



Starters

Chipirones— Chargrilled baby Calamares in a olive oil,
Lemon and Garlic £11.95

Vieiras – Fresh Scallops & Prawns baked with a Lobster sauce
topped with a little Cheese £11.95

Gambones al Rincon o a la Segoviana – Kings Prawns with garlic, Lemon
and cream or with Serrano Ham, sage, wine and butter £11.50

Main Courses

Lenguado – Grilled Dover Sole £25.00

Raya – Fresh Skate wings, onions, butter and Lemon £20.00

Rape Langosta – Monk Fish tails with Tiger Prawns
in a Lobster sauce £21.50

Ternera Rincon – Medallions of Fillet of Veal, cream, wine, Wild
Mushrooms or in a Lobster sauce with Tiger Prawns £21.95

Silla de Cordero – Rack of Lamb cooked with Rosemary £20.00

Solomillo – Grilled Fillet Steak £24.00

Medallones de Solomillo – Medallions of Fillet with blue cheese, cream
and brandy or with green Peppercorns, onions, wine and glaze £24.50

Paella Valenciana

Mixed Chicken and Seafood £38.00 for two

Seafood Paella £40.00 for two

Seasonal Vegetables £ 3.00

Homemade Desserts £7.50