

J. Galt 1988

R. Diego





SUMMUM MENU

CAMBRILS 2024

DEADLINE TO REQUEST IT

NOON: UNTIL 2:30 P.M.

NIGHT: UNTIL 9:30 P.M.

BOOKING

T. 977 36 13 07

RESTAURANT@RINCONDEDIEGO.COM

DIEGO CAMPOS, RUBÉN CAMPOS & MONTSE ALBIOL
CAMBRILS, 2024

WWW.RINCONDEDIEGO.COM

C/DRASSANES, 19

43850-CAMBRILS PORT



SUMMUM MENU

SNACKS AND APPETIZERS

STRAWBERRY "SALMOREJO"
WITH PRAWNS AND IBERIAN HAM

COASTAL PRAWN TARTAR, AVOCADO AND PEANUT
ROYAL, APPLE AND CELERY AND LIME SORBET

LOBSTER WITH CHILICRAB,
FARM EGG AND CRISPY POTATOES

ANEMONES RICE WITH ESPARDEÑAS
AND LEMONGRASS AIOLI

SEA BASS WITH SQUID NOODLES
AND THAI MUSSEL SAUCE

SUCKLING LAMB SHANK WITH
FALSE CÉLERI RICE AND ITS GIZZARDS

HAVANA DELIRIUM
(MOJITO AND COFFEE CIGAR WITH CUBAN ORIGIN CHOCOLATE)

PEACH, WHITE CHOCOLATE, VIOLET, RED FRUITS,
ALMOND ICE CREAM AND BERGAMOT

PETITS FOURS

SUMMUM WITHOUT PAIRING:

125,00 €/PERS.

SÚMMUM + WINERY:

WINE OR CAVA (1 BOTTLE FOR 2 PERSONS) + WATER + COFFEE

145,00 €/PERS.

SUMMUM + PAIRING:

175,00 €/PERS.

(VAT INCLUDED)

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BECAUSE WE ALWAYS WORK WITH SEASONAL PRODUCTS, OUR MENUS MAY CHANGES