



WEEKLY MENU TO TAKE AWAY

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TUESDAY 14/03/23

11,00 € (IVA included)

STARTERS TO CHOOSE:

- Potatoes with green sauce and clams (L,C)
- Marinated chicken salad, vegetables and olives (C,L)
- Macaroni with foie béchamel
- Homemade spring salad with nachos and guacamole (C,L)
- BBQ "Calçots" cream with romesco oil (Vegetarian)(L)

MAIN COURSE TO CHOOSE:

- Oven baked Duroc pork's cheek (L)
- Hake fillet cooked at the Menorquina style (L)
- Sausage with fried egg (L,C)
- BBQ steak with potatoes (L)
- Vegetarian cutlet (V)

DESSERT TO CHOOSE:

- Melon (V,C,L)
- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" Custard (V,C)
- Red fruit cake bathed with chocolate(V)

WEDNESDAY 15/03/23

11,00 € (IVA included)

STARTERS TO CHOOSE:

- Pumpkin cream with poached egg (L,V,C)
- Bacon salad with onion and raisins (L)
- Steamed vegetables: potatoes and chard (C,L,V)
- Home made spring salad with anchovies and crunchy bread(L)
- Spinach cannelloni with truffle béchamel(Vegetarian)

MAIN COURSE TO CHOOSE:

- Stew squid's leg with onion and tomato (L)
- Chicken breast in a Roquefort sauce (C)
- BBQ pork with aubergine purée (C)
- Matured beef with chimichurri sauce (L,C)
- Vegetarian burger (V)

DESSERT TO CHOOSE:

- Melon (V,C,L)
- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" Custard (V,C)
- Red fruit cake bathed with chocolate(V)

THURSDAY 16/03/23

11,00 € (IVA included)

STARTERS TO CHOOSE:

- Soupy rice with cuttlefish and crayfish (L,C)
- Artichokes and ham salad (L,C)
- Aubergine stuffed with meat and parmesan cream (C)
- Homemade spring salad with egg and tuna (L)
- Potato cream with truffle and "Calçots" chips (Vegetarian) (L)

MAIN COURSE TO CHOOSE:

- Oven baked cod with honey from Penyafor (C)
- Chicken wings with BBQ sauce (C,L)
- Sausages with "Samfaina"(L,C)
- BBQ beef steak with potatoes (L)
- Vegetarian meatballs (V)

DESSERT TO CHOOSE:

- Melon (V,C,L)
- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" Custard (V,C)
- Red fruit cake bathed with chocolate (V)

FRIDAY 17/03/23

11,00 € (IVA included)

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with alioli (L)
- Stewed broad beans at the Catalan style with ribs (C,L)
- Burrata salad with tomato and pesto (V,C)
- Homemade spring salad with cod (C,L)
- "Calçots" omelette with romesco and salad, onion and pickles (V)

MAIN COURSE TO CHOOSE:

- Fresh fish: salmon with vegetables and soya (L,C)
- Beef in sauce with mushrooms (L)
- BBQ pig's feet with beans (C,L)
- BBQ beef steak with potatoes (L)
- Vegetarian lasagne with béchamel (V)

DESSERT TO CHOOSE:

- Melon (V,C,L)
- Yoghurt from Cal Manyà (V,C)
- "Crema Catalana" Custard (V,C)
- Red fruit cake bathed with chocolate (V)

WEEKEND 18th & 19th March 2023

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| 12,50 € | Marinera paella (C,L) | 9,50 € | Crunchy goat's cheese salad with mustard vinaigrette |
| 11,00 € | La Cigonya fish noddle casserole with alioli (L) | 6,75 € | Homemade spring salad with tuna (L) |
| 16,50 € | Soupy rice with lobster (C,L) | 7,50 € | Meat cannelloni from the grandmother's recipe |
| 12,50 € | La Cigonya inked rice (C,L) | 7,75 € | Traditional macaroni with chicken strings (kids' dish) |
| 12,00 € | BBQ "Calçots" with artichokes and Romesco sauce (Seasonal)V | 17,50 € | Octopus cooked at the Galician style with potato and La Vera pepper (C,L) |
| 9,00 € | Steamed mussels and clams (C,L) | 18,75 € | BBQ octopus' leg, parmentier and pepper oil |
| 6,00 € | Potatoes with "Brava" sauce(L) | 8,50 € | BBQ sausage from La Llacuna with potatoes (L) |
| 16,50 € | Homemade duck foie micuit with crunchy bread (L) | 17,85 € | BBQ beef entrecote with cold grilled vegetables salad (C,L) |
| 17,50 € | Ham and cured sheep cheese | | |

(V) Vegetarian dishes

(C) Coeliac dishes

(L) Lactose-free dishes