



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

WHITE SHRIMP TARTARE, COCONUT WHITE GARLIC,
ALMOND AND BERGAMOT ICE CREAM

LOBSTER SALAD

WHITE ASPARAGUS, COCKLES
AND ORANGE EMULSION

ANEMONES RICE WITH ESPARDEÑAS
AND LEMONGRASS AIOLI

SEA BASS WITH SQUID NOODLES
AND THAI MUSSEL SAUCE

IBERIAN PIG TROTTERS
WITH CRAYFISH

TANGERINE ICE CREAM CUT

MUSCOVADO MILLEFEUILLE, BAILEYS ICE CREAM,
MASCARPONE FOAM, BROWNIE AND COFFEE SOIL

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