

TUESDAY 23/05/23

STARTERS TO CHOOSE:

Stew white beans with ribs and chorizo (L,C)
Cold grilled vegetables salad with parmesan cream
Caesar salad with crunchy chicken, yoghurt and mint
Homemade spring salad with sweetcorn and asparagus (L,C)
Salmorejo with boiled egg and mozzarella pearls (Vegetarian)

MAIN COURSE TO CHOOSE:

Grilled tuna with seaweed and yakisoba (L)
Ribs cooked at low temperature with pineapple (C,L)
Chicken sausage with vegetables (C,L)
BBQ steak with sliced potatoes (L)
Vegetarian meatballs with Samfaina (V)

DESSERT TO CHOOSE:

"Crema Catalana" custard (V,C)
Seasonal fresh fruit salad (V,C,L)
Natural yoghurt from Cal Manyà (V,C)
Cake with sweet squash (V)
Ice- cream of the day (V)

WEDNESDAY 24/05/23

STARTERS TO CHOOSE:

Potatoes with bacon (L,C)
Spaghettis a la carbonara
Three cheese salad with a custard vinaigrette (C)
Ham roll stuffed with homemade spring salad (L,C)
Ecologic vegetables with curcuma oil (Vegetarian) (L,C)

MAIN COURSE TO CHOOSE:

Tempura fried squid strings with romesco tears (L)
Stew chicken curry with apple (L,C)
BBQ beef with a garnish (L)
BBQ black pudding and sausage (L,C)
Vegetarian spinach burger with rice (V)

DESSERT TO CHOOSE:

"Crema Catalana" custard (V,C)
Seasonal fresh fruit salad (V,C,L)
Natural yoghurt from Cal Manyà (V,C)
Pudding from the grandmother (V)
Ice- cream of the day (V)

THURSDAY 25/05/23

STARTERS TO CHOOSE:

Marinera paella with cuttlefish and crayfish (L,C)
Gratin broccoli and cauliflower with ceps béchamel (C)
Salad with garlic eels (C,L)
Homemade spring salad with cured cols sausage (L)
Cabrales cheese croquettes with aubergine parmentier (Vegetarian)

MAIN COURSE TO CHOOSE:

Cod with chickpeas (C,L)
Oven baked cheeks with prunes (L)
100% Beef burger with sliced potatoes (L)
BBQ pork with a garnish (L)
Vegetarian lasagne with béchamel (V)

DESSERT TO CHOOSE:

"Crema Catalana" custard (V,C)
Seasonal fresh fruit salad (V,C,L)
Natural yoghurt from Cal Manyà (V,C)
Pudding from the grandmother (V)
Ice- cream of the day (V)

FRIDAY 26/05/04/23

STARTERS TO CHOOSE:

La Cigonya fish noddle casserole with alioli (L)
"Lacon" ham cooked at the Galician style (C,L)
Tabule salad, tomato, fresh cheese and crunchy bacon
Homemade spring salad with crab sticks and pineapple (L,C)
Truffle potato, fried egg and spinach chips (Vegetarian) (C,L)

MAIN COURSE TO CHOOSE:

Oven baked white fish with vegetables (L,C)
Crunchy chicken wings with BBQ sauce (L)
BBQ duroc's pig feet with roasted potato (L,C)
BBQ steak with sliced potatoes (L)
Vegetarian lasagne with béchamel (V)

DESSERT TO CHOOSE:

"Crema Catalana" custard (V,C)
Seasonal fresh fruit salad (V,C,L)
Natural yoghurt from Cal Manyà (V,C)
Pudding from the grandmother (V)
Ice- cream of the day (V)

WEEKEND 27th & 28th May 2023

14,50 €	Marinera paella (C,L)	9,50 €	Crunchy goat's cheese salad with mustard vinaigrette
13,00 €	La Cigonya fish noddle casserole with alioli (L)	6,75 €	Homemade spring salad with tuna (L)
19,00 €	Soupy rice with lobster (C,L)	7,50 €	Meat cannelloni from the grandmother's recipe
14,50 €	La Cigonya inked rice (C,L)	7,75 €	Traditional macaroni with chicken strings (kids' dish)
9,00 €	Steamed mussels and clams (C,L)	16,50 €	Octopus cooked at the Galician style with potato and La Vera pepper (C,L)
6,00 €	Potatoes with "Brava" sauce (L)	18,75 €	BBQ octopus' leg, parmentier and pepper oil
16,50 €	Homemade duck foie micuit with crunchy bread (L)	8,50 €	BBQ sausage from La Llacuna with potatoes (L)
17,50 €	Ham and cured sheep cheese	17,85 €	BBQ beef entrecote with cold grilled vegetables salad (C,L)

EL RACÓ DE LA

Cigonya

Welcome aperitive

ENGLISH



**WINES FROM OUR CELLAR
IN PROMOTION:**

15,50 € HIPÈRIC
Xarel.lo and muscat ecolog

17,50 € HIPÈRIC
Merlot and Syrach ecologic

16,10 € 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.

MAIN COURSE TO CHOOSE:

Salmorejo with tomato tartare, egg and ham (L)

Crunchy meat cannelloni with béchamel

La Cigonya "Xató" with "Romesco" sauce (L)

Prawns with soya mayonnaise (C,L)

MAIN COURSE TO CHOOSE:

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

BBQ farmer's lamb with beans (L,C)

Beef in sauce with wild mushrooms (L)

Oven baked sea bass with vegetables (C,L)

DESSERT TO CHOOSE:

Pineapple carpaccio with coconut ice-cream (C,V)

Sponge cake in alcohol with whipped cream

Chocolate mousse (C,V)

Red fruits sorbet with vermouth from Reus (C,L)

We have vegetarian and vegan dishes

Homemade bread, water and wine from El Penedès

25,50€ (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.

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 a mustard and quince vinaigrette
- 13,50 € **Smoked salmon salad** with guacamole (C)
- 10,00 € "**Xató de la Cigonya**"
 - 7,50€ Traditional **macaroni** with parmesan cheese
- 9,50 € La Cigonya traditional meat **Cannelloni**
- 9,00 € **Dumplings** with pear and gorgonzola with a seasonal gravy
- 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** cooked with orange (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 from La Llacuna with thin sliced chips (L)
- 17,85 € Barbecued mature beef **Entrecote** with its garnish

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

- 6,00 € "**Rostas de Santa Teresa**" with red fruits (V)
- 5,50 € Apple **tatin** with its crunch and ice-cream (V)
- 4,75 € "**Crema Catalana**" custard with "Carquinyoli" from Sant Quintí dust (V)
- 5,00 € **Chocolate bomb cake** with vanilla ice-cream (V)
- 7,50 € Crunchy vanilla **Toblerone** with fudge
- 6,00 € Homemade today's **ice-cream** (3 scoops)
- 5,00 € Mojito **sorbet** (L,C,V)
- 5,00€ **Mató with honey** from Penyafort with quince