

**TUESDAY 11/01/22**
**10,50 € (IVA included)**
**STARTERS TO CHOOSE:**

- Cuban style rice with fried egg (C,L)
- Legumes cream with crunchy ham (C)
- Goat's cheese cloud salad, pork ribs and anchovy oil (C)
- El Racó spring salad with Piquillo pepper
- Courgette cream with sweet potato chips (V)

**MAIN COURSE TO CHOOSE:**

- Squid strings cooked at the Andalusian style with parmentier
- Beef stew with mushrooms (L)
- Vegetarian sausages with aubergine purée (V)

**OUR BARBECUE:**

- Farm chicken (C,L)
- Black and white pudding (C,L)
- Pork's feet (C,L)

**DESSERT TO CHOOSE:**

- Chocolate pudding with cream (V)
- Fresh fruit salad (C,L,V)
- "Crema Catalana" Custard (C,V)
- Spong cake with caramel toffee (V)

**WEDNESDAY 12/01/22**
**10,50 € (IVA included)**
**STARTERS TO CHOOSE:**

- "Pochas" with clams (L)
- Anchovies salad with crunchy onion (L)
- Bacon and leek quiche lorraine (C)
- El Racó spring salad with Piquillo pepper
- Courgette cream with sweet potato chips (V)

**SEGONS PLATS A TRIAR:**

- Grilled tuna with garlic and capers (C,L)
- Pork's elbow cooked at the Catalan style (L)
- Vegetarian sausages with aubergine purée (V)

**OUR BARBECUE:**

- Farm chicken (C,L)
- Black and white pudding (C,L)
- Pork's feet (C,L)

**DESSERT TO CHOOSE:**

- Chocolate pudding with cream (V)
- Fresh fruit salad (C,L,V)
- "Crema Catalana" Custard (C,V)
- Spong cake with caramel toffee (V)

**THURSDAY 13/01/22**
**10,50 € (IVA included)**
**STARTERS TO CHOOSE:**

- Marinera paella with cuttlefish and crayfish (C,L)
- Duck's ham salad with crunchy onion and foie (L)
- Omelette with black pudding and bread with tomato (C)
- Ecologic vegetables from Tros d'Ordal with curcuma oil (C,L,V)
- Courgette cream with sweet potato chips (V)

**SEGONS PLATS A TRIAR:**

- Oven baked cod with garlic and crunchy leeks (L)
- Stew pork's cheeks with P.Ximenez (L)
- Vegetarian sausages with aubergine purée (V)

**OUR BARBECUE:**

- Farm chicken (C,L)
- Black and white pudding (C,L)
- Pork's feet (C,L)

**DESSERT TO CHOOSE:**

- Chocolate pudding with cream (V)
- Fresh fruit salad (C,L,V)
- "Crema Catalana" Custard (C,V)
- Spong cake with caramel toffee (V)

**FRIDAY 14/01/22**
**10,50 € (IVA included)**
**STARTERS TO CHOOSE:**

- La Cigonya fish noodle casserole with alioli (L)
- Lettuce hearts salad with pickles and tuna (C,L)
- El Racó soup (C)
- Ecologic vegetables from Tros d'Ordal with curcuma oil (C,L,V)
- Courgette cream with sweet potato chips (V)

**MAIN COURSE TO CHOOSE:**

- Catch of day
- Fried egg, spicy sausage and crisps (C,L)
- Vegetarian sausages with aubergine purée (V)

**OUR BARBECUE:**

- Farm chicken (C,L)
- Black and white pudding (C,L)
- Pork's feet (C,L)

**DESSERT TO CHOOSE:**

- Chocolate pudding with cream (V)
- Fresh fruit salad (C,L,V)
- "Crema Catalana" Custard (C,V)
- Spong cake with caramel toffee (V)

**WEEKEND MENU**

(15/01/22 &amp; 16/01/22)

**STARTERS TO CHOOSE:**

- Meat cannelloni with spinach béchamel
- Cod with vinagrette tomato salad (C,L)
- Artichokes scramble with scallops and ham (C,L)
- Jerusalem artichokes cream with prawns and ham (C,L)

**MAIN COURSE TO CHOOSE:**

- Soupy rice with lobster and cuttlefish (C,L)
- Barbecued mature beef from Girona (C,L)
- Oven baked salmon with fennel cream and crunchy leeks (L)
- Beef in sauce with Ratafia and parmentier

**DESSERT TO CHOOSE:**

- Mandarin with orange juice and Cointreau (C,L,V)
- "Crema Catalana" with biscuits (V)
- Cheese cake with red fruits (V)
- Chocolate mousse with citrus cream (V)

**21,00 € (IVA included)**
**WEEKEND**
**15<sup>th</sup> & 16<sup>th</sup> January 2022**

- 7,50 € Cannelloni from the grandmother's recipe
- 7,75 € Traditional macaroni with chicken strings (dish for kids)
- 8,75 € Homemade spring onion with tuna (L)
- 9,00 € Steam mussels and clams (C,L)
- 14,00 € Galician style octopus with Vera pepper (C,L)
- 16,50 € Soupy rice with lobster (price x person) (C,L)
- 12,50 € La Cigonya inked fish rice (price x person) (C,L)
- 12,50 € Marinera paella (price x person) (C,L)
- 11,00 € La Cigonya fish noodle casserole with alioli (price x person) (L)
- 9,00 € Black rooster from El Penedès IGP with truffle béchamel
- 16,75 € Barbecued octopus leg, parmentier and pepper oil
- 15,50 € Barbecued beef entrecote with cold grilled peppers (C,L)

(V) Vegetarian dishes

(C) Celiac dishes

(L) Lactose-free dishes