

J. G. ... 1981

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

RED TUNA TARTAR, DASHI, GUACAMOLE
AND WASABI ICE CREAM

TEARDROP PEA
WITH SQUID

CREAM OF SMOKED EEL,
RED SHRIMP AND PUMPKIN

CHICKPEA STEW WITH LOBSTER,
IBERIAN JOWL AND CAVIAR

THAI SEA BASS
WITH TUPINAMBO PUREE

SUCKLING LAMB WITH SEASONAL
MUSHROOMS AND PÂTÉ

SNOWBALL
(DRY MERINGUE, COCONUT ICE CREAM,
YUZU CREAM AND YOGURT POWDER)

CHOCOLATES

PETITS FOURS

SUMMUM WITHOUT PAIRING:

120,00 €/PERS.

SÚMMUM + WINERY:

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

140,00 €/PERS.

SUMMUM + PAIRING:

170,00 €/PERS.
(VAT INCLUDED)

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