

# *Tourist Groups*

*Panoramic Restaurant, Since 1950*

CIGARRAL  
*Monte Rey*

**RESTAURANT SPECIALIZING IN DAILY CARE TOURIST GROUP**

*Cigarral Castilian House with beautiful views to Toledo and the Tajo River.*

## **GROUP BOOKINGS**

*Dear Customer,*

*menus and prices for lunch groups, present "dishes to menu" with 10% vat included, detailing a brief explanation of our offer.*

*For the composition of the menu, choose the first dish and add the price, the amount of main course selected and that's the end of the menu price, while always including appetizer (bread, margarine and black olives) and dessert (ice cream Cup vanilla Fruit Salad). You can add tapas appetizers or change dessert to compose the best menu.*

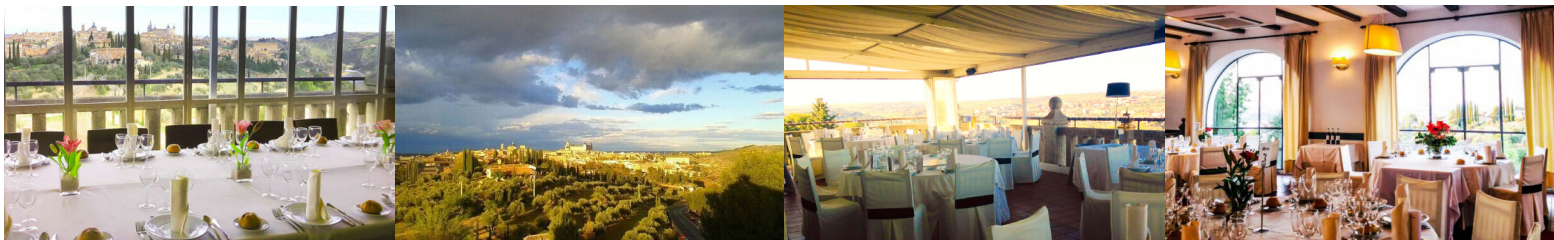
*Drinks as Soda, Beer, Red Wine D.O. La Mancha, D.O. Rioja, D.O. Ribera de Duero ..., are not included in the price of the dishes offered to make up the menu, are referred to as extra-drinks. Serve refrigerated tap water free of charge when client's request.*

*Deduct one covered in concept of gratuity, billed every 20 customers. Attend free menu changes requested by customers for religion, diet or special regime...*

*Thanking attention and offering to many inquiries and observations will be necessary, Yours faithfully.*

*Management and Booking*

*Cigarral Monte Rey*



*- See special conditions for annual series of groups:  
bus parking, terrace, bar, garden, reception, disabled access, meeting and dining rooms, terrace viewpoint, elevator*

**email: [info@restaurantemonterey.com](mailto:info@restaurantemonterey.com)**

**Tel. (+34) 925 22 69 50**

**Ctra. Piedrabuena, N° 58 45004 – TOLEDO ( ESPAÑA )**

**[www.restaurantemonterey.com](http://www.restaurantemonterey.com)**

\*Appetizer: *Portion of Bread, Margarine*

SPOON

• Legumes and Vegetables Cream	€ 5.50	• Typical Castilian Soup <i>egg, garlic, water, bread, olive oil</i>	€ 6.20
• Natural Cream of Pumpkin <i>with cheese</i>	€ 5.50	• Toledo typical "Carcamusas" <i>pork stew with chorizo, peas and tomato sauce</i>	€ 6.30
• Typical cold tomato soup Gazpacho <i>tomato, onion, pepper, cucumber, garlic, bread</i>	€ 5.50	• Seafood bouillabaisse <i>hake, cod, crab, clam, shrimp</i>	€ 6.40
• Typical "Salmorejo Cordobés" <i>cold cream made of tomato with Iberian ham and boiled egg</i>	€ 5.50	• Stewed beans, " Traditional Fabada" <i>haricot beans, black pudding, ham, bacon..( or with vegetables)</i>	€ 6.40
• Riojana vegetable stew <i>carrot, pea, bean, asparagus, beans, cauliflower ...</i>	€ 5.50	• Manchego Stuffing with Ribs "Migas Manchegas" <i>stuffing, ribs, chorizo, bacon,peppers</i>	€ 6.70
• Seafood Cream ( <i>crab, prawns &amp; shrimp..</i> )	€ 6.20	• Full Menú Toledo Style : "Tradicional Cocido" <i>1 noodle soup with minced ham, egg and chicken</i> <i>2 chickpeas stew, vegetables &amp;chorizo, beef, black pudding, chicken.</i>	€ 14.60
• Homemade Potagge <i>traditional stew chickpeas, spinach, cod ,laurel, olive oil.</i>	€ 6.20		

