



EL RACÓ DE LA

*Cigonya*

# Pizzeria

**Enjoy our cuisine**

## PIZZES AMB FORN DE PEDRA

<b>REINA</b> tomato sauce, mozzarella, ham and mushrooms	9,50 €
<b>4 SEASONS</b> tomato sauce, mozzarella, ham, artichokes, mushrooms, tuna and parmesan	12,50 €
<b>TUNA</b> tomato sauce, mozzarella, tuna, anchovies and black olives	12,50 €
<b>FRANKFURT</b> tomato sauce, mozzarella, frankfurt and parmesan	9,80 €
<b>BOLONYESA</b> tomato sauce, mozzarella and Bolognese	12,80 €
<b>ROCAFORT</b> tomato sauce, mozzarella, blue cheese and caramelized onion	12,50 €
<b>BARBAQUE</b> tomato sauce, mozzarella, mature beef, crunchy onion, bacon, emmental and BBQ sauce.	13,10 €
<b>SOBRASSADA</b> tomato sauce, mozzarella, "sobrassada de Menorca", egg, honey and mushrooms	12,50 €
<b>ESCALIVADA</b> tomato sauce, mozzarella, peppers, grilled aubergines, goat's cheese and caramelized onion	12,85 €
<b>PICANT</b> tomato sauce, mozzarella, spicy chorizo and barbecued pepper	11,85 €
<b>CABRA</b> tomato sauce, mozzarella, goat's cheese, walnuts and honey from El Castell de Penyafort	12,00 €
<b>VEGETABLES</b> tomato sauce, mozzarella, courgette, aubergine, confit onion and Piquillo pepper	12,50 €
<b>FOIE &amp; APPLE</b> mozzarella, apple and caramelized onion, foie and Pedro Jiménez	13,50 €
<b>CARBONARA</b> cream, mozzarella, parmesan, egg, bacon and mushrooms	12,35 €
<b>CALZONE</b> tomato sauce, mozzarella, confit onion, duck from El Penedès, egg and foie	13,50 €
<b>4 CHEESE</b> tomato sauce, mozzarella, emmental, Roquefort and brie	11,90 €
<b>BACON</b> tomato sauce, mozzarella, smoked bacon, caramelized onion and camembert	13,50 €
<b>CHICKEN</b> tomato sauce, mozzarella, pan fried chicken breast, courgette and romesco sauce	12,50 €
<b>SAUSAGE</b> tomato sauce, mozzarella, sausage from la Llacuna, seasonal mushrooms and caramelized onion	14,50 €
<b>SIX CHEESE</b> mozzarella, goat's , brie, Roquefort, parmesan and emmental	13,85 €
<b>AUBERGINE AND HONEY</b> , tomato sauce, mozzarella, aubergine, honey, goat's cheese, rucula, balsamic, crunchy onion and parmesan	12,80 €

## CHEFF RECOMMENDATIONS

### DINNER IN EL RACÓ

- 15,50 € **Acord fed pig's ham dish with cured sheep cheese** with thin crunchy bread
- 3,50 € **Thin crunchy bread** with tomato
- 15,50 € **Homemade Duck Foie mi cuit** with figs bread
- 5,00 € **Padron's peppers**
- 5,50 € **Potatoes** with the classic brava sauce
- 7,50 € **Mini croquets** the grandmother's recipe with Padron peppers
- 9,00 € **Chicken strings** with two sauces
- 9,50 € **"Sevillanos"** cooked at the Andalusian style with citrus mayonnaise
- 9,00 € **Closcada** steamed mussels and clams
- 8,75 € **Sautéed clams** with garlic and parsley
- 14,00 € **Octopus** cooked at the Galician style with potato and La Vera pepper
- 9,50 € **Provolone** with focaccia
- 8,75 € **Spring salad** from La Cigonya with tuna
- 9,50 € **Goat's cheese salad**, nuts and a basil vinaigrette
- 11,00 € **Raw cod salad** with tomato vinaigrette and pesto
- 12,00 € **Eggs** with potatoes, Iberic ham and duck foie
- 9,50 € **Gratin meat Cannelloni**
- 9,00 € **Tagliatelle**, fresh pasta with tomato sauce, black olives and tuna
- 13,00 € **"Sols"** of mushrooms with ceps béchamel
- 14,50 € **Squid** cooked in the grill with garlic and parsley
- 14,50 € **cuttlefish** cooked in the grill with mushrooms
- 15,00 € **Squid in a Wok** with ecologic vegetables and soya sauce
- 14,50 € **Duck** from El Penedès cooked in a fat casserole at the Catalan style
- 22,00 € **Lamb's shoulder** cooked in a wooden fire oven with its juice
- 19,50 € **Catch of the day** from Vilanova

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## **BARBECUED WITH CHARCOAL**

