



WEEKLY MENU TO TAKE AWAY

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TUESDAY 27/09/22

10,85 € (IVA included)

STARTERS TO CHOOSE:

- Stew lentils with ribs and pudding (L,C)
- Cuban style rice with fried egg (C,L)
- Endives salad with Roquefort and grapes (C)
- Spring salad with grilled cold peppers (C)
- Ecologic vegetables in the wok with curcuma oil (V,L,C)

MAIN COURSE TO CHOOSE:

- Oven baked sea bass cooked at the Donostiarria style(C,L)
- Stew rabbit with snails (L)
- BBQ chicken leg (C,L)
- BBQ steak with sliced potatoes (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Pineapple (V,C,L)
- "Crema Catalana" custard (V,C)
- "Mató" mousse with quince (V,C)
- Cake stuffed with sweet butternut squash

WEDNESDAY 28/09/22

10,85 € (IVA included)

STARTERS TO CHOOSE:

- Stew beans with chorizo (C,L)
- Pumpkin soup with mozzarella pearls (C)
- Gota's cheese cake salad (C)
- Ham rolls with spring salad (C)
- Ecologic vegetables from L'Ordal (V,L,C)

MAIN COURSE TO CHOOSE:

- Small hakes cooked at the Andalusian style (L)
- Stew beef dices with pumpkin (L)
- BBQ mini chorizo with fried egg (C,L)
- BBQ steak with sliced potatoes (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Pineapple (V,C,L)
- "Crema Catalana" custard (V,C)
- "Mató" mousse with quince (V,C)
- Cake stuffed with sweet butternut squash

THURSDAY 29/09/22

10,85 € (IVA included)

STARTERS TO CHOOSE:

- Paella Marinera with crayfish and langoustine (C,L)
- Fresh pasta stuffed with meat, chorizo and ceps
- Lettuce hearts salad with cold grilled vegetables and anchovies (C,L)
- Spring salad with marinated mussels (C)
- Ecologic vegetables with goat's cheese (V,L,C)

MAIN COURSE TO CHOOSE:

- Oven baked cod with honey sauce (C)
- Beef in gravy with mushrooms (L)
- BBQ pork's feet gratin with alioli (C,L)
- BBQ steak with sliced potatoes (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Pineapple (V,C,L)
- "Crema Catalana" custard (V,C)
- "Mató" mousse with quince (V,C)
- Cake stuffed with sweet butternut squash

FRIDAY 30/09/22

10,85 € (IVA included)

STARTERS TO CHOOSE:

- La Cigonya black inked fish casserole with alioli (L)
- Mushroom's cream with ham chips (C)
- Broad beans salad with cod and pine nuts (C,L)
- Spring salad cake
- Ecologic vegetables from L'Ordal (V,L,C)

MAIN COURSE TO CHOOSE:

- Freh fish: sardines with garlic and parsley (C,L)
- Chicken cooked at the Catalan style (L,C)
- BBQ cheeks with a garnish(C,L)
- BBQ steak with sliced potatoes (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Pineapple (V,C,L)
- "Crema Catalana" custard (V,C)
- "Mató" mousse with quince (V,C)
- Cake stuffed with sweet butternut squash

WEEKEND 1st & 2nd October 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)

(V) Vegetarian dishes

(C) Coeliac dishes

(L) Lactose-free dishes