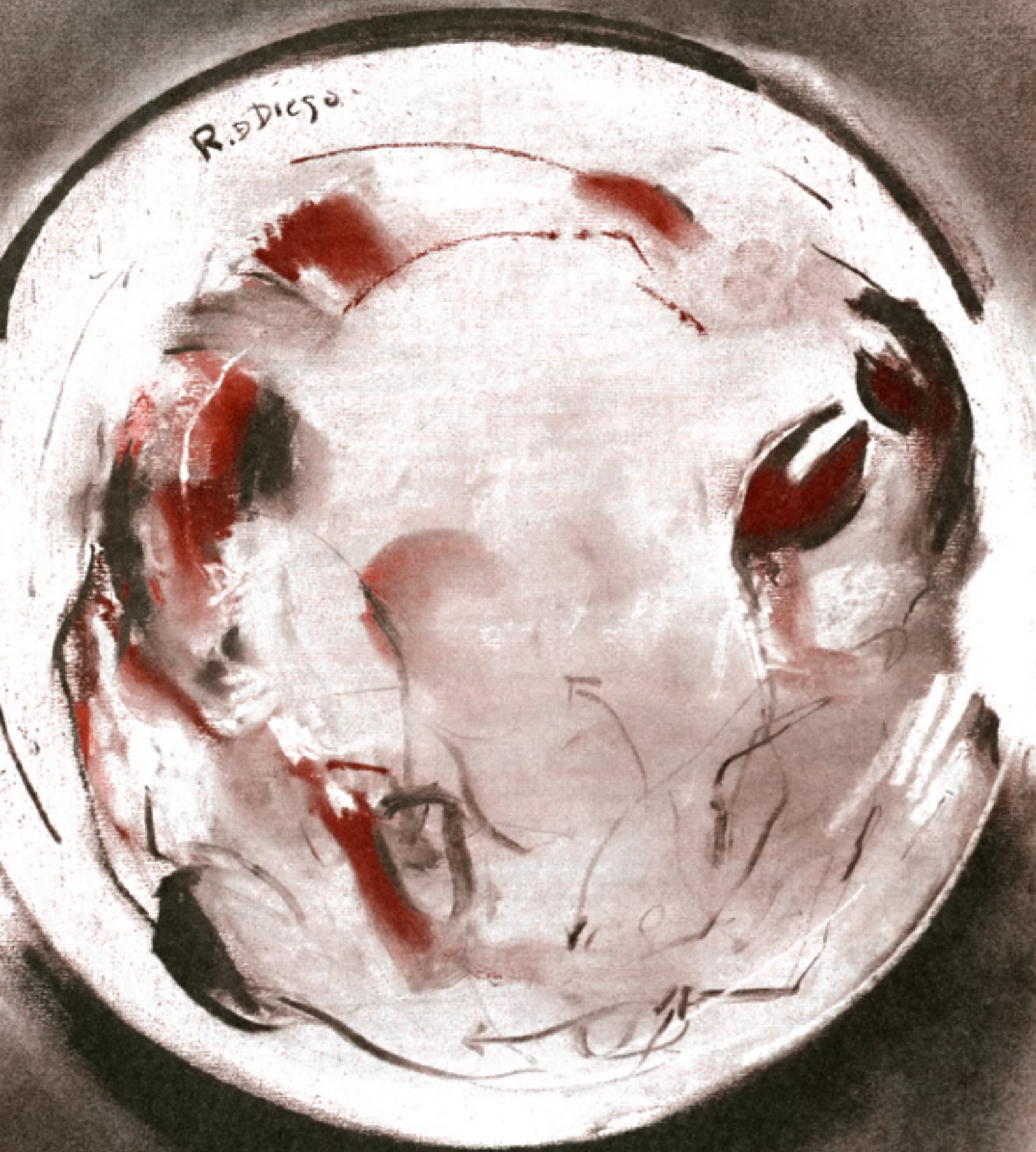


J. G. ...

R. Diego





THE CARTE OF RINCÓN DE DIEGO

FEELINGS, SOUL, TRADITION
AND SIGNATURE CUISINE IN CAMBRILS

RESERVATIONS

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RESTAURANT@RINCONDEDIEGO.COM

