

<p><b>TUESDAY 12/10/21</b> <b>10,00 € (IVA included)</b></p> <p>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)  10,00 € Pear and gorgonzola dumplings with ceps sauce  12,00€ Salomon salad with goat's cheese cloud (C)  9,50 € Ecologic vegetables from L'Ordal with red prawns (C,L)  16,75 € Barbecued octopus leg, parmentier and pepper oil  12,00 € Gratin oven baked cod with garlic and oil from quince and sweet potato (C)  15,50 € Barbecued entrecote with cold grilled peppers salad (L,C)  10,00€ Beef with mushrooms (C,L)  9,50€ Sausage, seasonal mushrooms and fried egg (C,L)  4,00€ Chocolate brownie with mango (V)  4,00€ Creamy cheese cake with sweet potato dices (V)</p>	<p><b>WEDNESDAY 13/10/21</b> <b>10,00 € (IVA included)</b></p> <p><b>STARTERS TO CHOOSE:</b>  Carbonara spaghetti  Fresh cheese salad, pomegranate and crunchy sweetcorn (C)  Spinach cream with egg at low temperature (C)  Sautéed ecologic vegetables with mushrooms and basil oil (C,L,V)  Vegetable lasagne with soft béchamel (V)</p> <p><b>MAIN COURSE TO CHOOSE:</b>  Grilled tuna with onion and tomato (C,L)  Pork with hummus and cheese  Chicken with beer and mushrooms (C,L)  Barbecued white and black pudding with sweet potatoes and potato (C,L)  Beetroot burger with a garnish(V)</p> <p><b>DESSERT TO CHOOSE:</b>  Crème tartlet with chocolate (V)  Fresh fruit salad (C, V,L)  "Crema Catalana" Custard (V, C)  Creamy yoghurt with mango (V,C)</p>
<p><b>THURSDAY 14/10/21</b> <b>10,00 € (IVA included)</b></p> <p><b>STARTERS TO CHOOSE:</b>  Marinera paella with cuttlefish and crayfish (C,L)  Autumn salad with foie (C,L)  Mushroom cream with garlic prawns (V,C)  Homemade spring salad with anchovies (C)  Vegetables lasagne with soft béchamel (V)</p> <p><b>MAIN COURSE TO CHOOSE:</b>  Oven baked cod with garlic and quince oil and pumpkin purée (C,L)  Head and leg beef with Samfaina (C,L)  Barbecued pork with chimichurri sauce (C,L)  Barbecued white and black pudding with sweet potatoes and potato (C;L)  Beetroot burger with a garnish(V)</p> <p><b>DESSERT TO CHOOSE:</b>  Crème tartlet with chocolate (V)  Fresh fruit salad (C, V,L)  "Crema Catalana" Custard (V, C)  Creamy yoghurt with mango (V,C)</p>	<p><b>FRIDAY 15/10/21</b> <b>10,00 € (IVA included)</b></p> <p><b>STARTERS TO CHOOSE:</b>  La Cigonya fish noddle casserole with alioli (L)  Sautéed broad beans with ham and mint (C,L)  Meat croquettes with potato purée  Homemade spring salad with anchovies (C)  Vegetables lasagne with soft béchamel (V)</p> <p><b>MAIN COURSE TO CHOOSE:</b>  Fresh fish from Vilanova  Barbecued lamb with parmentier (C)  Pork with vegetables and mushrooms(C,L)  Barbecued white and black pudding with sweet potatoes and potato (C;L)  Beetroot burger with a garnish(V)</p> <p><b>DESSERT TO CHOOSE:</b>  Crème tartlet with chocolate (V)  Fresh fruit salad (C, V,L)  "Crema Catalana" Custard (V, C)  Creamy yoghurt with mango (V,C)</p>
<p><b>SEASONAL SAMPLING MENU</b>  (from Tuesday to Sunday)</p> <p>Welcome aperitif</p> <p>***</p> <p>Beef carpaccio with wild mushroom and parmesan (C)</p> <p>Confit seasonal mushrooms with pork rinds (L,C)</p> <p>Sea food cannelloni with red prawns sauce</p> <p>***</p> <p>Vegetables cooked in the wok and scallops with octopus (C,L)  or  Duck with sweet potato purée and chestnuts(C,L)</p> <p>***</p> <p>Creamy cheese cake</p> <p><b>30,00 € (IVA included)</b></p> <p>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.</p>	<p><b>WEEKEND</b> <b>16<sup>th</sup> &amp; 17<sup>th</sup> October 2021</b></p> <p>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)  10,00 € Farm chicken raviolis with ceps sauce  10,00€ Curly endive salad, cod, pomegranate and romesco vinaigrette (C,L)  12,50 € Ecologic vegetables form L'Ordal with wild mushrooms and Iberic ham  16,75 € Barbecued octopus leg, parmentier and pepper oil  12,00 € Oven baked Salmon with soya and black sesame (L)  15,50 € Barbecued entrecote with cold grilled peppers salad (L,C)  10,00€ Stew Iberic pork cheeks with sweet potato purée (L)  14,00€ Lamb shoulder cooked at the Catalan style with figs(L,C)  4,00€ Chocolate bomb with (V)  4,00€ "Crema Catalana" foam (V)</p>
<p>(V) Vegetarian dishes (C) Celiac dishes (L) Lactose-free dishes</p>	