

TUESDAY 24/01/23

STARTERS TO CHOOSE:

- Stew "Ganxet" beans from Km0 with ribs and chorizo (C,L)
- Peas cream with egg cooked at low temperature (L,C)
- Fruit salad with citrus mayonnaise (C,L)
- Spring salad rolls with ham (C,L)
- Omelette with vegetables and mushrooms and a salad (Vegetarian) (V,C,L)

MAIN COURSE TO CHOOSE:

- Head and leg with Samfaina (L,C)
- Tuna with tomatoes and onion (C,L)
- BBQ sausage with a garnish (L,C)
- Beef cutlets with Roquefort sauce
- Vegetarian meatballs (V)

DESSERT TO CHOOSE:

- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Seasonal fruit: Mandarins (V,C,L)
- Chocolate brownie with cream (C)

WEDNESDAY 25/01/23

STARTERS TO CHOOSE:

- Noodles in a casserole with artichokes
- Onion cream with mozzarella pearls (C)
- Salad with pomegranate, tuna and romesco sauce (L)
- Homemade spring salad with palm hearts and sweetcorn (L,C)
- Steamed vegetables: green beans and potatoes (Vegetarian) (V,L,C)

MAIN COURSE TO CHOOSE:

- Duroc's pork ham cooked at the Catalan style (L,C)
- Fresh fish: Sardines from Vilanova (L,C)
- BBQ chicken with a garnish (C,L)
- BBQ steak with a potatoes (L)
- Vegetable lasagne with béchamel (V)

DESSERT TO CHOOSE:

- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Seasonal fruit: Mandarins (V,C,L)
- Chocolate brownie with cream (C)

THURSDAY 26/01/23

STARTERS TO CHOOSE:

- Soupy rice with cuttlefish and crayfish (C,L)
- Meat croquettes with truffle parmentier
- Sautéed broad beans salad with apple (C,L)
- Homemade spring salad with marinated salmon (C,L)
- Spinach tortellini with Roquefort (Vegetarian) (V)

MAIN COURSE TO CHOOSE:

- Cod with black garlic alioli and seaweed (C,L)
- Meat stew with beans (C,L)
- BBQ Duroc's pork cheeks (L,C)
- BBQ steak with potatoes (L)
- Vegetarian meatballs (V)

DESSERT TO CHOOSE:

- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Seasonal fruit: Mandarins (V,C,L)
- Chocolate brownie with cream (C)

FRIDAY 27/01/23

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with alioli (L)
- Broth with pasta and stew meat
- Squid salad with mussels
- Homemade spring salad with piquillo peppers (L,C)
- Steamed vegetables: broccoli and potatoes (Vegetarian) (V,C,L)

MAIN COURSE TO CHOOSE:

- Chicken legs with cava and mushrooms (C)
- Hake with refried garlic and spinach leaves (L,C)
- Pork ribs sprayed with pineapple (C)
- BBQ sausages with Samfaina (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" custard (V,C)
- Seasonal fruit: Mandarins (V,C,L)
- Chocolate brownie with cream (C)

WEEKEND 28th & 29th January 2023**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)

EXTRA DISHES FROM THE MENU

- +5,00 € MARINATED SALMON SALAD WITH CAPERS (C, L)
- +4,75 € BEEF ENTRECOTE WITH A GARNISH
- +2,50 € CHOCOLATE BOMB CAKE WITH ICECREAM (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)

(V) Vegetarian dishes

(C) Coeliac dishes

(L) Lactose-free dishes

EL RACÓ DE LA

Cigonya

Welcome aperitive

MAIN COURSE TO CHOSE:

Broth with pasta and stew meat (L)

Nero spaghettis with prawn's velouté

Squid's leg cooked at the Galician style with salad (L,C)

BBQ "Calçots" with artichoke and "romesco" sauce (L)

MAIN COURSE TO CHOSE:

Soupy rice with cuttlefish, lobster and crayfish (C,L)

Oven baked lamb's shoulder cooked at the Catalan style (L,C)

BBQ entrecote with a garnish (L)

Hake with refired garlic (L,C)

DESSERT TO CHOSE:

Emi's cheese cake (V)

Chocolate cream with cream (V,C)

Fresh pineapple (V,C,L)

Cream mousse with quince (V,C)

We have vegetarian and vegan dishes

RECOMENDED DISHES FROM THE MENU:

