

# RESTAURANTS GUIDE: 2026 MEETING OF THE EUROPEAN ASSOCIATION OF CATHEDRAL ARCHITECTS, SURVEYORS AND HEADS OF WORKSHOPS

Recommended restaurants:

## 1. Restaurante La Fábrica de Harinas



**Address:** C. Reyes Católicos 5

**Phone number:** +34 925 28 35 49

**Webpage:** [hotelsanjuandelosreyes.com](http://hotelsanjuandelosreyes.com)

Located in Calle Reyes Católicos, 5, right in the heart of Toledo's Jewish quarter, **La Fábrica de Harinas** is housed in a historic building which was, as its name suggests, once a flour mill, lending the venue an authentic and unique character.

The restaurant's culinary offering is based on top-class traditional Toledo cuisine, prepared with high-quality ingredients and reinterpreted with contemporary touches. The menu includes à la carte options and three set menus that allow guests to enjoy a complete dining experience.

The restaurant's atmosphere combines the solidity of a 19th-century industrial building with a carefully designed interior that lends itself equally well to casual lunches and special dinners. Attention to detail, a prime location (just a short walk from Toledo's iconic monuments) and the availability of a variety of gluten-free and vegetarian-friendly options round off the offering.

## 2. Restaurante La Cábala

**Address:** Calle Sinagoga, 6

**Phone number:** +34 925 25 86 61

**Webpage:** <https://restaurantelacabala.com/>



Right in the heart of Toledo's historic centre, just a stone's throw from the Cathedral, lies **La Cábalá**, a restaurant that blends Toledo's traditions with a contemporary take on Manchegan cuisine. Its concept is based on respect for local produce and the creative reinterpretation of classic flavours.

The cosy, light-filled space retains the charm of a traditional Toledan house, with exposed brick walls and rustic details that lend a sense of warmth. The atmosphere exudes serenity, ideal for enjoying a dining experience where every dish reflects the care and passion for well-executed gastronomy.

The menu combines traditional recipes with modern touches and is complemented by tasting menus that allow guests to explore the chef's full creativity. The carefully curated wine cellar offers an excellent selection of wines from La Mancha and across Spain.

### 3. Restaurante Los Cuatro Tiempos

**Address:** C. Sixto Ramón Parro, 5

**Phone number:** +34 925 223 782

**Webpage:** [restauranteloscuatrotiempos.com](http://restauranteloscuatrotiempos.com)



Located in the heart of Toledo's historic centre, just a short walk from the cathedral, the restaurant **Los Cuatro Tiempos** is housed in a 16th-century Toledo townhouse, whose traditional architecture captures the charm and history of the city. Founded in 1973, this iconic establishment has welcomed generations of diners and, thanks to a recent refurbishment, retains its essence whilst refreshing its culinary offering with freshness and creativity.

The cuisine at Los Cuatro Tiempos draws inspiration from the region's traditional flavours—game meat, marinated dishes, garden produce and family recipes—reinterpreting them with a modern twist designed to surprise the diner. Each dish is crafted from locally sourced, seasonal produce, striking a balance between La Mancha tradition and contemporary techniques.

The setting is part of the experience: the centuries-old walls, a prime location next to the city's most iconic church, and the welcoming atmosphere invite you to enjoy a special evening.

#### 4. Palencia de Lara

**Address:** Calle Nuncio Viejo 6

**Phone number:** +34 925 25 67 46

**Webpage:** [asadorpalenciadelara.es](http://asadorpalenciadelara.es)



Right in the heart of Toledo's historic centre, just a stone's throw from the majestic cathedral, lies **Asador Palencia de Lara**, housed in a charming 16th-century building that retains a traditional inner courtyard and a warm, welcoming atmosphere.

The restaurant's cuisine firmly embraces the Castilian-La Mancha tradition, offering classic dishes such as roast pig, lamb or partridge; at the same time, it features hearty stews that change weekly, prepared by chef Tomás Palencia, who brings a deep understanding of regional cuisine.

The ambience stands out for its understated elegance: tables set out across the historic courtyard and a cellar with a wine cellar, framed by stone walls and ancient beams that evoke the city's history. The service is friendly and professional, and the establishment has been recognised at various gastronomic events in Castile-La Mancha. Asador Palencia de Lara offers a complete experience in Toledo: flavour, tradition, history and a prime location.

