

EL RINCONCILLO



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MENU

MENU N°1

PRICE: 37,00€

- Timbale of roasted peppers with white tuna and smoked sardine loin
- Sticks of cod in olive oil
- Spinach with cheakpeas
- Iberian ham croquettes

· Baked salmon fillet with orange cream or pig cheek to sherry wine

· Homemade dessert and coffee

MENU N°2

PRICE: 45,00€

- Cantabrian anchovies and tomatoes from Los Palacios
- Spinach with cheakpeas
- Sticks of cod in olive oil
- Cuttlefish meatballs with seafood sauce
- Scrambled eggs with mushrooms, wild asparagus and Iberian ham

Main course to choose from:

- Cod Loin Roteña sauce, Roast Pork Knuckle
- Duck confit with chestnut puree and raspberry sauce
- Iberian loin stuffed with PX sauce of nuts

· Homemade dessert and coffee

MENU N°3

PRICE: 55,00€

- 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

- Scalibada salad with vegetables and smoked sardines loin
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - Seafood croquettes
 - Piquillo peppers stuffed with cod
 - Scrambled eggs with mushrooms, wild asparagus and Iberian ham
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Main course to choose from:

- Soupy rice with seafood
 - Cod loin casserole a la marinera with king prawns and chirlas from Huelva
 - Iberian sirloin tournedo with roasted potatoes and brandy sauce
 - Sevillian bull stew
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- Homemade dessert and coffee

MENU N°4

PRICE: 63,00€

- 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
 - White prawns from Huelva
 - Cod fillet cubes fried in extra olive oil
 - Red tuna mojama from almadraba
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EL RINCONCILLO

Main course to select from:

- Cantabrian Hake Loin in seafoof sauce
 - Seabass Loin in Bilbaina sauce
 - Black rice with King prawns
 - Iberian porc "Presa"
 - Duck confit with chestnut puree and raspberry sauce
 - Beef sirloin with mushrooms
 - Suckling lamb chops
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- Homemade dessert and coffee

PRICE LIST 2022

Menú 1: 37,00€

Menú 2: 45,00€

Menú 3: 55,00€

Menú 4: 63,00€

GENERAL CONDITIONS:

The Menus are prepared based on the tasting of the starter dishes (serving for 4 people) and a final plate to be chosen according to the Menu.

For those menus confirmed less than three days before the event, they could be subject to changes depending on the market.

The menus could have alterations, prior notice to the client, due to modification in any of the components of the menus.

Prices are understood in all cases per person and VAT. included.

In the Menus, during meals, there are drinks included: Beers, Soft drinks, Manzanillas, young wines or crianza, One bottle for every 3 people.

€ 10.00 deposit per person. For the firm reservation at least 15 days before the event, except for the month of December which will be 30 days and will not be refundable for the total or partial cancellation of the reservation.

The menus will be valid from 02/01/2022 to 30/12/2022.

For other quotes, do not hesitate to call us at: 954 22 31 83 or by contacting us via email: reservas@elrinconcillo.es.

EL RINCONCILLO



TAPAS **TASTING**

TAPAS TASTING N°1

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

- Iberian pork ham
- Pure sheep milk cheese
- Acorn-fed pork loin
- Iberian ham croquettes
- 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

BEVERAGES

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

DESSERTS

- Homemade dessert and coffee

TAPAS TASTING N°2

PRICE PER PERSON: 52,00€ (VAT INCLUDED)

- Iberian pork ham
- Pure sheep milk cheese
- Acorn-fed pork loin
- Galician clams Marinera (fishermen's) style
- Salmon and avocado tartare
- Spinach with chickpeas
- Sticks of cod in olive oil
- Black rice with squid and prawns
- Cod fillet in green sauce
- Iberian sirloin in brandy sauce

BEVERAGES

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

DESSERTS

- Homemade dessert and coffee

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.
- 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 02/01/2022 to 30/12/2022.
- For other quotes do not hesitate to call us either on +34 954 22 31 83, or contacting us via e-mail at: reservas@elrinconcillo.es.

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MENU
(WITHOUT BEVERAGE)

MENU N°1

PRICE: 30,00€

- Timbale of roasted peppers with white tuna and smoked sardine loin
- Sticks of cod in olive oil
- Spinach with cheakpeas
- Iberian ham croquettes

· Baked salmon fillet with orange cream or pig cheek to sherry wine

· Homemade dessert and coffee

MENU N°2

PRICE: 37,00€

- Cantabrian anchovies and tomatoes from Los Palacios
- Spinach with cheakpeas
- Sticks of cod in olive oil
- Cuttlefish meatballs with seafood sauce
- Scrambled eggs with mushrooms, wild asparagus and Iberian ham

Main course to choose from:

- Cod Loin Roteña sauce, Roast Pork Knuckle
- Duck confit with chestnut puree and raspberry sauce
- Iberian loin stuffed with PX sauce of nuts

· Homemade dessert and coffee

MENU N°3

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
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- Scalibada salad with vegetables and smoked sardines loin
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - Seafood croquettes
 - Piquillo peppers stuffed with cod
 - Scrambled eggs with mushrooms, wild asparagus and Iberian ham
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Main course to choose from:

- Soupy rice with seafood
 - Cod loin casserole a la marinera with king prawns and chirlas from Huelva
 - Iberian sirloin tournedo with roasted potatoes and brandy sauce
 - Sevillian bull stew
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- Homemade dessert and coffee

MENU N°4

PRICE: 55,00€

- 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 the Rinconcillo
 - Galician clams Marinera (fishermen's) style or small wedge-shaped oval clams from Huelva in garlic sauce
 - White prawns from Huelva
 - Cod fillet cubes fried in extra olive oil
 - Red tuna mojama from almadraba
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Main course to select from:

- Cantabrian Hake Loin in seafoof sauce
- Seabass Loin in Bilbaina sauce
- Black rice with King prawns

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- Iberian porc "Presa"
 - Duck confit with chestnut puree and raspberry sauce
 - Beef sirloin with mushrooms
 - Suckling lamb chops
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