- 16,75 € **Octopus leg**, potato parmentier and oil from La Vera pepper
- 16,50 € **Cod** cooked in the barbecue with cold grilled peppers salad
- 15,50 € **Entrecote** of beef 250 gr. With a garnish
- 22,00 € **Filet** of beef from Girona with foie escalope
- 14,75 € **Beef skewer**, barbecued with cold grilled peppers salad garnish
- 10,00 € **Beef burger**, with **ham**, bacon, caramelized onion, cheddar, tomato slices and lettuce mixture with nachos and guacamole garnish
- 10,00 € **Beef burger**, with **duck foie**, bacon, caramelized onions, cheddar, tomato slices and lettuce mixture with nachos and guacamole garnish

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## **DESSERT**

- 5,50 € Apple tatin with its crunch (V)
- 4,75 € "Crema Catalana" with St. Quinti crunchy biscuits dust (V)
- 5,50 € Fresh fruit salad and icecream (V,C)
- 4,75 € Chocolate bomb and vanilla ice-cream (V)
- 7,50 € Crunchy Toblerone with vanilla and fudge, icecream
- 6,00 € Cheese creamy cake with wild fruit (V)
- 5,00 € Homemade ice cream (3 scoops)

**VINS BLANCS**

<b>MAS UBERNI</b>	Xarel.lo , chardonnay (D.O. Penedès)	13,50 €
<b>MALLOFRÉ</b>	Xarel.lo (local winery) (D.O. Penedès)	14,50 €
<b>CAVAS HILL</b>	Fer volar coloms (D.O. Catalunya) Muscat, Gewürztraminer , white cabernet	14,50 €
<b>FAMÍLIA TORRES</b>	Vinyarets 100% xarel-lo (D.O. Penedès)	14,00 €
<b>BOLET</b>	Vinya Sota bosc – Ecologic Muscat , Gewürztraminer (D.O. Penedès)	16,70 €
<b>ALBET I NOYA</b>	Curiós, organic and hand picked 100% xarel-lo (D.O. Penedès)	14,50 €
<b>CASTELL DE PUJADES</b>	Xarel-lo ecologic 100% Xarel-lo (D.O. Penedès)	16,50 €
<b>ROVELLATS</b>	Blanc Primavera Chardonnay, xarel-lo , Macabeu (D.O. Penedès)	14,50 €
<b>HUGUET DE CAN FEIXES</b>	Selecció blanc Chardonnay, Macabeu, malvasia ,parellada (D.O. Penedès)	16,00 €
<b>COVIDES</b>	Duc de Foix 100% Xarel-lo (D.O. Penedès)	12,50 €

**VINS ROSATS**

<b>MAS UBERNI</b>	Merlot (D.O. Penedès)	13,50 €
<b>OLIVER VITICULTORS</b>	10.000 Hores Ull de llebre , merlot (D.O. Penedès)	14,20 €
<b>ROVELLATS</b>	Merlot 100% Merlot (D.O. Penedès)	14,00 €
<b>FREIXEDES I GIL</b>	Un10 Rosat 100% Merlot (D.O. Penedès)	13,50 €

**VINS BLANCS**

<b>MAS D'EN GIL</b>	Bellmunt blanc White Garnacha , viognier. Ecologic agriculture (D.O.Q. Priorat)	21,50 €
<b>MAS CANDI</b>	Desig 100% xarel-lo, ecologic crop , biodynamic (D.O. Penedès)	17,50 €
<b>FAMÍLIA TORRES</b>	Fransola 100% white cabernet sauvignon (D.O. Penedès)	29,00 €
<b>EMENDIS</b>	Cabró 100% xarel-lo (D.O. Penedès)	13,50 €
<b>CAN RÀFOLS DELS CAUS</b>	Petit Caus, Organic, Ecologic (Massís del Garraf) Xarel-lo, macabeu , white cabernet sauvignon (D.O. Penedès)	15,50 €
<b>VALLFORMOSA</b>	Masia Freyé Parellada, muscat (D.O. Penedès)	14,70 €
<b>AVGVSTVS FORVM</b>	Avgvstvs 100% Chardonnay (D.O. Penedès)	25,70 €
<b>IVÀ GALLEGO</b>	Paret Seca – 100% Xarel-lo brisat de les Valls del Foix Mature in ceramic amphoras during 6 months (D.O. Penedès)	18,90 €
<b>L'APICAL</b>	Coll de Sitja, Ecologic agriculture 100% macabeu of an over 35 years old vineyard (D.O. Penedès)	17,90 €

**VINS ROSATS**

<b>MALLOFRE</b>	Benilde Merlot, Pinot noir , ull de llebre (D.O. Penedès)	14,50 €
<b>CAN RÀFOLS DELS CAUS</b>	Petit Caus rosat Merlot, ull de llebre, syrah, c. sauvignon ,c. franc (D.O. Penedès)	15,50 €
<b>CELLER PARDAS</b>	Pardas Sumoll rosat 100% sumoll (D.O. Penedès)	19,30 €

