R. de Diego.

RINCÓN DE DIEGO

MORE THAN 40 YEARS OF HISTORY
20 YEARS OF A MICHELIN STAR

THERE ARE DISHES THAT, NO MATTER HOW MUCH TIME PASSES, REMAIN IN OUR MEMORY.

AT RINCÓN DE DIEGO WE WANT TO CELEBRATE OUR 20 YEARS WITH A MICHELIN STAR IN A VERY SPECIAL WAY: RECOVERING SOME OF THE MOST EMBLEMATIC DISHES OF OUR HISTORY, THOSE THAT HAVE MADE US SHARE SO MANY GOOD MOMENTS.

THEREFORE, FROM OCTOBER 16TH TO NOVEMBER 8TH, 2026, WE HAVE PREPARED A COMMEMORATIVE MENU THAT WILL BE A JOURNEY THROUGH OUR FLAVORS, OUR HISTORY AND THE MEMORIES OF ALL THESE YEARS.

BECAUSE AFTER MORE THAN FOUR DECADES, THE MOST IMPORTANT THING IS NOT THE ACCOLADES, BUT ALL THE PEOPLE WHO HAVE ACCOMPANIED US ON THIS JOURNEY.

WE WOULD BE DELIGHTED TO SEE YOU AGAIN AND CELEBRATE THESE 20 YEARS TOGETHER.

WITH ALL OUR WARM REGARDS,

THE FAMILY AND TEAM
AT RINCÓN DE DIEGO
CAMBRILS

COMMEMORATIVE SUMMUM MENU

A TRIBUTE TO OUR GREAT CLASSICS

FROM OCTOBER 16TH TO NOVEMBER 8TH, 2026

SNACKS AND APPETIZERS
GLASS OF "CAVAS HILL" – FERRER WINES

*****

LA RÁPITA KING PRAWN SALAD WITH OYSTER MUSHROOMS,
CRISPY LEEK AND FIVE ROMESCO SAUCES

*****

CARAMELIZED FOIE GRAS TOAST WITH ONION COMPOTE,
IBERIC HAM AND AGED PORT JUS SERVED
WITH SMOKED EEL CREAM AND SWEETCORN FOAM

*****

SHELLED LOCAL EUROPEAN LOBSTER
IN PEDROSILLANO CHICKPEA STEW

*****

SPINY LOBSTER AND CAVIAR
WITH FARM-FRESH EGG, CRISPY POTATO
AND ARMAGNAC ANCHOVY SAUCE

*****

CRISPY SEA BASS
WITH SICHUAN PEPPER,
CELERIAC PUREE AND IBERIC RIB TERIYAKI

*****

MILK-FED LAMB SHANK
WITH MASSAMAN CURRY

*****

MILLION DOLLLAR DESSERT

*****

PETIT FOURS

COMMEMORATIVE SUMMUM WITHOUT PAIRING:

120,00 €/PERS.

COMMEMORATIVE SUMMUM + WINE CELLAR:

½ BOTTLE WINE OR CAVA SELECTION OF OUR SOMMELIER + WATER + COFFEE

140,00 €/PERS.

COMMEMORATIVE SUMMUM + WINE PAIRING:

WINE PAIRING SELECTION OF OUR SOMMELIER + WATER + COFFEE

180,00 €/PERS.

(VAT INCLUDED)

ORDER DEADLINE: LUNCH: UNTIL 2:30 P.M. | NIGHT: UNTIL 9:30 P,M.

AS WE ALWAYS WORK WITH SEASONAL PRODUCTS, OUR MENUS MAY BE SUBJECT TO CHANGES.

WE AIM TO CREATE THE BEST POSSIBLE HARMONY AT YOUR TABLE.
FOR THIS REASON, OUR MENUS ARE ONLY SERVED FOR FULL TABLES.