

# EL RINCONCILLO



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MENU

## **MENU N°1**

PRICE: 29,00€

- Salmorejo (thick style of gazpacho) with Iberian ham and egg
- Fried anchovies
- Scrambled egg with ham and asparagus

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· Baked salmon fillet with orange cream or Redondillo beef roast loin in sauce

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· Homemade dessert and coffee

## **MENU N°2**

PRICE: 32,00€

- Roasted peppers with tuna fish north and Cantabria anchovies
- Sticks of cod in olive oil
- Scrambled egg with ham, mushrooms

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· Monkfish loin seafood sauce or pig cheek to sherry wine

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· Homemade dessert and coffee

## **MENU N°3**

PRICE: 35,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acorn-fed pork loin, Pure sheep milk cheese with designation of origin from Zamora

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- Salad El Rinconcillo
  - Sticks of cod in olive oil
  - Spinach with chickpeas.
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· Cod fillet in roteña sauce or Iberian Loin stuffed of vegetable

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· Homemade dessert and coffee

## **MENU N°4**

PRICE: 40,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acorn-fed pork loin, Pure sheep milk cheese with designation of origin from Zamora

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- Cantabrian anchovies extra virgin olive oil
  - Loin of fried cod
  - Spinach with chickpeas
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Main course to select from:

- Cod fillet in Roteña sauce
  - Squid in its ink with baked rice and dried fruit
  - Duck confit with chestnut puree and raspberry sauce
  - Iberian pork sirloin in brandy sauce
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· Homemade dessert and coffee

## **MENU N°5**

PRICE: 45,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acornfed pork loin, Pure sheep milk cheese with designation of origin from Zamora

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· King prawns or White prawns from Huelva

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· Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce

· Scrambled egg with Iberian ham, mushrooms and asparagus

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Main course to select from:

- Soupy seafood rice
  - Hake loin in Brandy cream Bilbaina sauce
  - Sirloin Iberian sirloin in barbecue sauce
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· Homemade dessert and coffee

## **MENU N°6**

PRICE: 49,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acorn-fed pork loin, pure sheep milk cheese with designation of origin from Zamora

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· Salad El Rinconcillo

· Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce

- King prawns or White prawns from Huelva

· Hearts of artichoke in extra virgin olive oil and Iberian ham

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Main course to select from:

- Fillet of cod in green sauce
  - Fillet of meagre fish in Bilbaina sauce
  - Tournedos of Iberian sirloin in mushroom sauce
  - Lamb Chops
  - Iberianmeat to the caramel
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· Homemade dessert and coffee

## **MENU N°7**

PRICE: 53,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acorn-fed pork loin, pure sheep milk cheese with designation of origin from Zamora

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· Chef's special salad

· King prawns or White prawns from Huelva

· Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce

· Squid in its ink with baked rice and king prawns

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· Main course to choose from our wide selection of fish and meat

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· Homemade dessert and coffee and one glass of liquor

## **MENU N°8**

PRICE: 57,00€

· Assortment of Iberian pork cold cuts: Iberian acorn-fed pork ham, Iberian acorn-fed pork loin, pure sheep milk cheese with designation of origin from Zamora

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· Tartar of wild red tuna

· Grilled seafood: King prawns or White prawns from Huelva, Scarlet shrimp and crab

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· Main course to choose from our wide selection of fish and meat

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· Homemade dessert and coffee and one glass of liquor

# EL RINCONCILLO

## General conditions:

The menus are prepared and based on tastings of our starter dishes (a portion for 4 people) plus a main course to select depending on the menu.

The prices are always per person, V.A.T. included.

In the Menus, beverages such as beers, refreshments or Manzanilla type of Sherry, are included, as well as young wines or vintage wines (crianzas) in the ratio of a bottle per 3 guests.

We require a deposit of Euro 6,00€ per guest at least 15 days prior to the event to confirm booking , and this will not be refundable in case of partial or full cancellation of the reservation.

Menus are valid from 01/01/2019 to 30/12/2019.

For other quotes do not hesitate to call us either on +34 954 22 31 83, or contacting us via e-mail at: [info@elrinconcillo.es](mailto:info@elrinconcillo.es), or booking directly at [reserva@elrinconcillo.es](mailto:reserva@elrinconcillo.es).



# EL RINCONCILLO



TAPAS **TASTING**

## **MENU N°1**

PRICE PER PERSON: 37,00€ (VAT INCLUDED)

- Spinach with chickpeas
- Iberian cured ham
- Manchego mature cheese
- Iberian cured pork loin
- Flavoury dice of Spanish potato omelette
- Small cod fritters
- Iberian pork sirloin in brandy sauce
- Thick creamy type of gazpacho from Córdoba
- Monkfish loin seafood sauce
- Scrambled egg with ham and asparagus and mushrooms

## **DRINKS**

- Beers and refreshments
- Young white wines and vintage red wines
- Light Sherry and dry Sherry wines

## **DESSERTS**

- Coffee and Homemade dessert



## **MENU N°2**

PRICE PER PERSON: 43,00€ (VAT INCLUDED)

- Spinach with chickpeas
- Iberian cured ham
- Manchego mature cheese
- Iberian cured pork loin
- Flavoury dice of Spanish potato omelette
- Small cod fritters
- Fillet of meagre fish in Bilbaina sauce
- White shrimps from Huelva
- Squid in its ink with baked rice and dried fruit
- Meat of Iberian pigrefills
- Clams from Huelva in garlic sauce

### **DRINKS**

- Beers and refreshments
- Young white wines and vintage red wines
- Light Sherry and dry Sherry wines

### **DESSERTS**

- Coffee and Homemade dessert