

<p>TUESDAY 14/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>Quiche Lorraine with mushrooms and bacon Lettuce hearts salad with smoked salmon and guacamole (C,L) Tomato soup with cod and basil oil (C,L) Vegetables lasagne with summer truffle béchamel (C,V) Rice with sautéed vegetables(VEGAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Hake filet cooked at the Menorca style (L) Gratin pig's feet with alioli and "Samfaina" (C) Chicken leg cooked at the Catalan style (L,C) Barbecued white and black pudding with sautéed chickpeas (C,L) Spinach burger with a garnish (VEGAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Cheese cake with red wild fruits sauce (C,V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Crepe stuffed with cream, chocolate and pineapple (V)</p>	<p>WEDNESDAY 15/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>Spaghettis with tomato, pesto and black olives (L) Vegetarian cake with tuna, egg and piquillo pepper (V) Onion cream with ham and croutons Vegetables lasagne with summer truffle béchamel (C,V) Rice with sautéed vegetables(VEGAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Stew cuttlefish with potatoes (C,L) Rabbit cooked at the Empordà style with mushrooms (C,L) Pork stuffed with red sausage and cheese Barbecued white and black pudding with sautéed chickpeas(C,L) Spinach burger with a garnish (VEGAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Cheese cake with red wild fruits sauce (C,V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Crepe stuffed with cream, chocolate and pineapple (V)</p>
<p>THURSDAY 16/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>Marinera paella with cuttlefish and crayfish (C,L) Spinach cream with gratin egg (C,V) Mozzarella pearls salad with figs from El Penedès (C,V) Homemade spring salad with marinated mussels (C) Rice with sautéed vegetables(VEGAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Cod in sauce with sautéed green beans (L) Beef skewer with its garnish (C, L) Stew lamb with potatoes (C,L) Barbecued white and black pudding with sautéed chickpeas(C,L) Spinach burger with a garnish (VEGAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Cheese cake with red wild fruits sauce (C,V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Crepe stuffed with cream, chocolate and pineapple (V)</p>	<p>FRIDAY 17/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>La Cigonya fish noddle casserole with alioli (L) Smoked sardine's salad with fresh cheese and crunchy onion Marinated chicken on toast, seaweed and black olives (L) Homemade spring salad with marinated mussels (C) Rice with sautéed vegetables (VEGAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Barbecued pork cheeks (C,L) Oven baked sea bass cooked at the Donostiarria style (C,L) Beef goulash with mushrooms (C) Barbecued white and black pudding with sautéed chickpeas(C,L) Spinach burger with a garnish (VEGAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Cheese cake with red wild fruits sauce (C,V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Crepe stuffed with cream, chocolate and pineapple (V)</p>

SEASONAL SAMPLING MENU
(from Tuesday to Sunday)

Welcome aperitif

Confit wild mushrooms with rosemary, pine nuts and crunchy ham (C,L)

Smoked eel with onion on bread, tomato and figs (L,V)

Thai bacon with scallops and summer truffle parmentier

Fish ala papillota, vegetables couscous, apple and seaweed (C,L)
or
Barbecued pork, ceps sauce and aubergine tartare (C)

White chocolate mousse with lollipop and pineapple

30,00 € (IVA included)

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.

WEEKEND **18th & 19th September 2021**

7,75 € Cannelloni from the grandmother's recipe
 7,75 € Traditional macaroni with chicken strings (dish for kids)
 8,75 € Homemade spring salad with tuna(L)
 9,00 € Steamed mussels and clams (C,L)
 14,00 € Galician style octopus with potato and La Vera pepper (C,L)
 16,50 € Soupy rice with lobster (price x person) (C,L)
 12,50 € La Cigonya black inked rice fish casserole (price x person)
 12,50 € Paella Marinera (price x person) (C,L)
 11,00 € La Cigonya fish noddle with alioli (price per person) (L)
 11,00 € Raw cod in a cake with tomato and pesto (C,L)
 10,00€ Courgette vichyssoise with fried egg and ham (C)
 16,75 € Barbecued octopus, parmentier and pepper oil
 14,00 € Monkfish with burned garlic with peas and mussels (C,L)
 15,50 € Barbecued entrecote with cold grilled vegetables (C,L)
 12,00 € Beef with mushrooms (L,C)
 12,00€ Barbecued lamb's leg with hummus and crunchy leeks (L)
 4,00€ Chocolate cream and cream(V)
 4,00€ Sponge cake with pineapple (L,V)