

TUESDAY 14/03/23

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

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

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

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

| | | | |
|---------|---|---------|---|
| 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 | | |

EL RACÓ DE LA

Cigonya

Welcome aperitive

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.

| Abril | | | | | | |
|-------|----|----|----|----|----|----|
| DL | DT | DC | DJ | DV | DS | DG |
| | | | | | 1 | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |

HOLIDAY

04 al 09 April 2023

MAIN COURSE TO CHOOSE:

Broth with noodles, stewed meat and vegetables from La Cigonya (L)

Salmon salad with goat's cheese cloud (C,L)

Gratin meat cannelloni with béchamel

BBQ "Calçots" and artichokes with Romesco dip (V,L)

MAIN COURSE TO CHOOSE:

Stewed Ox tail with parmentier (L)

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

BBQ entrecote with cold grilled vegetables salad (L,C)

Hake with mashed cabbage and potato (L,C)

DESSERT TO CHOOSE:

Tiramisu with coffee (V)

Saint Josep cream with crunchy biscuits "Carquinyoli" (V,C)

Strawberries with orange juice and vanilla ice-cream (V,C)

Chocolate bomb cake with coconut cream (V)

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

If you have an allergy or are intolerant to any of the products above, do not hesitate on asking to our staff. For example, the homemade spring salad has bread crusts, the garnish could be fried and the creams could have lactose. Please ask us.