

<p><b>TUESDAY 23/11/21</b> <b>10,50 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b>          Spaghettis with tomato, tuna and black olives (L)          Pineapple carpaccio salad with bacon (C,L)          Pumpkin cream with ham and garlic oil (C,L)          Homemade spring salad with guacamole and nachos          Sautéed ecologic vegetables with basil oil (V,C,L)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b>          Stew osobuco with peas (L)          Sautéed marinated skewers with vegetables (L,C)          Oven baked sole fish with almond sauce and raisins (C)          Barbecued white and black pudding with sautéed green beans (C,L)          Spinach burger with a garnish(V)</p> <p><b><u>DESSERT TO CHOOSE:</u></b>          Chocolate mousse with cream(V,C)          Orange with cinnamon and honey (C, V,L)          "Crema Catalana" Custard (V, C)          Creamy yoghurt with mango (V)</p>	<p><b>WEDNESDAY 24/11/21</b> <b>10,50 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b>          Stew lentils with chorizo and ribs (C,L)          Green beans salad with a goat's cheese cloud (C)          Mussels cooked a la Marinera style (C,L)          Homemade spring salad with guacamole and nachos          Sautéed ecologic vegetables with basil oil (V,C,L)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b>          Deep fried squid with pepper parmentier          Barbecued marinated pork elbow (C,L)          Barbecued chicken wings (L,C)          Barbecued white and black pudding with sautéed green beans (C,L)          Spinach burger with a garnish(V)</p> <p><b><u>DESSERT TO CHOOSE:</u></b>          Chocolate mousse with cream(V,C)          Orange with cinnamon and honey (C, V,L)          "Crema Catalana" Custard (V, C)          Creamy yoghurt with mango (V)</p>
<p><b>THURSDAY 25/11/21</b> <b>10,50 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b>          Marinera paella with cuttlefish and artichoke(C,L)          Mushrooms and ham salad with mustard vinaigrette (C,L)          Peas cooked at the French style (L,C)          Vegetable lasagne with truffle béchamel (V)          Sautéed ecologic vegetables with basil oil (V,C,L)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b>          Oven baked cod with garlic and quince oil (C)          Stew chicken curry with apple (C,L)          Barbecued beef with chimichurri sauce (C,L)          Barbecued white and black pudding with sautéed green beans (C,L)          Spinach burger with a garnish(V)</p> <p><b><u>DESSERT TO CHOOSE:</u></b>          Chocolate mousse with cream(V,C)          Orange with cinnamon and honey (C, V,L)          "Crema Catalana" Custard (V, C)          Creamy yoghurt with mango (V)</p>	<p><b>FRIDAY 26/11/21</b> <b>10,50 € (IVA included)</b></p> <p><b><u>STARTERS TO CHOOSE:</u></b>          La Cigonya fish noddle casserole with alioli (L)          Cold grilled peppers cake with potato and goat's cheese cloud (C)          Chicken and vegetables "tortitas" (C)          Spinach cannelloni with truffle béchamel(V)          Sautéed ecologic vegetables with basil oil (V,C,L)</p> <p><b><u>MAIN COURSE TO CHOOSE:</u></b>          Catch of the day (C)          Frikadeller with peas and mushrooms(L)          Beef with blue cheese          Barbecued white and black pudding with sautéed green beans (C,L)          Spinach burger with a garnish(V)</p> <p><b><u>DESSERT TO CHOOSE:</u></b>          Chocolate mousse with cream(V,C)          Orange with cinnamon and honey (C, V,L)          "Crema Catalana" Custard (V, C)          Creamy yoghurt with mango (V)</p>

**SEASONAL SAMPLING MENU**

(from 24/11/2021 to 30/11/2021)

Welcome aperitif

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Duck carpaccio with crunchy onion

Sweet bread with wild mushrooms from Castellvi with scallops and pork rings

Jerusalem artichokes with squid

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Venison fillet with sweet potato and red wine from El Penedès sauce or

Oven baked sea bass with artichokes

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Fudge mousse with citrus and chocolate

**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**
**27<sup>th</sup> & 28<sup>th</sup> November 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)
10,00 €	Meat cannelloni with truffle béchamel
12,00€	Ham and foie salad with pomegranate (L,C)
12,00 €	Oven baked artichoke with romesco sauce (L)
16,75 €	Barbecued octopus leg, parmentier and pepper oil
14,00 €	Oven baked sea bass with potato and onion (C,L)
15,50 €	Barbecued entrecote with cold grilled peppers salad (L,C)
12,00€	Farm chicken cooked at the Catalan style with prunes and pinenuts (L,C)
10,00€	Bacon with parmentier and sweet potato crisps (C)
4,00€	Cheese cake with berries (V)
4,00€	Chocolate bomb with "Crema Catalana" custard (V)

(V) Vegetarian dishes

(C) Celiac dishes

(L) Lactose-free dishes