

TUESDAY 20/09/22

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

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

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

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 24th & 25th 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)

PLATS DE SUPLEMENT MENÚ DIARI

+4,50 € FRIED CRISPY SQUID
+4,00 € ENTRECOTE WITH ITS GARNISH (L)
+2,50 € CHOCOLATE CAKE BOMB(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)
18,75 € Barbecued octopus' leg, parmentier and pepper oil
17,85 € Barbecued beef entrecote with cold grilled vegies salad (C,L)

EL RACÓ DE LA

Cigonya

Welcome aperitif

STARTERS TO CHOOSE:

Soupy rice with cuttlefish and crayfish (C,L)

Sea food raviolis with prawn's béchamel

Confut mushrooms salad with duck ham and pine nuts vinaigrette (C,L)

Mashed cabbage and potato with bacon and black pudding(L,C)

MAIN COURSE TO CHOOSE:

Stew rabbit with snails (L)

Oven baked sea bass with garlic vinaigrette (L,C)

BBQ entrecote with a garnish (L,C)

BBQ beef with aubergine hummus

DESSERT TO CHOOSE:

Three cheese with grapes and quince (C,V)

"Crema Catalana" with mango (V,C)

Ice-cream flavour of the day (V,C)

Chocolate brownie with cream (V)

We have vegan and vegetarian available for customers

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.