#### 5. Nuevo Almacén



**Address:** Calle Nueva 7

**Phone number:** + 34 925 28 39 37

**Webpage:** <https://www.nuevoalmacen.es/>

Nestled in the heart of Toledo's historic centre, **Nuevo Almacén** is a contemporary dining venue that blends tradition and modernity in a carefully curated setting. Situated in a central location with easy access to the city's main attractions, the restaurant offers a dynamic dining experience that resonates with today's diners whilst maintaining its local character.

The venue stands out for its modern and welcoming interior design, where the lighting and materials create a balanced atmosphere that blends the informal with the elegant. Its layout lends itself to both relaxed meals and more special occasions, adapting naturally to different times of the day.

Its culinary offering is based on creative cuisine with Mediterranean roots, where quality ingredients and meticulous presentation take centre stage. The menu combines dishes thought to share with more substantial meals, offering a versatile and contemporary dining experience.

## 6. Restaurante Manjares



**Address:** C. Sillería, 10

**Phone number:** +34 637 44 36 81

**Webpage:** <https://restaurantemanjares.es/>

Set in the historic surroundings of Toledo, **Restaurante Manjares** offers a culinary experience centred on the culinary traditions of Castile-La Mancha, with a particular focus on quality ingredients and authentic recipes. Its location, in a quiet part of the old town, invites guests to enjoy a leisurely dining experience.

The restaurant, with its cosy, family-friendly atmosphere, combines classic elements with a simple, functional design, creating a comfortable and welcoming ambience. The layout of the dining room is ideal for both gatherings and group meals.

Its cuisine is based on traditional recipes prepared with high-quality ingredients, preserving the flavours of yesteryear. The menu features local specialities and a varied selection that allows guests to discover the region's rich culinary heritage.

## 7. Taberna el Botero

**Address:** C. de la Ciudad, 5

**Phone number:** +34 925 28 09 67

**Webpage:**  
<https://tabernabotero.com/>



Located in one of the liveliest areas of the historic centre, **Taberna El Botero** captures the spirit of the traditional Toledo tavern with a fresh, modern twist. Its location, close to some of the main tourist attractions, makes it a regular meeting place for both visitors and locals.

The venue has a warm, relaxed atmosphere, with décor that blends rustic and contemporary elements. The friendly service and the layout of the venue contribute to a relaxed and authentic dining experience.

The menu focuses on traditional cuisine with creative twists, featuring elaborate tapas and dishes designed for sharing. The experience is rounded off with a selection of wines and offerings that reinforce its informal and dynamic character.

## 8. Cervecería La Abadía

**Address:** C. Núñez de Arce, 3

**Phone number:** +34 925 19 22 51

**Webpage:** <https://abadiatoleado.com/>



In the heart of Toledo, **Restaurant La Abadía** is housed in a historic building that enhances the venue's unique character, evoking traditional Castilian architecture. Its privileged location, right in the city centre, makes it a standout destination within the city's culinary scene.

The interior, divided into different rooms, combines stone walls, vaulted ceilings, and a décor reminiscent of ancient monastic spaces, creating a unique atmosphere full of character. This setting contributes to an immersive and distinctive experience.

The culinary offering is rooted in traditional cuisine with Castilian influences, incorporating contemporary touches in the presentation and in some of the dishes. The extensive and varied menu is complemented by a carefully curated selection of wines, creating a complete experience that is in keeping with the surroundings.

## 9. Taberna la Esencial



**Address:** C. Trastámara, 4

**Phone number:** +34 629 95 71 34

**Webpage:** <https://www.hotelboutiquequintaesencia.com/es/taberna-la-esencial>

Located in the historic centre of Toledo, **Taberna La Esencial** offers a culinary concept that showcases ingredient-driven cuisine from a contemporary perspective. Its location, in a central and bustling area, makes it an accessible and conveniently located venue for both locals and visitors.

The restaurant presents a modern and welcoming atmosphere, where the decorative details and thoughtful layout foster an intimate and refined experience. The lighting and materials strike a balance between the contemporary and the traditional.

The culinary offering is based on simple dishes where the focus is on the quality of the ingredients. The menu combines dishes designed for sharing with more elaborate options, offering a versatile and balanced dining experience.

## 10. Taberna el Embrujo



**Address:** C. Santa Leocadia, 6

**Phone number:** +34 925 21 07 06

**Webpage:** <https://www.tabernaembrujo.com/>

Situated in the historic heart of the city, **Taberna El Embrujo** stands out for its unique blend of fine dining and atmosphere in a venue with a character all of its own. Its location, right in the heart of the old town, makes it a natural stop on any tour of Toledo's main attractions.

