2 litre	13.00
Litre	26.00

Mont Blanc 362, blanco 19.50

Area: Conca de Barbera.
Chardonnay and Viura grape, dry, fresh with a smooth finish

Piesporter Michelsberg Mosel 19.50

Sweet white wine (Spätlese)

Clos Ventana tinto 19.50

Our smooth, fruity house wine from Navarra

Viña Castelo rosado 20.00

Round flavour with a complex scent of flowers and citrus fruit. A freshness that perfectly blends with fish and light meat.

Per glass	3.50
1/2 litre	13.50
Litre	27.00

ROSÉ PER BOTTLE

PradoRey Rosado Barrica Ribera del Duero 22.50

This rosé is aged on oak. It has a surprising complex flavour with vanilla, strawberry's and citrus.

WHITE WINE PER BOTTLE

Rioja Baron de ley blanco 21.50

A fresh Rioja with an exotic smell. Aroma's of fruit balance the wine.

Castelo Noble Verdejo 23.00

Fresh Verdejo grapes from Rueda. Has a scent of apple and is aged on oak, which gives a subtle taste between the exotic fruits. A fruity full flavour.

Valdamor Raix Baixas Albarino 26.00

This straw-colored wine is made from 100% Albarino. Fresh scent, beautiful balanced and a full taste with complex flavours

RED WINE PER BOTTLE

Baron de Ley reserva Rioja 26.00

A classic Rioja with discrete vanilla flavour, plum, coffee and chocolate in the finish.

Tres Picos de Borja 24.50

A red wine with a character. Full bodies with notes of new oak. The finish is subtle with smooth tannins.

Baron de Ley gran reserva Rioja 30.00

Only the best of the Temperanillo grapes are selected for this beautiful Gran Reserva. A well bodied wine with a satin structure and flavours of red fruit. A strong but balanced finish.

Casa de la ermita Monastrell ecológico 2006 24.50

Surprising red wine with flavours of raspberry and blueberries. Low in tannins and a light taste of oak. Created with respect for nature.

Baron de Ley 7 viñas 36.00

Very expressive on the nose with aromas of sweet black berry fruit and spice. The palate is full-bodied and has concentration but is well integrated with the structure and acidity; well-integrated spicy oak on the finish. All creativity and skill that Baron de Ley has to offer are blended in this wine.



EXCLUSIVELY FOR PARTY'S



CATERING

For each party or business meeting, restaurant Tapa bar Toledo offers you excellent catering options. Both at home as well as on location!

You can choose from several buffets or combinations of our buffets. We also offer the possibility to adjust our buffets to your personal demands, whether you would like certain special dishes, or if it has to be adjusted for a diet.

Please contact us for more information or check our website

www.restauranttoledo.nl



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Our restaurant is open Tuesday till Sunday from 17:00 -22:00 hours. We are closed on Monday's.

