

TUESDAY 24/01/23
11,00 € (IVA included)
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
11,00 € (IVA included)
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
11,00 € (IVA included)
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
11,00 € (IVA included)
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)

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)