DIEGO CAMPOS & MONTSE ALBIOL
CAMBRILS

WWW.RINCONDEDIEGO.COM
C/DRASSANES, 19
43850-CAMBRILS PORT



SEAFOOD AND TAPAS FROM CAMBRILS

OYSTERS (1/2 DOZEN)

CLAMS AU NATUREL

SEA SNAILS (IN ROMESCO SAUCE)

SEA CUCUMBERS
(FRIED IN ANDALUSIAN STYLE)

GRILLED TARRAGONA PRAWNS

GRILLED OR STEAMED SCAMPI

SAUTÉED SCAMPI

FRIED SMALL SQUID (CHIPIRONES)

SQUID RINGS IN BATTER



STARTERS

IBERIAN CURED HAM FROM ACORN-FED
PIGS (JOSELITO GRAN RVA.) AND COUNTRY
BREAD WITH TOMATO AND OLIVE OIL

TOASTED WALNUT BREAD WITH CARAMELISED
FOIE GRAS, ONION COMPOTE AND IBERIAN CURED HAM

LOBSTER SALAD WITH PAPAYA GREEN
THAILAND AND CRAB OF SHELL SOFT

CHERRY GAZPACHO WITH LOBSTER
AND ICE CREAM OF OLIVE OIL

AJOBLANCO WITH COASTAL SHRIMP, SMOKED SARDINES,
ALMOND ICE CREAM AND QUINCE

TOMATO TARTAR WITH LOBSTER
AND A MAYONNAISE OF ITS ROE

SEA BASS CEVICHE AND PRAWN WITH "LECHE DE TIGRE"
AND ICE CREAM OF CELERY AND LIMA

WILD MUSHROOMS SALAD WITH LOCAL
PRAWNS, GRILL AND TRUFFLE SAUCE

COUSCOUS WITH GRILLED
SCARLET SHRIMP AND CURRY SAUCE

PRAWN CARPACCIO WITH PINE NUTS AND
TOMATO SORBET IN SIURANA OLIVE OIL

MEDITERRANEAN BLUEFIN TUNA
TARTAR WITH BELUGA CAVIAR (10 GR.)

BONELESS LOBSTER STEW WITH
"PEDRO SILLANO" CHICK PEAS



OUR PASTA AND RICE

NOODLES WITH LOCAL LOBSTER AND CLAMS
(MINIMUM 2 PERSONS).

FRESH PASTA WITH TOMATO,
SQUID AND PRAWNS PERFUMED WITH BASIL
AND PARMESAN CHEESE

FISH AND SEAFOOD PAELLA)
(MINIMUM 2 PERSONS

GOLDEN RICE WITH SCAMPI IN A GARLIC MAYONNAISE
(MINIMUM 2 PERSONS).

OUR FISH DISHES

WILD SEA BASS WITH RICE FALSE
SQUID IN ITS INK POTERA

CRISPY SEA BASS ON THE SICHUAN PEPPER
WITH IBERIAN RIBS BALSAMIC TERIYAKI SOUCE,
FENELL PURE AND LIME PEARLS

MONKFISH "SUQUET" WITH KING PRAWNS, CLAMS,
DELTA MUSSELS AND SEA URCHIN ESSENCE

TURBOT WITH SEASONAL MUSHROOM STEW,
PEROL SAUSAGE AND MUSHROOM SAUCE

GRILLED CAMBRILS SOLE
WITH VEGETABLES

TRADITIONALLY PREPARED
BAKED TRUNK OF SEA BASS

MONKFISH WITH PIL PIL OF MARINÉ PLANKTON,
COCKLES, PRAWNS AND ROCK MUSSELS



OUR MEAT --- DISHES

SIRLOIN STEAK WITH MUSHROOMS
AND A TRUFFLE SAUCE

GRILLED FRESH FOIE GRAS WITH PEARS
IN PEDRO XIMENEZ WINE

CRISP BONED SUCKLING PIG IN
GRAVY WITH TRIMMINGS

BONED LAMB COOKED AT LOW
TEMPERATURE WITH SAUTÉED
VEGETABLES AND GRAVY