**VINS NEGRES**

<b>MAS UBERNI</b>	Cabernet Sauvignon ,ull de llebre (D.O. Penedès)	13,75 €
<b>MALLOFRÉ</b>	Mallofré ecològic Merlot , syrah (D.O. Penedès)	14,50 €
<b>FAMÍLIA TORRES</b>	Vinyarets Black Garnatxa , sumoll ,ull de llebre (D.O. Penedès)	14,00 €
<b>ROVELLATS</b>	Bru de Tardor Merlot and cabernet sauvignon (D.O. Penedès)	14,75 €
<b>ELOI CEDÓ</b>	Chato Pqta Callet, manto negre ,monestrell (Mallorca)	23,00 €
<b>MAS COMTAL</b>	Mas Comtal Negre anyada 2018 Garnatxa , merlot (D.O. Penedès)	16,50 €
<b>MAS BLANCH I JOVÉ</b>	Saó Abrivat Cabernet, garnatxa , ull de llebre (D.O. Costers del Segre)	18,80 €

**ESCUMOSOS I CAVA**

<b>BATLLE I MONTSERRAT</b>	Markel Brut Nature Reserva Extra (Local winery)	14,50 €
<b>CAVAS HILL</b>	Brut Nature Cuvée 1887 Xarel·lo, macabeu, parellada	14,50 €
<b>BOLET</b>	Cava Bolet, Agricultura ecològica, Brut Nature Reserva Xarel·lo, parellada, macabeu	16,50 €
<b>PARÉS BALTÀ</b>	Blanca Cusiné, Gran Reserva Chardonnay, Pinot Noir	38,50 €
<b>HUGUET DE CAN FEIXES</b>	Huguet, Brut Nature, Reserva de 7 anys Parellada, macabeu, Pinot Noir	21,50 €
<b>MONTESQUIUS</b>	Brut Nature Gran Reserva Chardonnay, parellada, macabeu, Xarel·lo	22,60 €
<b>ORIOI ROSELL</b>	Brut Nature Reserva Xarel·lo, macabeu, parellada	16,80 €
<b>ROVELLATS</b>	Gran Reseva Brut Nature Xarel·lo, macabeu, parellada	29,30 €
<b>CAVAS HILL</b>	Panot Gaudí, Brut Nature Gran Reserva Chardonnay, parellada, macabeu, Xarel·lo	17,00 €

**VINS NEGRES**

<b>CAVAS HILL</b>	Galtes 100% Garnatxa negra (D.O. Montsant)	16,50 €
<b>BODEGAS BRETÓN</b>	Loriñon criança Ull de llebre, garnatxa, graciano, carinyena (D.O.Ca. Rioja)	28,50 €
<b>MAS CANDI</b>	Les Forques Cab. sauvignon, sumoll, mandó, monica (D.O. Penedès)	16,90 €
<b>HUGUET DE CAN FEIXES</b>	Negre Selecció Cab. sauvignon, merlot, petit verdot, ull de llebre (D.O. Penedès)	16,20 €
<b>CAVAS HILL</b>	Gran Civet Cabernet sauvignon, merlot (D.O. Penedès)	16,00 €
<b>ALEMANY I CORRIÓ</b>	Pas Curtei Merlot, cabernet sauvignon, carinyena (D.O. Penedès)	22,30 €
<b>CELLER RONADELLES</b>	La Guineu d'Argent Carinyena, garnatxa negra (D.O. Montsant)	17,50 €

**ESCUMOSOS I CAVA**

<b>RECAREDO</b>	Finca Serral del Vell - Brut Nature, ecològic, biodinàmic Xarel·lo i macabeu	41,00 €
<b>EMENDIS</b>	Nu Allongé, Brut Nature Xarel·lo, parellada, macabeu	15,50 €
<b>FAMÍLIA TORRES</b>	Cuvée Esplendor de Vardon Kennett Chardonnay, pinot noir, xarel·lo	36,00 €
<b>CAL TUSAC</b>	Escumós mètode Ancestral, 20 mesos criança Xarel·lo 2019	16,50 €
<b>LLOPART</b>	Llopart, Reserva Brut Nature Xarel·lo, parellada, macabeu	19,90 €
<b>CASTELL DE PUJADES</b>	Aymar, Brut Nature Reserva Xarel·lo, parellada, macabeu	19,50 €
<b>RECAREDO</b>	Recaredo Terrers, Brut Nature ecològic i biodinàmic Xarel·lo, parellada, macabeu	28,00 €
<b>BATLLE I MONTSERRAT</b>	Markel Rosat Brut Nature (Local winery)	15,50 €
<b>TORELLÓ</b>	Torelló 225, Brut Nature, Xarel·lo, parellada, macabeu	36,50 €

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