SALADS

• Mediterranean Mixed Salad <i>lettuce, tomato, tuna, egg, carrot, corn, onions, olives</i>	€ 6.00	• Avocado Salad with rice, onion ..	€ 6.60
• Salad of red Peppers <i>roasted red peppers, virgin olive oil, tomato, tuna and egg</i>	€ 6.00	• Salad, Goat Cheese, nuts & raisins <i>Olive Oil, Vinegar..</i>	€ 7.00
• Salad, Melon with Ham	€ 6.00	• Salad Quail in pickle <i>with baby leaf with natural spices, olive oil.</i>	€ 7.30

TAPAS

• Vegetable Appetizers and Tapas <i>salad, green asparagus, garlic mushrooms, Spain omelette</i>	€ 6.90	• Full Regional Appetizers <i>ham, cured ham, sausage, salami, egg</i> <i>La Mancha cheese, corn, asparagus, Russian salad, sausage with</i> <i>onions and marinated ribs.</i>	€ 7.50
• Beef Appetizers and Tapas Manchegas <i>rib, sausage, Pork sausage, ratatouille, Spain omelette</i> <i>Hot: sausage with onions and marinated ribs</i>	€ 6.90	• Personalized "Menu typical tapas" sice prize	from €14.00

RICE & PASTA

• Spaghetti Napolitana	€ 5.60	• Countryside Thick rice soup to <i>mushrooms, peppers, quail / chicken, garlic, rice</i>	€ 6.80
• Spaghetti Garlic mushroom	€ 5.60	• Mixed Paella Valencia( <i>&amp;vegetarian paella</i> ) <i>yellow rice, chicken, vegetables, seafood and lemon</i>	€ 6.90
• Boloñesa Macaroni	€ 5.60	• Valencia style Mixed Noodles ( <i>&amp;vegetarian paella</i> ) <i>pasta, chicken, fish, seafood, vegetables, verduras</i>	€ 6.90
• Rice Soup with seafood	€ 6.50		
• Vegetable Lasagne	€ 6.50		

EXTRA MEAL

Mediterranean Mixed Salad Bowl ¼	€ 2.80
Pork sausage and onion blood sausage ¼	€ 2.80
Ratatouille Manchego and Marinated short rib ¼	€ 2.80
Homemade Croquettes and Spanish Tortilla	€ 2.80
Roasted Vegetables 1/4	€ 2.80
Jamón Cebo ¼ (Iberian Ham)	€ 3.80
Jamón Ibérico (Iberian Ham Premium ) ¼	€ 6.00
Manchegan Cheese 1/4	€ 3.50

EXTRA DRINK

Cofee Express or Tea or Chamomile	€1.80
Mineral water or Tonic water or Soda	€1.80
Wine D.O. La Mancha or Sangria Natural	€2.00
National Beer 1/3 or Grape juice or Cider	€2.00
Soft drink	€2.50
Orange juice or tomato or pineapple or peach	€2.50
Wine D.O. Rioja or Ribera del Duero or Brut Cava	€ 3.50

