

J. G. ... 1988

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

TWO-COLOR GAZPACHO
WITH LOBSTER

LEMONFISH AND
PASSION FRUIT CEVICHE

MUSSELS WITH THAI SAUCE AND CELERY PUREE,
ACCOMPANIED BY KABAYAKI EEL,
PUFF PASTRY BREAD AND DUXELLE

IBERIAN JOWL WITH CAVIAR AND PARMENTIER
IN HOMAGE TO SANTI SANTAMARÍA

SEA BASS WITH ITS PIL PIL
AND FALSE BLACK NOODLES

BLACK ANGUS INGOT WITH MUSHROOMS
AND BUTTER WITH FINE HERBS

HAVANA DELIRIUM
(MOJITO AND COFFEE CIGAR WITH CUBAN-ORIGIN CHOCOLATE)

AUTUMN
(PUMPKIN, MANDARIN, CARROT AND CHESTNUT)

PETITS FOURS

SUMMUM WITHOUT PAIRING:

125,00 €/PERS.

SÚMMUM + WINERY:

WINE OR CAVA (1 BOTTLE SELECTION OF OUR SOMMELIER FOR 2 PERSONS) + WATER + COFFEE

145,00 €/PERS.

SUMMUM + PAIRING:

175,00 €/PERS.

(VAT INCLUDED)

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