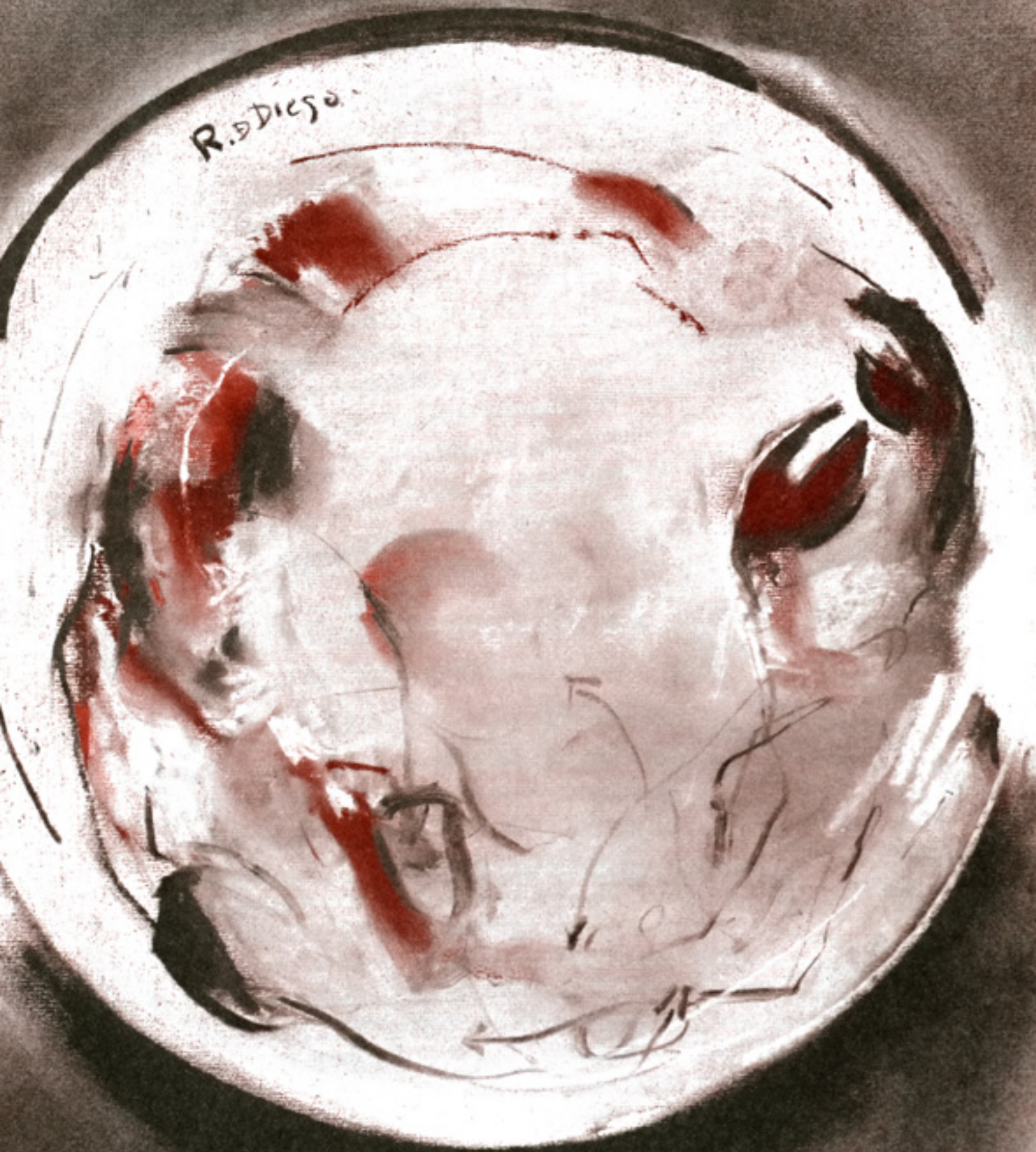


J. G. ...

R. Diego





THE CARTE OF RINCÓN DE DIEGO

FEELINGS, SOUL, TRADITION
AND SIGNATURE CUISINE IN CAMBRILS

RESERVATIONS

T. 977 36 13 07

F. 977 36 56 10

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)

