

TUESDAY 13/10/20

10,00 € (IVA included)

STARTERS TO CHOOSE:

- Llenties estofades amb costella i morcilla
- Anchovies and pomegranate salad
- Sautéed peas with squid and bacon
- Ecologic vegetables from "Tros d'Ordal" & cúrcuma oil
- Homemade spring salad with piquillo pepper

MAIN COURSE TO CHOOSE:

- Tuna marmitako
- Gratin meat cannelloni with béchamel
- Mixed burger with cheese and brava sauce
- Barbecued sausage with its garnish

DESSERT TO CHOOSE:

- Pumpkin cake with cheese sauce
- Fruit salad
- "Crema Catalana" Custard

WEDNESDAY 14/10/20

10,00 € (IVA included)

STARTERS TO CHOOSE:

- Crostini with mushrooms and bacon
- chicken salad, kiwi and lactose tears
- Zucchini soup with black pudding
- Ecologic vegetables from "Tros d'Ordal" & cúrcuma oil
- Homemade spring salad with piquillo pepper

MAIN COURSE TO CHOOSE:

- Beef in sauce with mushrooms
- Barbecued pork meat with chimichurri sauce
- Oven baked sole fish with orange sauce
- Barbecued sausage with its garnish

DESSERT TO CHOOSE:

- Pumpkin cake with cheese sauce
- Fruit salad
- "Crema Catalana" Custard

THURSDAY 15/10/20

10,00 € (IVA included)

STARTERS TO CHOOSE:

- Marinera style paella
- Meat croquettes wit citrus mayonaise
- Asparragus sald with crunchy ham
- Ecologic vegetables from "Tros d'Ordal" & cúrcuma oil
- Homemade spring salad with piquillo pepper

MAIN COURSE TO CHOOSE:

- Cod in sauce with chickpeas
- Oven baked Durco pork's elbow
- Barbecued lam's leg with chimichurri sauce
- Barbecued sausage with its garnish

DESSERT TO CHOOSE:

- Pumpkin cake with cheese sauce
- Fruit salad
- "Crema Catalana" Custard

FRIDAY 16/10/20

10,00 € (IVA included)

STARTERS TO CHOOSE:

- Fish noddle casserole La Cigonya with alioli
- "recuit de drap" salad with pomegranate
- Onion cream, egg at low temperature and crunchy parmesan
- Ecologic vegetables from "Tros d'Ordal" & cúrcuma oil
- Homemade spring salad with piquillo pepper

MAIN COURSE TO CHOOSE:

- "Callos picants" spicy tripe
- Chicken breats with cheese sauce
- Galicians tyle grilled squid's leg
- Barbecued sausage with its garnish

DESSERT TO CHOOSE:

- Pumpkin cake with cheese sauce
- Fruit salad
- "Crema Catalana" Custard

WEEKEND

17 & 18 October

- 7,75 € Cannelloni from the grandmother's recipe
- 7,75 € Traditional macaroni with chicken strips (dish for kids)
- 6,75 € Homemade spring salad
- 7,75 € Steamed mussels and clams
- 12,50 € Octopus cooked at the Galician style with potato parmentier and La Vera pepper
- 16,00 € Soupy rice with lobster (price x person)
- 12,00 € Marinera style paella (price x person)
- 10,00 € Fish noddle casserole La Cigonya with alioli (price x person)
- 8,00 € Xató del Racó with romesco sauce
- 8,00 € Cheese triangles with truffle sauce
- 8,50 € Donostiarria style oven baked sea bass with vegetables
- 10,00 € Black rooster IGP Penedès cooked at the Catalan style
- 3,75 € Passion fruit mousse with yoghurt cream
- 3,75 € White chocolate brownie