

Welcome

Our menú is subject to change depending the season
Thanks in advance

OUR CLASSICS

Oyster Nathalie & Sebastien nº 2 (Marennes Oléron)	4,50/unit.
Homemade iberian ham croquettes made with fresh goat milk	3,50/unit.
Anchovy toast with goats butter	4,50/unit.
Sweet chilli king prawns from local fish market	18,50
Bluefin tartar, bread, arbequina oil and tomato	19
Sea bass ceviche, lime and coriander	18,50
Fillet steak tartar	15,50
Fresh cuttlefish, kimchee and citrics	17,50

FROM OUR LOCAL FISH MARKET..... WHITE PRAWNS

Our Russian salad with white prawns and loaves of bread	17,50 (½ 9,50)
Cured white prawn's toast and Caspian Pearl caviar	14,50/unit.
Homemade raviolis stuffed with white prawns and sage butter	17,50 (½ 9,50)
Homemade fishballs (monkfish and white prawns) and red prawns sauce	18 (½ 10)

THE RICE

Valenciana -chicken, rabbit and vegetables-	18,50
Senyoret -monkfish, cuttlefish and red prawns	21
Oven baked rice	19,50
Red prawn, monkfish and artichokes	28
Blue lobster and monkfish	28
Loin of iberian pork, foie and boletus	21
Noodles with duck, foie and boletus	21

All our rice dishes are made with AOVE, using the suitable rice's varieties depending the way of cooking. Minimum 2 people. On request. Only available for lunchtime

INNOVATIONS

Iberian pork chop sandwich and truffled brie cheese	8,50/unit.
Wagyu® beef jerky	25
Bluefin tuna Akami (upper part of back meat), pickled green tomatoes and sherry wine	18,50
Croaker's fritter, Mac sauce and Cheddar vintage	4/unit.
Grilled eggplant, smoked eel and goat's butter	18
Fried octopus, barbecued onion and truffle	21

RINCON'S GRILL

DAILY WILD FISH

(according to catch, limited units)

Sole	75/kg.
John Dory	70/kg.
Turbot	70/kg.
Sea bream	70/kg.
Virrey	65/kg.

MEAT

Beef (Frisona breed) sirloin, café París sauce and Robuchon's mashed potatoes	26
Matured T-bone (Frisona breed)	75/kg.

DESSERT

Homemade cream caramel made with fresh sheep's milk and Chantilly	7,50
Yuzu creamy millefeuilles and toasted meringue	7,25
Hot apple cake and pistachio ice cream	8
The chocolate cake (Valrhona), hazelnut and chantilly	7,50
The tiramisu 2.0	7,50
<i>Our cheesecake</i>	8

And what better than some SWEET WINES to accompany these desserts

Casta Diva cosecha miel	3,50
Chateau Doisy-Verdines	5,50
Domaine Perna Batut	3,50
Julian Chivite colección 2015	3,50
Nectar de Farruche	3,50
Pago de Tharsys	3,50

Dishes contain more ingredients than those mentioned.

In case of allergy or intolerance, please contact us.

(EU Reglament 1169/2011).

VAT included - Prices expressed in Euros (€)