

TUESDAY 02/08/22

STARTERS TO CHOOSE:

Carbonara spaghettis
 Fishmongers soup with garlic bread (L)
 "Recuit de Drap" salad with peach and raisins (C)
 Spring salad with piquillo pepper (C)
 Gazpacho with pesto and pickles (V,L)

MAIN COURSE TO CHOOSE:

Grilled tuna with onion and tomato (C,L)
 Beef in a wok with vegetables and soya (C,L)
 Barbecued pork's feet
 Beef steak with potatoes
 3 sausages skewer
 Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

Fresh fruit: Watermelon (V,C,L)
 Tiramisú (V)
 "Crema Catalan" custard (V,C)
 Yoghurt from Cal Manyà (V)

WEDNESDAY 03/08/22

STARTERS TO CHOOSE:

Artichoke ravioli with pesto and tomato
 Sautéed beans with bacon and green asparagus (L,C)
 Melon carpaccio salad with ham (C,L)
 Spring salad with piquillo pepper (C)
 Gazpacho with pesto and pickles (V,L)

MAIN COURSE TO CHOOSE:

Stew chicken with mushrooms (C,L)
 Squid strings cooked at the Andalusian style with citrus mayonnaise
 Barbecued pork's feet
 Beef steak with potatoes
 3 sausages skewer
 Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

Fresh fruit: Watermelon (V,C,L)
 Tiramisú (V)
 "Crema Catalan" custard (V,C)
 Yoghurt from Cal Manyà (V)

THURSDAY 04/08/22

STARTERS TO CHOOSE:

Marinera paella with langoustine and crayfish (C,L)
 Ecologic vegetables with curcuma oil (V,C,L)
 Lettuce hearts with tuna and egg (C,L)
 Spring salad with marinated mussels (C)
 Gazpacho with pesto and pickles (V,L)

MAIN COURSE TO CHOOSE:

Cod with chickpeas (C,L)
 Stew Duroc's pig cheek with peach
 Barbecued pork's feet
 Beef steak with potatoes
 3 sausages skewer
 Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

Fresh fruit: Watermelon (V,C,L)
 Tiramisú (V)
 "Crema Catalan" custard (V,C)
 Yoghurt from Cal Manyà (V)

FRIDAY 05/08/22

STARTERS TO CHOOSE:

La Cigonya black inked fish noddle casserole with alioli (L)
 "Samfaina" with egg cooked at low temperature (C,L,V)
 Tomato and onion salad, anchovies and olives (C,L)
 Spring salad with marinated mussels (C)
 Gazpacho with pesto and pickles (V,L)

MAIN COURSE TO CHOOSE:

Stew meatballs with squid tagliatelle
 Oven baked sea bass cooked at the Donostiarria style (C,L)
 Barbecued pork's feet
 Beef steak with potatoes
 3 sausages skewer
 Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

Fresh fruit: Watermelon (V,C,L)
 Tiramisú (V)
 "Crema Catalan" custard (V,C)
 Yoghurt from Cal Manyà (V)

WEEKEND 9th & 10th August 2022**OUR RICES & NODDLE'S CASSEROLES (price per person)**

12,50 € Paella a la marinera (C,L)
 11,00 € La Cigonya fish noddle casserole with alioli (L)
 16,50 € Soupy rice with lobster (C,L)
 12,50 € La Cigonya inked rice (C,L)

DISHES WITH SUPPLEMENT

+3,75 € GOTA'S CHEESE SALAD AND NUTS (C,V)
 +6,00 € CUTTLEFISH WITH MUSHROOMS (C,L)
 +2,50 € CHOCOLATE BOMB CAKE (V)

OUR DIHES

7,50 € The grandmother's way traditional meat cannelloni
 7,75 € Traditional macaroni with chicken strings (kids dish)
 6,75 € Homemade spring salad with tuna (L)
 9,00 € steamed mussels and clams (C,L)
 17,50 € Galician style octopus with potato and La Vera pepper (C,L)
 17,75 € Barbecued octopus leg, parmentier and pepper oil
 17,50 € Barbecued beef entrecote with cold grilled vegies salad (C,L)

(V) Vegetarian dishes

(C) Coeliac dishes

(L) Lactose-free dishes

EL RACÓ DE LA

Cigonya

Welcome aperitiff

STARTERS TO CHOOSE:

Soupy rice with cuttlefish and crayfish (C,L)

Black rooster ravioli with ceps sauce

Salmon and mango salad (C,L)

Prawns (C,L)

MAIN COURSE TO CHOOSE:

Sea Bass a la "espalda" (L)

Beef with ratafia gravy

Barbecued entrecote with a garnish (C,L)

Barbecued pork's feet with cold grilled vegetables salad and alioli (C)

DESSERT TO CHOOSE:

Chocolate bomb cake with cream (V)

Apple tatin with ice-cream (V)

Fresh fruit salad with Muscatel (V,C,L)

Yoghurt with red fruits (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.