

EL RINCONCILLO



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MENU

MENU N°1

PRICE: 33,00€

- Salmorejo (thick style of gazpacho) with Iberian ham and egg
 - Sticks of cod in olive oil
 - Scrambled egg with ham and asparagus
-
- Baked salmon fillet with orange cream or pig cheek to sherry wine
-
- Homemade dessert and coffee

MENU N°2

PRICE: 37,00€

- Roasted peppers with tuna fish north and Cantabria anchovies
 - Sticks of cod in olive oil
 - Spinach with chickpeas
-
- Cod fillet in Roteña sauce or Iberian Loin stuffed of vegetable and fruits
-
- Homemade dessert and coffee

MENU N°3

PRICE: 42,00€

· 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

- Cantabrian anchovies extra virgin olive oil and tomato
 - Loin of fried cod
 - Spinach with chickpeas.
-

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
-

· Homemade dessert and coffee

MENU N°4

PRICE: 47,00€

· 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

- Salad the Rinconcillo
 - 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
-

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
-

· Homemade dessert and coffee

MENU N°5

PRICE: 55,00€

· 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

- Roasted peppers with tuna fish north and Cantabria anchovies
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - White prawns from Huelva
 - Hearts of artichoke in extra virgin olive oil and Iberian ham
-

Main course to select from:

- Fillet of cod in green saucee
 - Fillet of meagre fish in Bilbaina sauce
 - Stew of bull meat from Seville
 - Lamb Chops
 - Iberian meets to the caramel
-

· Homemade dessert, coffee and one glass of liquor

MENU N°6

PRICE: 60,00€

· 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 and Riera sausage

- Salad El Rinconcillo
 - White prawns from Huelva
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - Loin of fried cod
-

Main course to select from:

- Cantabrico hake loin in seafood sauce
- Fillet of meagre fish in Bilbaina sauce

EL RINCONCILLO

- Iberian sirloin in barbecue sauce
- Duck confit with chestnut puree and raspberry sauce
- Beef tenderloin with mushroom sauce

-
- Homemade dessert, coffee and one glass of liquor

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 10, 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 02/01/2021 to 30/12/2021.

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, or booking directly at: reserva@elrinconcillo.es.

EL RINCONCILLO



TAPAS **TASTING**

MENU N°1

PRICE PER PERSON: 39,00€ (VAT INCLUDED)

- Iberian pork ham.
- Pure sheep milk cheese.
- Acorn-fed pork loin
- Salmorejo (thick style of gazpacho) with Iberian ham and egg.
- Spinach with chickpeas.
- Sticks of cod in olive oil
- Scrambled egg with ham and asparagus.
- Squid stuffed with seafood sauce
- Cod fillet in Roteña sauce
- Roasted pork knuckle in brandy sauce

DRINKS

Beers, refreshments or Manzanilla type of Sherry are included, as well as young wines or vintage wines (crianzas).

DESSERTS

- Coffee and Homemade dessert

MENU N°2

PRICE PER PERSON: 45,00€ (VAT INCLUDED)

- berian pork ham
- Pure sheep milk cheese
- Acorn-fed pork loin
- Galician clams Marinera (fishermen's) style
- Prawns from Huelva
- Spinach with chickpeas
- Spanish potato omelette
- Sticks of cod in olive oil
- Black rice with squid and prawns
- Hake loin in seafood sauce
- Iberian sirloin in brandy sauce

DRINKS

Beers, refreshments or Manzanilla type of Sherry are included, as well as young wines or vintage wines (crianzas)

DESSERTS

- Coffee and Homemade dessert

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General conditions:

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.

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EL RINCONCILLO



MENU
(WITHOUT DRINKS)

MENU N°1

PRICE: 28,00€

- Salmorejo (thick style of gazpacho) with Iberian ham and egg
 - Sticks of cod in olive oil
 - Scrambled egg with ham and asparagus
-
- Baked salmon fillet with orange cream or pig cheek to sherry wine
-
- Homemade dessert and coffee

MENU N°2

PRICE: 32,50€

- Roasted peppers with tuna fish north and Cantabria anchovies
 - Sticks of cod in olive oil
 - Spinach with cheakpeas
-
- Cod fillet in Roteña sauce or Iberian Loin stuffed of vegetable and fruits
-
- Homemade dessert and coffee

MENU N°3

PRICE: 37,50€

· 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

- Cantabrian anchovies extra virgin olive oil and tomato
 - Loin of fried cod
 - Spinach with chickpeas.
-

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
-

· Homemade dessert and coffee

MENU N°4

PRICE: 42,50€

· 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

- Salad the Rinconcillo
 - 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:

- 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
-

· Homemade dessert and coffee

MENU N°5

PRICE: 47,00€

· 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

- Roasted peppers with tuna fish north and Cantabria anchovies
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - White prawns from Huelva
 - Hearts of artichoke in extra virgin olive oil and Iberian ham
-

Main course to select from:

- Fillet of cod in green saucee
 - Fillet of meagre fish in Bilbaina sauce
 - Stew of bull meat from Seville
 - Lamb Chops
 - Iberian meets to the caramel
-

· Homemade dessert, coffee and one glass of liquor

MENU N°6

PRICE: 52,00€

· 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 and Riera sausage

- Salad El Rinconcillo
 - White prawns from Huelva
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - Loin of fried cod
-

Main course to select from:

- Cantabrico hake loin in seafood sauce
- Fillet of meagre fish in Bilbaina sauce

EL RINCONCILLO

- Iberian sirloin in barbecue sauce
- Duck confit with chestnut puree and raspberry sauce
- Beef tenderloin with mushroom sauce

-
- Homemade dessert, coffee and one glass of liquor

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 THESE MENUS THE DRINK IS NOT INCLUDED

We require a deposit of Euro 10, 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.

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