

J. Galt 1988

R. Diego





SÚMMUM MENU

CAMBRILS 2022

DEADLINE TO ORDER THE MENU

NOON: UNTIL 2:30 P.M.

NIGHT: UNTIL 9:30 PM.

BOOKING

T. 977 36 13 07

F. 977 36 56 10

RESTAURANT@RINCONDEDIEGO.COM

DIEGO, RUBÉN CAMPOS & MONTSE ALBIOL

CAMBRILS 2022

WWW.RINCONDEDIEGO.COM

C/DRASSANES, 19

43850-PORT OF CAMBRILS



SÚMMUM MENU

SNACKS AND APPETIZERS

LLOPART MICROCOSMOS ROSE BRUT NATURE (CORPINNAT)

WHITE PRAWN MOSAIC FROM THE COAST
WITH APPLE, CELERY, LIME AND WATSSABI ICE CREAM

ALEGRA ROSADO BERONIA (D.O. CA RIOJA)

GRILLED TOMATO AND PRAWN TARTARE,
JALAPEÑO FOAM

TRIMBACK RIESLING (AOC ALSACE)

LOBSTER RAVIOLI
WITH CHILI CRAB SAUCE

PAZO PIÑEIRO SOBRE LIAS (D.O. ALBARIÑO)

HAKE CHEEKS WITH ITS PIL PIL SAUCE
AND CRISPY POTATO

RITA VINYES DOMENECH (D.O. MONTSSANT)

URTA WITH AUTUMN GARNISH
(MUSHROOMS AND CALÇOTS)

FINCA RACONS (D.O. COSTERS DEL SEGRE)

BLACK ANGUS WITH PUMPKIN

DOMINIO FOURNIER CRIANZA (D.O. RIBERA DE DUERO)

GRAND CASINO RD

(PASSION FRUIT BONBON, WHISKY CAKE, CHOCOLATE PURE AND
COFFEE CREAM, YUZU MOUSSE, WHITE CHOCOLATE AND COCONUT SPHERE)

GRAN TORELLÓ GRAN RESERVA (CORPINNAT)

PETITS FOURS

PRICES SÚMMUM MENÚ

WITH WINE

165,00 €/PERS.

WITHOUT WINE

115,00 €/PERS.

WE OFFER YOU THE OPTION OF:

WINE OR CAVA (1 BOTTLE FOR 2 PERS.) + WATER + COFFEES

135,00 €/PERS.

(VAT INCLUDED)