

TUESDAY 21/06/22

STARTERS TO CHOOSE:

Sautéed peas with bacon (C,L)
 Inked spaghetti with prawn's béchamel
 Tomato carpaccio with feta and pesto (C)
 Homemade spring salad with langoustine (C)
 Gazpacho with a garnish (V,L)

MAIN COURSE TO CHOOSE:

Hake filet (L)
 Oven baked osobuco (L)
 Barbecued chicken with chips (L)
 Barbecued sausages with "Samfaina"
 Iberic pork skewer with parmentier (C)

DESSERT TO CHOOSE:

Fruit of the day: Watermelon (V,C,L)
 Swiss roll with cream (V)
 "Crema Catalana" custard (C,V)
 Yoghurt from Cal Manyà (V,C)

WEDNESDAY 22/06/22

STARTERS TO CHOOSE:

Marineras tyle noodles (L)
 Leek mini cake with bacon and a salad
 Pineapple salad with ham (C)
 Homemade spring salad with langoustine (C)
 Gazpacho with a garnish (V,L)

MAIN COURSE TO CHOOSE:

Oven baked sole with orange sauce (L)
 Ham with apple (L,C)
 Barbecued chicken with chips (L)
 Barbecued sausages with "Samfaina"
 Iberic pork skewer with parmentier (C)

DESSERT TO CHOOSE:

Fruit of the day: Watermelon (V,C,L)
 Swiss roll with cream (V)
 "Crema Catalana" custard (C,V)
 Yoghurt from Cal Manyà (V,C)

THURSDAY 23/06/22

STARTERS TO CHOOSE:

Black inked rice with alioli (C)
 Gratin toast with mushrooms and bacon
 Salad with tuna and boiled egg (C,L)
 Homemade spring salad with langoustine (C)
 Gazpacho with a garnish (V,L)

MAIN COURSE TO CHOOSE:

Cod with a piquillo sauce and a spinach bed (C)
 Duck "Cassoulet" (L)
 Barbecued chicken with chips (L)
 Barbecued sausages with "Samfaina"
 Iberic pork skewer with parmentier (C)

DESSERT TO CHOOSE:

Fruit of the day: Watermelon (V,C,L)
 Swiss roll with cream (V)
 "Crema Catalana" custard (C,V)
 Yoghurt from Cal Manyà (V,C)

Happy St. John's Eve!!

**WEEKEND 24th, 25th & 26th June 2022****OUR RICES AND NODDLE CASSEROLES (price per person)**

12,50 € Marinera paella (C,L)
 11,00 € La Cigonya fish noddle casserole with alioli (L)
 16,50 € Soupy rice with lobster (C,L)
 12,50 € La Cigonya black inked rice (C,L)

- Our fish stock and rice are gluten free

OUR DISHES

7,50 € Meat cannelloni from the grandmother's recipe book
 7,75 € Traditional macaroni with chicken strings (Kids dish)
 8,75 € Homemade spring salad with tuna (L)
 9,00 € Steam mussels and clams (C,L)
 15,50 € Galician style cooked octopus with La Vera pepper (C,L)
 16,75 € Barbecued octopus leg, parmentier and pepper oil
 16,50 € Barbecued beef entrecote with cold vegetables salad (C,L)

EL RACÓ DE LA

Cigonya

STARTERS TO CHOOSE:

- Soupy rice with cuttlefish and crayfish (C,L)
- Bread with cold grilled aubergine and smoked sardines with grapes (L)
- Meat cannelloni with truffle béchamel
- Cod salad with pickles and pesto oil (L)

MAIN COURSE TO CHOOSE:

- Barbecued beef entrecote with a garnish
- Fish in sauce with mussels and crayfish (L)
- Barbecued Iberic pork skewer with chimichurri sauce (C,L)
- Beef with mushrooms and parmentier

DESSERT TO CHOOSE:

- "Crema Catalana" foam (V,C)
- Peach from L'Ordal with dessert wine (V,C,L)
- Homemade tiramisu
- Chocolate bomb cake with ice-cream (V,C)
- Traditional bread, water and El Penedès cellar

25,00€ (IVA Included)

V - Vegetarian dishes

C - Coeliac dishes

L - Lactose-free dishes

We work with seasonal product and near to our home, if you suffer from allergies or Intolerances to any product, we suggest to ask to our staff for the process and treatment of the different dishes.