*Tap water free included*

MEATS

• Broiled Fresh Chicken Toledana <i>Toledo typical salsa and chips</i>	€ 5.60	• Iberian Sirloin <i>vegetable, potatoes</i>	€ 12.30
• Pork escalope Viennese <i>breaded with tomato sauce and chips</i>	€ 5.90	• Veal medallion with honey and mustard, <i>potatoes</i>	€ 13.80
• Roast Pork Loin with vegetables <i>sautéed mixed vegetables and chips</i>	€ 6.00	• Manchegan Lamb <i>sauce the roast and baked potatoes</i>	€ 14.20
• Roast Beef with vegetables	€ 6.60	• Iberian Tournedo , <i>baked potatoes</i>	€ 14.60
• Veal Ragout , red wine & vegetables <i>varied vegetable garnish and chips</i>	€ 7.20	• Roast loin Entrecôte <i>vegetables and potatoes with garlic bread</i>	€ 14.90
• Stewed Bull's Tail <i>vegetable and potatoes</i>	€ 7.50	• Typical Partridge Toledana stew <i>with onion, marinated and cooked potato in juice</i>	€ 14.90
• Roast Pork Knuckle <i>sauce the roast and garnished with baked potatoes</i>	€ 7.50	• Segoviana suckling pig <i>sauce homemade and baked potatoes</i>	€ 15.50
• Stewed Quail Toledana to <i>sauce marinated and cooked potato in juice</i>	€ 7.90	• Baked Tender Lamb Shoulder <i>sauce the roast and baked potatoes</i>	€ consult
		• Veal T-bone steak "Ávila Style", <i>potatoes</i>	€ consult

FISH

• "Cazón al Horno" marinated Dogfish <i>salad garnish of tomatoes and lemon</i>	€ 6.70	• Roasted Salmón Roasted to <i>brunoise of vegetables, potato and Bilbao</i>	€ 9.50
• Fresh Trout Navarra Roasted to <i>sauce with vegetables and fries</i>	€ 7.90	• Fillet of Hake with Prawns <i>prawns, clams, peas and boiled potatoes</i>	€ 11.50
• Cod Loin Bilbaína Style <i>brunoise of vegetables, potato and Bilbao</i>	€ 9.50	• Oven baked sea bass <i>brunoise de verduritas y patata</i>	€ 13.50

• Seafood ask for availability

DESSERT

*Dessert included free : Ice Cream with fruit salad*

• Frost cake with cream and chocolate	€3.00	• San Marcos Cake with ice cream	€3.00
• Custard ó Our Typical homemade Flan	€3.00	• Caramel Cake /Mazapán Cake	€ 3.50
• Baked Apple with honey	€3.00	• Typical Mazapan toledano 3 pices with Vanilla Cream	€4,00
• Fruit brochette with ice cream	€3.00		

