

# El Rincon

## SPANISH RESTAURANT

[www.elrincon-restaurant.co.uk](http://www.elrincon-restaurant.co.uk)

3 Courses £39.95

2 Courses £30.00

### Starters

#### SOPA DEL DIA

Homemade soup of the day.

#### CALAMARES

Deep fried squid in a fresh batter.

#### SALMON AHUMADO

Smoked salmon with prawns.

#### MEJILLONES PERNOD / PROVENZALA

Fresh mussels, cream, & pernod or with garlic, herbs, onions and tomato.

#### JAMON Y MELON

Spanish cured Serrano ham with melon.

#### FILLOAS

Baked crepe filled with ricotta cheese, spinach & raisins.

#### PIMIENTOS

Sweet peppers filled with a vegetables, rice, tomato topped with cheese and baked.

#### BERENJENA ASADA

Baked aubergine with sun-dried tomatoes, fresh basil & topped with cheese.

#### CROQUETAS

Croquettes with chicken or Iberico ham and béchamel sauce.

#### CHANQUETES

Deep fried whitebait.

#### VIEIRAS

Fresh scallops & prawns baked with a lobster sauce topped with a little cheese. (6.50 supplement)

#### CHIPIRONES

Chargrilled baby calamares in a olive oil, lemon and garlic. (5.00 supplement)

#### CHAMPIGNONS GRECA

Mushrooms in garlic, wine & crispy flakes of Serrano ham.

### Mains

#### MERLUZA PROVENZALA

Fresh fillet of hake rolled in flour, egg, garlic, lemon, butter and wine or tomato, garlic, herbs and mussels.

#### SALMON

Fresh salmon, lemon, & butter or garlic butter.

#### SOLLA LANGOSTA

Filletted lemon sole with lobster sauce, prawns & dill.

#### GAMBAS PIL PIL

King prawns with chilli, garlic, basil, wine.

#### RISOTTO

Aubergine, courgettes, asparagus, mushroom in a rich tomato sauce on a bed of rice.

#### PIERNA DE CORDERO

Shank of lamb, braised vegetables, touch of honey in a rich gravy.

#### LENGUADO

Grilled Dover sole. (15.00 supplement)

#### RAPE LANGOSTA

Monk fish tails with tiger prawns in a lobster sauce. (9.50 supplement)

#### LANGOSTINOS

Premium scampi, rich tomato sauce, garlic or simply in breadcrumbs with homemade fries. (9.50 supplement)

#### DÚO DE POLLO

Chicken breast with prawns, in a light lobster sauce.

#### CERDO IBÉRICO

Wild boar tenderloin, cream, & wild mushrooms, demi-glace and port.

#### POLLO JACOBO

Breast of chicken stuffed with garlic butter, cheese & rolled in breadcrumbs.

#### POLLO CAZADOR

Breast of chicken, cherry tomatoes, garlic, onions, mushroom, touch of port.

#### CERDO RELLENO

Stuffed loin of pork with spinach, almonds, raisins in a light semi-sweet sauce.

#### HÍGADO

Calves liver with onions, sage & wine sauce.

#### RIÑONES

Lamb kidneys, onions & mushroom sauce.

#### RAYA

Fresh skate wings, cream, onions, wine, butter or butter, lemon and capers. (7.50 supplement)

## Meats

### SOLOMILLO 8OZ

Grilled premium fillet steak. (15.00 supplement)

### MEDALLONES DE SOLOMILLO

Medallions of fillet with blue cheese, cream and brandy or with green peppercorns, onions and demi-glace. (16.00 supplement)

### SILLA DE CORDERO

Rack of lamb cooked with rosemary and demi-glace, touch of port. (10.00 supplement)

## Rice Dishes

### PAELLA MIXTA (2 PERSON)

Mixed chicken and seafood paella. 44.00

### SEAFOOD PAELLA (2 PERSON)

Seafood paella. 46.00



## PRIVATE PAELLA PARTIES

We offer private paella parties where we cook fresh at your home, as well as paella and tapas available for collection. Just ask a member of the team or check out our website to find out more.



## Tapas

### CHANQUETES

Whitebait. 8.00

### BOCERONES

Fresh anchovies in vinegar and pepper. 7.50

### MEJILLONES

Fresh mussels, steamed or with onions, garlic, tomato and herbs. 8.50

### GAMBAS AL PIRI PIRI

Prawns sauté with tomato, garlic, ginger and chillies. 8.00

### GAMBON

Kings prawns, wine, cream, garlic. 11.95

### MERLUZA

Goujons fresh hake, lemon, butter, garlic, ali-oli. 12.50

### CHIPIRONES

Chargrilled calamares, olive oil, garlic, parsley. 12.50

### GAMBAS ALI-OLI

Prawns in breadcrumbs, garlic mayonnaise. 8.50

### SARDINAS ASADAS

Grilled sardines. 8.00

### CALAMARES

Fried squid in batter. 9.00

### PINCHOS DE RAPE

Monkfish tails, light garlic tempura batter, garlic, parsley. 10.00

### PULPO A LA FERIA

Octopus, olive oil, salt, paprika. 18.50

### TORTILLA ESPANOLA

Sliced potatoes, eggs, and onions create the classic Spanish omelette 7.50

### CROQUETAS

Croquettes with chicken or iberico pork and béchamel sauce. 8.00

### PATATA BRAVA

Fried potatoes cooked with chillies, paprika and tomatoes. 7.50

### PATATA ALI OLI

Diced potatoes with garlic mayonnaise and parsley. 7.50

### PIMIENTOS PIQUILLO

Chargrilled bell peppers filled with a vegetable risotto, baked in the oven topped with cheese. 8.50

### BERENJENA ASADA

Baked aubergine, tomato, basil, sun-dried tomatoes and cheese. 8.50

### CHAMPINONES AL AJILLO

Mushrooms, garlic, touch of lemon, cream. 8.50

### FABADA ASTURIANA

Spanish casserole, large haricot beans, chorizo, serrano ham, paprika. 8.50

### PAN CON TOMATE

Toasted bread, garlic basil, tomato, olive oil. 4.50

### PAN CON AJO

Garlic bread. 3.80

### JAMON

Plate of premium cured serrano ham. 8.50

### ACEITUNAS DE MANZANILLA

Manzanilla olives-very tasty! 5.00

### PADRON PEPPERS

Small green peppers shallow fried (delicate, tasty, a little spicy) 9.50

### CHORIZO A LA SIDRA

Spanish sausage cooked in cider. 7.50

### POLLO CHILINDRON

Chicken breast, chillies, peppers, tomatoes. 8.50

### POLLO AL AJILLO

Chicken breast in a garlic paprika marinade. 8.50

### HIGADO ENCEBOLLADO

Calves liver, onions, port, demi-glace. 9.00

### RINONES AL JEREZ

Kidneys cooked in sherry sauce. 8.50

### LOMO ADOBADO

Sliced pork fillets marinated in paprika and garlic. 9.00

### HUEVOS REBUELTOS

Traditional Spanish dish, homemade fried eggs and Serrano ham (different but tasty!) 8.50

## Paella Tapas - (2 person)

### SEAFOOD

Seafood paella. 32.00

### MIXTA

Mixed chicken and seafood paella. 30.00

### CHICKEN, CHORIZO & VEGETABLES

Chicken, chorizo & vegetable paella. 28.00

### VEGETARIAN

Vegetarian paella. 25.00

All our **allergen information** is available online. Please scan this code to visit our allergy document showing which allergens are present in each dish. Our food and drinks are prepared in food areas where cross-contamination may occur. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. A discretionary 10% service charge will be added to your bill. All prices include VAT.

