














**TUESDAY 15/09/20**

**10,00 € (IVA included)**




**STARTERS TO CHOOSE:**

- Broad beans with peas with mint  
- Melon carpaccio salad with ham chips  
- Green asparagus soup with cheese string  
- Ecologic vegetables from "Tros d'Ordal" & curcuma oil   
- Homemade spring salad with piquillo pepper 

**MAIN COURSE TO CHOOSE:**

- Tuna marmitako  
- Gratin meat cannelloni
- Barbecued pork with blue cheese sauce
- Barbecued sausage with a garnish 










**DESSERT TO CHOOSE:**

- Chocolate mousse with pineapple cream
- Watermelon and melon dices   
- "Crema catalana" custard





**WEDNESDAY 16/09/20**

**10,00 € (IVA included)**




**STARTERS TO CHOOSE:**

- Fish soup with rice and garlic bread 
- Potato with black pudding  
- Bacon and mushroom salad  
- Ecologic vegetables from "Tros d'Ordal" & curcuma oil   
- Homemade spring salad with piquillo pepper 

**MAIN COURSE TO CHOOSE:**

- Beef in sauce with mushrooms 
- Barbecued pork's pig with vegetables  
- Sole fish cooked a la meunière
- Barbecued sausage with a garnish 









**DESSERT TO CHOOSE:**

- Chocolate mousse with pineapple cream
- Watermelon and melon dices   
- "Crema catalana" custard







**THURSDAY 17/09/20**

**10,00 € (IVA included)**




**STARTERS TO CHOOSE:**

- Marinera style paella  
- Meat croquettes with soya mayonnaise
- Salmon salad with a goat's cheese cloud  
- Ecologic vegetables from "Tros d'Ordal" & curcuma oil   
- Homemade spring salad with piquillo pepper 

**MAIN COURSE TO CHOOSE:**

- Cod with chickpeas  
- Oven baked beef ossobucco 
- Barbecued pork with chimichurri sauce  
- Barbecued sausage with a garnish 











**DESSERT TO CHOOSE:**

- Chocolate mousse with pineapple cream
- Watermelon and melon dices   
- "Crema catalana" custard







**FRIDAY 18/09/20**

**10,00 € (IVA included)**




**STARTERS TO CHOOSE:**

- Fish noddle casserole with soft alioli  
- Pumpkin cream soup with ham chips  
- Sardines salad with guacamole  
- Ecologic vegetables from "Tros d'Ordal" & curcuma oil   
- Homemade spring salad with piquillo pepper 

**MAIN COURSE TO CHOOSE:**













- Grilled squid's leg with Galician style potatoes 
- Barbecued cheeks with mushrooms  
- Rabbit cooked at the Empordà style  
- Barbecued sausage with a garnish 

**DESSERT TO CHOOSE:**

- Chocolate mousse with pineapple cream
- Watermelon and melon dices   
- "Crema catalana" custard

**WEEKEND**

19 & 20 September

- 7,75 € Grandmother's recipe cannelloni
- 7,75 € Traditional macaroni with chicken strips (kids' dish)
- 6,75 € Homemade spring salad 
- 7,75 € Steamed mussels and clams  
- 12,50 € Galician style octopus with potato Parmenter and la Vera pepper  
- 16,00 € Soupy rice with lobster (price per person)  
- 12,00 € Marinera style paella (price per person)  
- 10,00 € Fish noddle casserole la Cigonya with alioli (price per person) 
- 8,90 € Mushroom raviolis with truffle
- 8,50 € Figs salad with foie chips  
- 12,50 € Cod cooked al pil pil
- 13,00 € Black rooster from El Penedes IGP
- 3,75 € Chocolate "couland"
- 3,75 € Mango mousse with white chocolate sauce