*Ask other desserts*

Prices VAT included

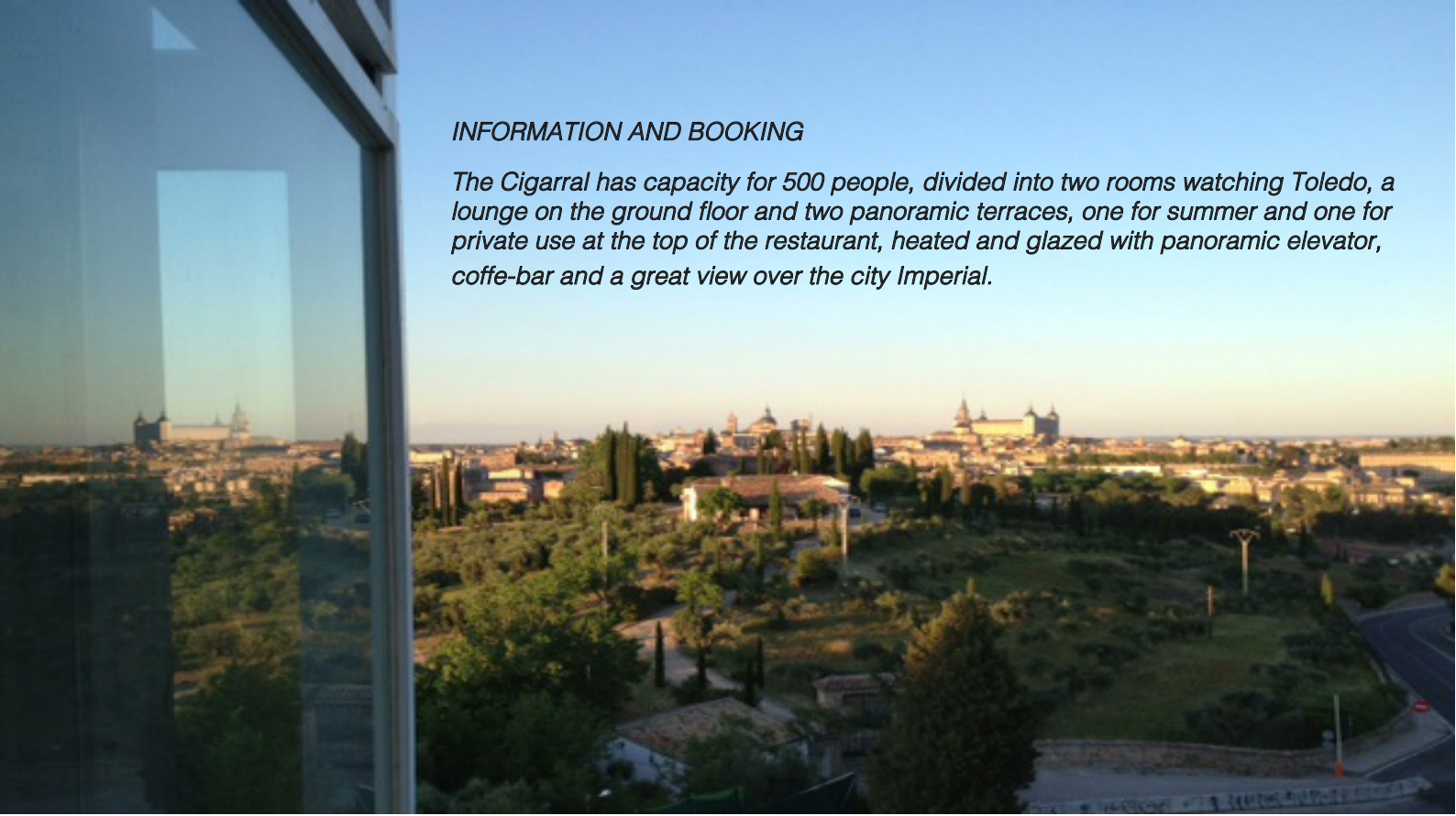
We advise you on the best menu for your Groups based on your budget and / or preferences

Attend free menu changes requested by customers for religion, diet or special regime...

• =Vegetarian 

## INFORMATION AND BOOKING

*The Cigarral has capacity for 500 people, divided into two rooms watching Toledo, a lounge on the ground floor and two panoramic terraces, one for summer and one for private use at the top of the restaurant, heated and glazed with panoramic elevator, coffe-bar and a great view over the city Imperial.*



### Accesos y Distribución :

*\*Panoramic views, terraces, reception hall, panoramic elevator, staircase, toilets*

*\*Welcome Lounge: 60 Seats, ground floor, bar, terrace, elevator halls*

*\*Bellavista Lounge: 165 seats, 2nd floor, toilets, panoramic views, elevator*

*\*Santa Teresa Lounge: 178 seats, 1st floor, toilets, panoramic views, elevator*

*\* Private Lounge with a glazed balcony : 80 Seats, 3rd floor, bar, toilets, lift*

### Group Menus

*\*Turistic Menu: Appetizer, 1 dish, 2nd course, dessert, drink optional*

*\*Tapas Menu: Aperitif, cold tapas, hot tapas, dessert, drink optional*

*\*Typical menu: Appetizer, 1st dish, 2nd course, dessert, drink optional*

*\*Gastronomic Menu: Appetizer, tapas, 1 second course, 2nd course, dessert, drinks*

*\*Cooking class and Demonstration*

*\*Schedule daily lunch: between 12:00 h and 16:00 h. Check dinners*

**We are available for consultations necessary**

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*Groups&Events*

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