**El Rincon Sample Menu**

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**Entremeses**

An appetizing variety of Manzanilla de Seville, plump Gordal y dark brown Kalamata olives, served with virgin olive oil, a swirl of reduced balsamic and pan
**Boquerones en vinagre**

Fresh white anchovies are marinated in vinegar and later dressed with parsley, and olive oil.

**Espárrago de Navarra**

Spain's favourite white asparagus served with our own homemade Alioli and garnished with finely chopped parsley

**Tortilla española**

Simply splendid! An omelette with potatoes, onions, served with a touch of salad.

**Piquillo Peppers**

Roasted and bursting with flavour, perfect as a side dish for meats and cheese

**Grilled artichoke halves**

Drizzled with olive oil and served with a small salad

**Spanish cured meats**Acorn-fed Iberico chorizo

Or salchichón ibérico

Served with bread sticks (picos)

**Queso**

Our 12 month old Manchego is a firm, slightly open textured cheese with a nutty flavour, we serve with bread sticks (picos) and quince (membrillo)

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**Tarta de Santiago**

Literally meaning the almond cake of St. James

We are a walk in bar only, no reservations any more.

A discretionary 10% is added to tables and is handed out to all staff working that evening.

Any questions or queries please do get back to usample menu