

<p>TUESDAY 28/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>Rice with vegetables and fried egg (C,L) Summer cake with potato, anchovies and pesto (C,L) Tomato soup with anchovies cream (C) Sautéed ecologic vegetables with mushrooms (C,L,V) Vegetable lasagne béchamel (VEGETERIAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Grilled tuna with crushed tomato and onion (C,L) Sautéed beef dices with vegetables and soya (L) Marinated pork skewers with Padron pepper (L,C) Barbecued white and black pudding, beans and potato (C,L) Beetroot burger with a garnish (VEGETARIAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Sponge cake with chocolate (V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Mató mousse with walnuts and honey (V)</p>	<p>WEDNESDAY 29/09/21 10,00 € (IVA included)</p> <p style="text-align: center;"><u>STARTERS TO CHOOSE:</u></p> <p>Spaghettis with foie sauce and caramelized onion Sea food salad (C,L) Carrot cream with blue cheese strings and bacon (C) Sautéed ecologic vegetables with mushrooms (C,L,V) Vegetable lasagne béchamel (VEGETERIAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Grilled squid with seaweed and dried tomato (C,L) Pork fillet with spices (C,L) Chicken with cava and mushrooms (L) Barbecued white and black pudding, beans and potato (C,L) Beetroot burger with a garnish (VEGETARIAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Sponge cake with chocolate (V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Mató mousse with walnuts and honey (V)</p>
<p>THURSDAY 30/09/21 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 salad with goat's cheese and ham (C) Meat pie with egg and salad Homemade spring salad with anchovies (C) Vegetables lasagne with béchamel(VEGETERIAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Oven baked cod with romesco oil and peas cream (L) Chicken wings sprayed with barbecue sauce and potato purée (C) Mixed burger with gratin cheese Barbecued white and black pudding, beans and potato (C,L) Beetroot burger with a garnish (VEGETARIAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Sponge cake with chocolate (V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Mató mousse with walnuts and honey (V)</p>	<p>FRIDAY 01/10/21 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) Cod salad with orange and piquillo vinaigrette (C,L) Stew chickpeas with ribs and chorizo (C,L) Homemade spring salad with anchovies (C) Vegetables lasagne with béchamel(VEGETERIAN)</p> <p style="text-align: center;"><u>MAIN COURSE TO CHOOSE:</u></p> <p>Fresh fish Beef ribs sprayed with pineapple (C,L) Barbecued pork with chimichurri (C,L) Barbecued white and black pudding, beans and potato (C,L) Beetroot burger with a garnish (VEGETARIAN)</p> <p style="text-align: center;"><u>DESSERT TO CHOOSE:</u></p> <p>Sponge cake with chocolate (V) Fresh fruit salad (C, V,L) "Crema Catalana" Custard (V, C) Mató mousse with walnuts and honey (V)</p>

SEASONAL SAMPLING MENU
 (from Tuesday to Sunday)

Welcome aperitif

Pressed anchovies with onion and Figs (C,L)
 Confit seasonal mushrooms and chestnuts (L,C)
 Meat cannelloni with two béchamels

Cod with sautéed wild mushrooms and crunchy spinach(C,L)
 or
 Barbecued beef fillet with smoked aubergine and foie(C,L)

Chocolate mousse with creamy cheese, pomegranate and orange (C,V)

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 **2nd & 3rd October 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)
- 12,00 € Fresh pasta: tagliatelle with ceps sauce and parmesan
- 12,50€ Confit mushroom salad with crunchy ham (C,L)
- 10,00 € Potato cream with refried seaweed and foie (C)
- 16,75 € Barbecued octopus leg, parmentier and pepper oil
- 15,00 € Sea bass cooked at the Donostiarria style with smoked aubergine (C,L)
- 15,50 € Barbecued entrecote with cold grilled peppers salad (L,C)
- 10,00€ Farm chicken with prawns (C,L)
- 14,00€ Pressed lamb with onion from Figueres and parmentier (C)
- 4,00€ Cake with sweet squashed (V)
- 4,00€ Apple tatin with fudge foam (V)

(V) Vegetarian dishes

(C) Celiac dishes

(L) Lactose-free dishes