

Starters

Chípirones - Chargrilled baby Calamars in olive Oil, Lemon & Garlic. £9.50

Vieiras - Fresh Scallops & Prawns baked with Lobster sauce topped with a little Cheese. £10.50

Gambones al Rincón o a la Segoviana

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King Prawns with Cream, Garlic Lemon, and Garlic
Or with Serrano ham, Sage, Wine and Butter £9.95

Main

Lenguado - Grilled Dover Sole £24.50

Raya - Fresh Skate wing Onions, Butter Lemon. £18.50

Rape Langosta - Monk Fish tails with Tiger Prawns in Lobster sauce £19.50

Ternera Rincón - Medallions of fillet of Veal, Cream, Wine, wild Mushrooms or in Lobster sauce with Tiger Prawns £18.50

Silla de Cordero - Rack of Lamb cooked with Rosemary £15.50

Solomillo - Grilled Fillet Steak £20.50

Medallones de solomillo - Medallions of fillet with blue Cheese, Cream and Brandy or with green Peppercorns, Onions, Wine and glaze £20.95

Paella Valenciana -

Mixed Chicken and Seafood £35.00
Or Seafood Paella £38.00

Seasonal Vegetables £3.00

Home Made Desserts £5.00