

**TUESDAY 20/09/22**
**10,85 € (IVA included)**
**STARTERS TO CHOOSE:**

- Marinera style noodles (L)
- Truffle parmentier with fried egg and ham
- Tomato carpaccio, marinated mussels, onion and rucola (L,C)
- Spring salad with nachos and guacamole (C)
- Ecologic vegetables with basil oil (V,L,C)

**MAIN COURSE TO CHOOSE:**

- Stew squid legs with onion and tomato (C,L)
- Crunchy chicken breast with chickpeas hummus (L)
- Sausage and black pudding with beans (C,L)
- BBQ steak with sliced potatoes (L)
- Vegetarian spinach burger (V)

**DESSERT TO CHOOSE:**

- Oreo biscuits mousse with caramel (V)
- Natural yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Melon with red grapes (V,C,L)

**WEDNESDAY 21/09/22**
**10,85 € (IVA included)**
**STARTERS TO CHOOSE:**

- Mushroom cannelloni with its béchamel
- Sautéed chickpeas from Anoia with bacon (C,L)
- Salad with tuna and boiled egg (C,L)
- Ham rolls with spring salad (C)
- Ecologic vegetables with basil oil (V,L,C)

**MAIN COURSE TO CHOOSE:**

- Hake in green sauce, egg and asparagus (L)
- Beef goulash with mushrooms (C)
- Chicken skewer with courgette (L,C)
- BBQ steak with sliced potatoes (L)
- Vegetarian spinach burger (V)

**DESSERT TO CHOOSE:**

- Oreo biscuits mousse with caramel (V)
- Natural yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Melon with red grapes (V,C,L)

**THURSDAY 22/09/22**
**10,85 € (IVA included)**
**STARTERS TO CHOOSE:**

- Paella Marinera with crayfish and langoustine (C,L)
- Spinach strudel with ham and goat's cheese
- Salmon and capers salad (C,L)
- Spring salad with cold grilled vegetables salad and anchovies (C)
- Ecologic vegetables with basil oil (V,L,C)

**MAIN COURSE TO CHOOSE:**

- Cod with ceps gravy (C)
- Stew pork's feet (L)
- Homemade burger with bacon, cheese and fried egg
- BBQ steak with sliced potatoes (L)
- Vegetarian spinach burger (V)

**DESSERT TO CHOOSE:**

- Oreo biscuits mousse with caramel (V)
- Natural yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Melon with red grapes (V,C,L)

**FRIDAY 23/09/22**
**10,85 € (IVA included)**
**STARTERS TO CHOOSE:**

- La Cigonya fish casserole with langoustine and alioli (L)
- Stuffed aubergine with parmesan cream (C)
- Figs and mozzarella pearls
- Spring salad with endives (C)
- Ecologic vegetables with basil oil (V,L,C)

**MAIN COURSE TO CHOOSE:**

- Freh fish: sardines (C,L)
- Chicken with garlic and potatoes (L,C)
- Pork meat with parmentier (L,C)
- BBQ steak with sliced potatoes (L)
- Vegetarian spinach burger (V)

**DESSERT TO CHOOSE:**

- Oreo biscuits mousse with caramel (V)
- Natural yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Melon with red grapes (V,C,L)

**WEEKEND 24<sup>th</sup> & 25<sup>th</sup> September 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)

**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)
- 18,75 € Barbecued octopus' leg, parmentier and pepper oil
- 17,85 € Barbecued beef entrecote with cold grilled vegies salad (C,L)