FRIED SMALL SQUID

GRILLED TARRAGONA PRAWNS

GRILLED OR STEAMED SCAMPI

SAUTÉED SCAMPI

SQUIDS AT "ANDALUZA" STYLE

SQUID RINGS IN BATTER



STARTERS

IBERIAN CURED HAM FROM ACORN-FED
PIGS AND COUNTRY BREAD
WITH TOMATO AND OLIVE OIL

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

LOBSTER WITH THAI GREEN PAPAYA SALAD
AND SOFT SHELL CRAB

RAMEN SOUP
(MONKFISH, PRAWNS, MUSSELS AND SQUID NOODLES)

LOBSTER WITH TOMATO TARTAR
AND MAYONNAISE OF ITS CORAL

CEVICHE OF SEA BASS AND WHITE SHRIMP OF CAMBRILS,
PASSION FRUIT AND SORBET OF CELERY AND LIME

RED PRAWN SALAD WITH MUSHROOMS,
ROASTED VINAIGRETTE AND TRUFFLE

CARABINEROS, COUSCOUS
AND THAI RED CURRY

CARPACCIO OF PRAWNS WITH PINE NUTS,
ICE CREAM OF ITS CORAL AND OIL CAVIAR

TARTAR WITH RED TUNA, AVOCADO
AND BELUGA CAVIAR (10GR.)

POTAJE DE BONED LOBSTER WITH
CHICKPEAS "PEDROSILLANO"



OUR PASTA AND RICE

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

NOODLES TRUFFLED WITH MUSSELS, PRAWN,
COCKLES, PIL PIL DE PLANKTON AND PARMESAN

FISH AND SEAFOOD PAELLA)
(MINIMUM 2 PERSONS

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

OUR FISH DISHES

WILD SEABASS WITH FAKE SQUID RICE
FROM POTERA IN ITS INK

CRUNCHY SEA BASS WITH SICHUAN PEPPER
WITH BALSAMIC TERIYAKI OF IBERIAN RIB,
FENNEL PUREE AND LIME PEARLS

SUQUET STYLE SINGAPORE
(MONKFISH, KING PRAWNS, CLAMS,
SOFT-SHELL CRAB AND SPIDER CRAB)

TURBOT WITH MUSHROOM STEW,
POT SAUSAGE AND MUSHROOM SAUCE

GRILLED SOLE WITH
ORGANIC VEGETABLES

BAKED SEA BASS LOG ELABORATED
IN A TRADITIONAL WAY



OUR MEAT --- DISHES

SIRLOIN OF VEAL WITH MUSHROOMS
AND WINE SAUCE OF THE PRIORY

GRILLED FRESH FOIE GRAS WITH PEARS
IN PEDRO XIMENEZ WINE

CRISP BONED SUCKLING PIG IN
GRAVY WITH TRIMMINGS

BABY LAMB SHANK WITH
MASSAMÁN CURRY SAUCE

BREAD AND ENTERTAINMENT SERVICE 4.50 €
WE WILL SERVE THESE ACCESSORIES BY DEFAULT,
IF YOU DO NOT WANT THIS SERVICE,
LET US KNOW WHEN PLACING YOUR ORDER.

IF YOU HAVE ANY FOOD INTOLERANCE,
PLEASE CONTACT OUR STAFF.



OUR DESSERTS

A JOURNEY THROUGH HAVANA
MOJITO AND CHOCOLATE CIGAR FILLED WITH AGED RUM

VIVA MÉXICO
*CHOCOLATE AND HAZELNUT COIN FROM MEXICO,
"DRUNK CAKE" WITH VANILLA AND TEQUILA,
AVOCADO ICE CREAM AND LIME CREAM*

NATURAL FRUIT SALAD
WITH IT SORBETES

THE GOLDEN EGG

CATALAN CREAM FOAM
WITH VANILLA ICECREAM

CHOCOLAT SOUFLE WITH ICECREAM
AND HASSELNUT BISCUITS
(15 MINUTES OF PREPARATION ARE NEEDED)

SMALL TASTING OF OUR DESERTS
(15 MINUTES OF PREPARATION ARE NEEDED)

SEMILIQUID OF PRALINE
WITH VANILLA ICECREAM