BBQ "Calçots" with artichokes and "romesco" sauce 12.00€

Matured **Beef** filet from Girona with a garnish 22.00€

Homemade bread, water and wine from El Penedès

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

ENGLISH



**WINES FROM OUR CELLAR
IN PROMOTION:**

16,50 € 7 MAGNÍFICS
Rebels de Batea
100% garnatxa blanca

17,50 € 7 MAGNÍFICS
Rebels de Batea
100% garnatxa negra

14,50 € MARKEL ROSAT
Brut Nature

KITCHEN TIMETABLE:

TUESDAY TO SUNDAY
From 12:45h to 15:45h.

EVENING:
FRIDAY TO SATURDAY
From 20:00h to 23:30h.

OUR TAPAS

- 3,75 € **Thin crusty bread** with tomato (L,V)
- 6,00 € **Pataoes** with the classic brava sauce (L, C)
- 7,50 € Grandmother's **Mini croquettes** with Padron Peppers
- 16,50€ Sautéed **prawns** from Vilanova (L, C)
- 17,50 € **Ham with cured sheep's cheese** and thin crusty bread
- 16,50 € Homemade duck **foie micuit** with crunchy bread (L)
- 6,00 € **Padron** peppers with Maldon salt (L,V,C)
- 9,50 € **Chicken strings** with two sauces
- 9,75 € "**Sevillanos**" cooked at the Andalusian style with citrus mayonnaise (L)
- 9,50 € Steamed **mussels and clams** (L)
- 8,75 € Sautéed **clams** with garlic and parsley (L,C)
- 16,50 € **Octopus** cooked at the Galician style with potato and La Vera pepper (L,C)
- 6,75 € La Cigonya **Spring salad** with tuna (L)
- 12,00 € **Eggs** with potatoes, ham and duck foie (L)
- 14,50 € Sautéed **cuttlefish** with mushrooms (L,C)

FOR LUNCH

- 9,50 € **Crunchy goat's cheese salad**, with nuts and a vinaigrette
- 13,50 € **Smoked salmon salad** with mango and guacamole
- 10,00 € **Cod carpaccio** with a tomato vinaigrette (L,C)
- 7,50€ Traditional **macarroni** with parmesan cheese
- 9,50 € La Cigonya traditional meat **Cannelloni**
- 9,00 € **Dumplings** with pear and gorgonzola
- 14,50 € Grilled **squid** with garlic and parsley (L,C)
- 15,00 € **Squid in a wok**, ecologic vegetables and soya sauce (L,C)
- 14,50 € **Duck** from El Penedès cooked at the Catalan style (L,C)
- 22,00 € Oven baked **lamb's shoulder** with its juice (L, C)
- 18,75 € Barbecued **octopus leg**, potato parmentier and la Vera pepper oil (C)
- 17,00 € Barbecued **cod** with cold grilled vegetables salad (L,C)
- 8,50€ BBQ sausage with thin sliced chips (L)
- 17,85 € Barbecued mature beef **Entrecote** with its garnish
- 22,00 € Mature beef **Filet** from Girona with foie cutlet (C,L)

RICES AND NOODLE CASSEROLES (MÍNIM 2 PERSONS, price x person)

- 14,50 € **Paella** a la marinera with cuttlefish and crayfish (C,L)
- 19,00 € **Soupy rice** with lobster (L,C)
- 13,00 € **Fish noodle casserole** la Cigonya with alioli (L)
- 14,50 € **Black inked rice** with cuttlefish (C,L)

DESSERTS

- 5,50 € Apple **Taten** with its crunch and ice-cream (V)
- 4,75 € "**Crema Catalana**" custard with dusty biscuits from St. Quinti (V)
- 5,00 € **Seasonal fruit** with coco ice-cream (V)
- 5,00 € **Chocolate bomb cake** with vanilla ice-cream (V)
- 7,50 € Crunchy vanilla **Toblerone** with fudge
- 6,00€ Mascarpone with forest fruits (C)
- 6,00 € Homemade today's **ice-cream** (3 scoops)
- 5,50 € **Mandarin sorbet** with Pacharan (L,C,V)
- 5,50€ **Yoghurt soup** with pine nuts and strawberry ice-cream (C)
- 5,50€ **Gin & Tonic** sorbet (L,C,V)