












TUESDAY 12/01/21

10,00 € (IVA included)










STARTERS TO CHOOSE:

- Cuban style rice with fried egg  
- Soup with pasta 
- Chicken salad with creamy cheese 
- Homemade spring salad with piquillo 

MAIN COURSE TO CHOOSE:

- Grilled hake with sautéed vegetables  
- Crunchy beef with parmentier
- Oven baked sprayed ribs with pineapple  
- Barbecued sausage with beans  







DESSERT TO CHOOSE:

- Tea pannacotta with red fruits  
- Fresh fruit salad   
- "Crema catalana" Custard   
- Sponge cake with chocolate sauce 






WEDNESDAY 13/01/21

10,00 € (IVA included)










STARTERS TO CHOOSE:

- Noddle casserole with ribs and artichokes 
- Mashed potato and cabbage with bacon and sausage  
- Eels salad with garlic  
- Homemade spring salad with piquillo 

MAIN COURSE TO CHOOSE:

- Pota de calamar guisada amb ceba, tomàquet i favetes  
- Mini graellada de carn a la brasa amb all i oli 
- Llom arrebossat amb parmentier de pebrot vermell
- Botifarra a la brasa amb mongetes  





DESSERT TO CHOOSE:

- Tea pannacotta with red fruits  
- Fresh fruit salad   
- "Crema catalana" Custard   
- Sponge cake with chocolate sauce 







THURSDAY 14/01/21

10,00 € (IVA included)










STARTERS TO CHOOSE:

- Black ink rice with alioli 
- Mushrooms cream with ham chips 
- Salmon salad with goat's cheese chips 
- Homemade spring salad with piquillo 

MAIN COURSE TO CHOOSE:

- cod with chickpeas 
- Chicken with vegetables  
- stew rabbit with snails 
- Barbecued sausage with beans  






DESSERT TO CHOOSE:

- Tea pannacotta with red fruits  
- Fresh fruit salad   
- "Crema catalana" Custard   
- Sponge cake with chocolate sauce 







FRIDAY 15/01/21

10,00 € (IVA included)










STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with alioli 
- Meat croquettes with salad
- Soup with pasta and meatballs 
- Ecologic vegetables "Tros d'Ordal" & curuma oil   

MAIN COURSE TO CHOOSE:

- Sautéed squid with vegetables 
- Fried egg with red sausage, xorizo and chips  
- Porc filet with truffle sauce and red pepper parmentier 
- Barbecued sausage with beans  

DESSERT TO CHOOSE:

- Tea pannacotta with red fruits  
- Fresh fruit salad   
- "Crema catalana" Custard   
- Sponge cake with chocolate sauce 

WEEKEND

16 & 17 January
2021

- 7,75 € Cannelloni from the grandmother's recipe
- 7,75 € Traditional macaroni with chicken strips (dish for kids)
- 6,75 € Homemade spring salad 
- 9,00 € Steamed clams and mussels  
- 13,75 € Galician style octopus and parmentier with la Vera pepper  
- 16,50 € Soupy rice with lobster (price x person)  
- 12,50 € La Cigonya black inked rice (price x person)  
- 12,50 € Marinera paella (price x person)  
- 11,00 € La Cigonya fish noddle casserole with alioli (price x person) 
- 8,75 € Tagliatelles with foie sauce and caramelized apple
- 9,50 € Salmon tartare with guacamole and salad 
- 7,50 € Ecologic vegetables "Tros d'Ordal" with ham  
- 16,75 € Barbecued octopus leg with parmentier and pepper oil 
- 7,00 € Barbecued sausage with a garnish  
- 10,00 € Stew beef with mushrooms 
- 9,50 € Gratin cod with romesco sauce and a spinach bed 
- 4,00 € Sponge cake cream 
- 4,00 € Pears with wine with eucalyptus foam  