The restaurant boasts a refined aesthetic, with decorative elements that evoke an intimate and evocative atmosphere. The soft lighting and the details of the space help to create a welcoming and distinctive atmosphere.

Its menu offers a selection of dishes that combines tradition and creativity, with particular attention paid to presentation and the balance of flavours. Together, these elements create a dining experience designed to be savoured at a leisurely pace.

## 11. El 10 de Santo Tomé

**Address:** C. Santo Tomé, 10

**Phone number:** +34 925 21 07 06

**Webpage:** <https://el10desantotome.es/>



**El 10 de Santo Tomé**, situated in the heart of the historic district, stands out as a dining destination that brings together local tradition with a modern twist. Its location, close to iconic landmarks, makes it a key stop on the city's culinary trail.

The layout of the venue ensures a comfortable and seamless experience. The culinary offering focuses on a varied menu that blends traditional dishes with modern creations.

Designed to cater to a wide range of diners, the menu allows guests to enjoy a complete dining experience in a vibrant setting.

## 12. Restaurante “La Mafia se sienta a la mesa”



**Address:** C. Santa Úrsula, 4

**Phone number:** +34 925 52 68 44

**Webpage:** <https://lamafia.es/restaurantes/toledo/>

“La Mafia se sienta a la mesa” brings a concept inspired by Italian-Mediterranean cuisine to the heart of Toledo, offering a carefully curated menu that combines culinary tradition with a thematic environment. Its central location makes it an accessible choice amongst the city’s dining options. The venue stands out for its unique décor, inspired by Italian and cinematic aesthetics, which creates an immersive and distinctive experience.

The menu is based on traditional Italian recipes made with selected ingredients, including pasta, pizza and other specialities. The offering is rounded off with a varied selection that allows guests to enjoy a recognisable and well-structured dining experience.

## 13. Alfileritos 24

**Address:** C. Alfileritos, 24

**Phone number:** +34 925 23 96 25

**Webpage:** <https://alfileritos24.com/>



Located in one of the most iconic areas of the historic centre, **Alfileritos 24** combines fine dining and heritage in a unique setting with stunning views. Its location, in an emblematic part of Toledo, adds to the establishment’s appeal.

The interior, spread over several levels, preserves traditional architectural features that blend seamlessly with the tasteful décor. The terrace and the various dining areas offer a variety of options depending on the time of day.

Its culinary offering is based on traditionally inspired cuisine with contemporary touches, featuring elaborate tapas and dishes designed for sharing. The experience is rounded off with a carefully curated selection of wines and a setting that perfectly complements the surroundings.

## 14. La Malquerida de la Trinidad



**Address:** C. Trinidad, 2

**Phone number:** +34 925 71 48 47

**Webpage:** <https://www.deheseo.com/>

Located in the historic centre of Toledo, **La Malquerida** is a dining venue that brings together tradition and modernity in a dynamic, contemporary setting. Its location in a central, bustling area makes it a regular meeting place for both visitors and locals.

The venue offers a refined, contemporary atmosphere, with décor that balance modern elements with nods to traditional aesthetics. The layout of the space promotes a comfortable and versatile experience, suited to different times of the day.

The culinary offering is based on Mediterranean-inspired cuisine with creative touches, where presentation and the quality of the ingredients take the leading role. The menu combines elaborate tapas and more elaborate dishes, creating a varied and contemporary dining experience.

## 15. Deheseo

**Address:** C. Martín Gamero, 7

**Phone number:** +34 925 71 48 47

**Webpage:** <https://www.deheseo.com/>



Within the historic setting of Toledo, **Deheseo** offers a dining experience built around the product and the quality of its main ingredients, with a particular focus on flavours linked to the dehesa. Its concept revolves around honest, skilfully executed cuisine that celebrates tradition from a contemporary perspective.

The space, with its modern and elegant aesthetic, creates a welcoming atmosphere where natural materials and lighting contribute to a balanced setting. It is thanks to the layout of the venue that guests can enjoy both casual meals and more formal gatherings.

Its culinary offering stands out for its treatment of Iberian produce and a menu that combines traditional dishes with contemporary presentations. The overall experience is cohesive, centered on flavour and authenticity.

