



# WEEKLY MENU TO TAKE AWAY

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| <p><b>TUESDAY 23/02/21</b>      <b>10,00 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b><br/>           Traditional spaghetti<br/>           Green asparagus cream with shellfish (C,L)<br/>           Marinated chicken salad with black olives (C, L)<br/>           Spring salad with guacamole (C)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b><br/>           Barbacued ham leg (C, L)<br/>           Grilled tuna with vegetables and soya (C, L)<br/>           Beef with cheese sauce<br/>           Barbecued sausage with crisps (C, L)</p> <p><b><u>DESSERT TO CHOOSE:</u></b><br/>           Puff pastry with cream and strawberries (V)<br/>           Fresh fruit salad (C, L, V)<br/>           "Crema Catalana" Custard (V, C)<br/>           Chocolate pudding (V)</p>   | <p><b>WEDNESDAY 24/02/21</b>      <b>10,00 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b><br/>           Cuban style rice with farm egg (C, L)<br/>           Mantis shrimp cream with crunchy ham and garlic oil (C)<br/>           Chickpeas salad with cod (C, L)<br/>           Spring salad with guacamole (C)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b><br/>           Spicy tripe (callos) (C, L)<br/>           Stew cuttlefish with potatoes and peas (C, L)<br/>           Sausage skewer with grilled cold peppers salad (C, L)<br/>           Barbecued sausage with crisps (C, L)</p> <p><b><u>DESSERT TO CHOOSE:</u></b><br/>           Puff pastry with cream and strawberries (V)<br/>           Fresh fruit salad (C, L, V)<br/>           "Crema Catalana" Custard (V, C)<br/>           Chocolate pudding (V)</p>  |
| <p><b>THURSDAY 25/02/21</b>      <b>10,00 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b><br/>           La Cigonya black inked rice with alioli (C)<br/>           Green beans omelette with black pudding (C, L)<br/>           Salmon salad with goat's cheese chips (C)<br/>           Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, L, V)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b><br/>           Oven baked cod with garlic (L)<br/>           Beef dices with mushrooms (C, L)<br/>           Barbecued lamb's leg with chimichurri sauce (C,L)<br/>           Barbecued sausage with crisps (C, L)</p> <p><b><u>DESSERT TO CHOOSE:</u></b><br/>           Puff pastry with cream and strawberries (V)<br/>           Fresh fruit salad (C, L, V)<br/>           "Crema Catalana" Custard (V, C)<br/>           Chocolate pudding (V)</p> | <p><b>FRIDAY 26/02/21</b>      <b>10,00 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b><br/>           La Cigonya fish noddle casserole with alioli (L)<br/>           Seafood mini tart with juice from its coral<br/>           Brie and bacon salad with crunchy onion (C)<br/>           Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, L, V)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b><br/>           Fresh fish<br/>           Pork sausages with "samfaina" (C,L)<br/>           Chicken breast with mushroom sauce (C)<br/>           Barbecued sausage with crisps (C, L)</p> <p><b><u>DESSERT TO CHOOSE:</u></b><br/>           Puff pastry with cream and strawberries (V)<br/>           Fresh fruit salad (C, L, V)<br/>           "Crema Catalana" Custard (V, C)<br/>           Chocolate pudding (V)</p>   |
| <p><b>SAMPLING MENU</b>      <b>27,50 € (IVA included)</b><br/>           (FULL WEEK)</p> <p>Savoury aperitif</p> <p>***</p> <p>Confit artichokes with cava and ham (C, L)<br/>           Bacon with octopus and truffle (C)</p> <p>Jerusalem artichokes cream with lobster and juice from its coral (C)</p> <p>***</p> <p>Barbecued monkfish with chard cream and spring onions (C,L)<br/>           o</p> <p>Duck with asparagus couscous and soya sauce (C, L)</p> <p>***</p> <p>Apple tatin with caramel foam (C,V)</p>  | <p><b>WEEKEND</b>      <b>27 &amp; 28 February 2021</b></p> <p>7,75 € Cannelloni from the grandmother's recipe<br/>           7,75 € Traditional macaroni with chicken strings (dishes for kids)<br/>           6,75 € Homemade spring salad (L)<br/>           9,00 € Steamed mussels and clams (C,L)<br/>           13,75 € Galicia style octopus, potato parmentier la Vera pepper (C,L)<br/>           16,50 € Soupy rice with lobster (price x person) (C,L)<br/>           12,50 € La Cigonya black inked rice (price x person) (C,L)<br/>           12,50 € Paella a la Marinera (Price x person) (C,L)<br/>           11,00 € La Cigonya fish noddle casserole with alioli (price x person)<br/>           9,00 € Tuna tartare with avocado and sesame (C, L)<br/>           7,50 € Spring onions cream with black pudding and romesco strings (C, L)<br/>           8,50 € Ecologic vegetables "Tros d'Ordal" with octopus (C, L)<br/>           16,75 € Barbecued octopus leg, parmentier and pepper oil<br/>           11,50 € Hake with American sauce (C,L)<br/>           11,00 € Oven baked lamb with prunes (C, L)<br/>           10,00 € Barbecued bacon, parmentier and egg at low temperature (C)<br/>           4,00 € Chocolate "couland" (V)<br/>           4,00 € Homemade tiramisu (V)</p> |
| <p>(V) Vegetarian dishes      (C) Celiac dishes      (L) Free lactose dishes</p>   |  |