

<p>TUESDAY 04/05/21 10,00 € (IVA included)</p> <p><u>STARTERS TO CHOOSE:</u> Traditional macaroni Carrot cream with parmesan cloud and pesto (C) Tomato salad, cod and black olives (C,L) Homemade spring salad with guacamole (C) Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, V, L, VEGÀ)</p> <p><u>MAIN COURSE TO CHOOSE:</u> Stew squid leg with broad beans (C, L) Chicken skewer with vegetables (C,L) Beef in Roquefort sauce Barbecued sausage with potato and aubergine (C,L) Vegan burger with a garnish(VEGÀ)</p> <p><u>DESSERT TO CHOOSE:</u> Yoghurt cream with kinder Bueno ice-cream Fresh fruit salad (C, L, V) "Crema Catalana" custard (V, C) Chocolate mousse (C)</p>	<p>WEDNESDAY 05/05/21 10,00 € (IVA included)</p> <p><u>STARTERS TO CHOOSE:</u> Noddle's casserole with artichoke and ribs (L) Crunchy brie salad Sautéed beans with ham and bacon (C,L) Homemade spring salad with guacamole (C) Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, V, L, VEGÀ)</p> <p><u>STARTERS TO CHOOSE:</u> Skewers with hummus and sliced-fried potatoes (L) Oven baked hake with orange (L,C) Stew frikadeller with potato dices (L) Barbecued sausage with potato and aubergine (C,L) Vegan burger with a garnish(VEGÀ)</p> <p><u>DESSERT TO CHOOSE:</u> Yoghurt cream with kinder Bueno ice-cream Fresh fruit salad (C, L, V) "Crema Catalana" custard (V, C) Chocolate mousse (C)</p>
<p>THURSDAY 06/05/21 10,00 € (IVA included)</p> <p><u>STARTERS TO CHOOSE:</u> La Cigonya black inked rice with alioli (C,L) Grilled peppers in a salad over bread with goat's cheese cloud Beans salad with tuna and pickles (C,L) Homemade spring salad with guacamole (C) Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, V, L, VEGÀ)</p> <p><u>STARTERS TO CHOOSE:</u> Cod with piquillo sauce over a spinach bed (C) Bacon with egg at low temperature with sliced fried-potatoes (L) Oven baked osobuco with vegetables (L) Barbecued sausage with potato and aubergine (C,L) Vegan burger with a garnish(VEGÀ)</p> <p><u>DESSERT TO CHOOSE:</u> Yoghurt cream with kinder Bueno ice-cream Fresh fruit salad (C, L, V) "Crema Catalana" custard (V, C) Chocolate mousse (C)</p>	<p>FRIDAY 07/05/21 10,00 € (IVA included)</p> <p><u>STARTERS TO CHOOSE:</u> La Cigonya fish noddle casserole with alioli White asparagus and ham salad (C,L) Bacon and leek quiche Lorraine Ecologic vegetables "Tros d'Ordal" and curcuma oil (C, V, L, VEGÀ)</p> <p><u>STARTERS TO CHOOSE:</u> Oven baked pork with mushrooms (C, L) Barbecued mix burger with brava sauce (C) Hake filet cooked at the fishmonger's style (L) Barbecued sausage with potato and aubergine (C,L) Vegan burger with a garnish(VEGÀ)</p> <p><u>DESSERT TO CHOOSE:</u> Yoghurt cream with kinder Bueno ice-cream Fresh fruit salad (C, L, V) "Crema Catalana" custard (V, C) Chocolate mousse (C)</p>
<p>SEASONAL SAMPLING MENU (Tuesday to Sunday)</p> <p>Welcome aperitif ***</p> <p>Marinated "Canuts from el Delta", seaweed and asparagus (L, C)</p> <p>Langoustines on bread, wok vegetables and soya mayonnaise Duck ravioli at the Catalan style with spinach béchamel ***</p> <p>Barbecued seabass with fennel and seaweed (C,L) o</p> <p>"Lletons" with parmentier and egg at low temperature (C) ***</p> <p>Chocolate textures with berries (V)</p> <p>28,00 € (IVA included)</p> <p><small>The sampling menu from seasonal products is composed from a savoury aperitif, three starters, a main course to choose between meat and fish and a dessert.</small></p>	<p>WEEKEND 8th & 9th May 2021</p> <p>8,50 € Cannelloni from the grandmother's recipe 7,75 € Traditional macaroni with chicken strings (dish for kids) 6,75 € Homemade spring onion (L) 9,00 € Steamed mussels and clams (C,L) 13,75 € Galician octopus, potato parmentier and la Vera pepper (C,L) 16,50 € Soupy rice with lobster (price x person) (C,L) 12,50 € Black inked rice fish casserole (price x person) (C,L) 12,50 € Marinera paella (price x person) (C,L) 11,00 € La Cigonya fish noddle casserole with alioli (price x person) (L) 7,00 € Barbecued artichokes with Romesco(L) 10,00 € Octopus salad with potato and piquillo vinaigrette (L) 10,00 € Vegetables lasagne with vegetables 16,75 € Barbecued octopus leg, parmentier and pepper oil 12,50 € Oven baked lamb's shoulder at the Catalan style (C,L) 13,50 € Monkfish and mussels, langoustines and potatoes 13,50 € Barbecued entrecote with a garnish (L, C) 9,50 € Catalan style cooked farm chicken (C,L) 3,75 € Cheese cake with mango (C) 3,75 € Cream puff bathed with chocolate (V)</p>
(V) Vegetarian dishes	(C) Dishes for Celiacs
(L) Lactose- free dishes	