## 16. La Clandestina de las Tendillas



**Address:** C. Tendillas, 3

**Phone number:** +34 925 22 59 25

**Webpage:** <https://www.clandestina.la/>

Located in one of the most authentic areas of the old town, **La Clandestina** presents itself as a dining venue with its own uniqueness, where creativity and atmosphere play a key role. Its location, in a secluded setting, highlights its intimate and distinctive character.

The venue stands out for its singular aesthetic, with tasteful décor that combines artistic and contemporary elements, thus creating a welcoming atmosphere full of charm. The lighting and the carefully chosen details provide an immersive experience for every guest.

The menu offers a wide range of dishes with international influences, combining creative dishes with options designed for sharing. The dynamic and constantly evolving cuisine brings freshness and originality to the overall experience.

## 17. El Trébol

**Address:** C. Santa Fe, 1

**Phone number:** +34 925 28 12 97

**Webpage:** <https://cerveceriatrebol.com/>



Situated in the heart of Toledo's historic centre, **El Trébol** has established itself as one of the city's most renowned dining destinations, thanks to a concept that blends tradition with a dynamic vibe. Its location, nearby some of the main tourist points of interest, makes it a go-to spot for both visitors and locals equally. It is usually very busy.

The bar has a lively and functional atmosphere, with a contemporary aesthetic that encourages a steady flow of customers and enhances the venue's informal character. The layout of the premises allows guests to enjoy a smooth experience without compromising on comfort.

The culinary offering is based on a varied menu with a particular focus on tapas and small plates, reinterpreted with a modern twist. The extensive and accessible menu offers options to suit all tastes, creating a dynamic and relaxed experience.

## 18. Azotea del Carlos V



**Address:** Pl. del Horno de la Magdalena, 4

**Phone number:** +34 925 22 21 00

**Webpage:** <https://www.carlosv.com/es/azotea>

Enjoying a privileged location, **Azotea del Carlos V** offers a dining experience that combines fine cuisine with panoramic views over Toledo's historic centre. Its location, high above the city and close to iconic landmarks, makes it a unique venue amongst the city's gastronomic offerings.

The venue stands out for its terrace, which offers a well-maintained open-air setting, ideal for relaxing or socialising at sunset. The modern, light-filled décor reinforces the connection with the urban and heritage surroundings.

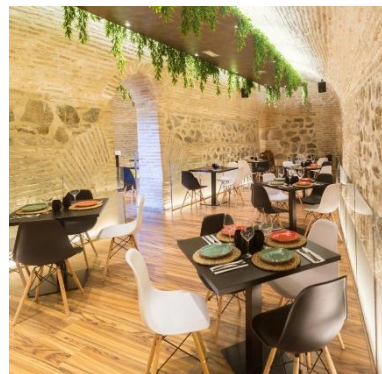
The culinary offering is based on contemporary and diverse cuisine, with dishes designed for sharing and a menu tailored to a more informal setting. The experience is completed with a carefully curated selection of drinks, creating a relaxed and inviting atmosphere.

## 19. Street & Soul

**Address:** Cta. Mona, 1

**Phone number:** +34 925 25 20 93

**Webpage:** <https://streetandsoul.com/>



Set against the urban backdrop of Toledo, **Street & Soul** offers a contemporary dining concept inspired by international cuisine and street food culture. Its dynamic and creative approach positions it as a unique option amongst the local offerings.

The venue features a modern, laid-back aesthetic, with décor that reflects contemporary urban influences. The interior of the restaurant is designed to foster an informal and welcoming atmosphere, in keeping with its culinary concept.

The menu offers a mix of international flavours and original creations, such as burgers, fusion dishes, and innovative options. The concept focuses on providing a diverse and intense range of flavours, delivering a contemporary dining experience with real character.

## 20. Madre Tierra



**Address:** Bajada Tripería, 2

**Phone number:** +34 925 22 35 71

**Webpage:** <https://restaurantemadretierra.com/>

Located in Toledo, **Madre Tierra** describes itself as a dining space focused on healthy, balanced cuisine, with a particular emphasis on the source and quality of its ingredients. Its concept reflects a growing trend that promotes mindful eating.

The restaurant has a bright and welcoming atmosphere, with a natural aesthetic dominated by organic materials and simple décor that exudes a sense of calm. The arrangement of the space invites guests to enjoy a peaceful and refined experience.

The menu is based on dishes made with fresh ingredients, including vegetarian, vegan, and other options adapted to different dietary requirements. The menu combines flavour and nutritional balance, creating an offering that is consistent with the restaurant's philosophy.