

## OUR TAPAS

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3,75 €	<b>Thinned bread portion</b> with tomato (L,V)
6,00 €	<b>Potatoes</b> with "brava" dip
7,50 €	<b>Mini croquettes</b> from the grandmother with Padron peppers
16,50 €	Sautéed <b>Prawns</b> from Vilanova (L, C)
17,50 €	<b>Ham with cured sheep's cheese</b> with thinned sliced bread
16,50 €	Homemade duck <b>Foie micuit</b> with crunchy bread (L)
6,00 €	<b>Padrón</b> peppers with Maldon salt (L,V)
9,50 €	<b>Chicken strings</b> with BBQ and citrus mayonnaise dips
9,75 €	" <b>Sevillanos</b> " cooked at the Andalusian style with citrus mayonnaise dip(L)
9,50 €	" <b>Closcada</b> " steamed mussels from El Delta with clams (L)
9,50 €	Sautéed <b>Cockles</b> with garlic and parsley (L,C)
16,50 €	Steamed <b>octopus</b> cooked at the Galician style, potato and La Vera pepper spice (L,C)
6,75 €	La Cigonya spring salad with tuna (L)
12,00 €	<b>Eggs</b> with potatoes, Iberic ham and duck foie (L)
14,50 €	Sautéed cutlefish with mushrooms (L,C)

## FOR LUNCH

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9,50 €	<b>Crunchy goat's cheese salad</b> with quince and a vinaigrette (V)
13,50 €	<b>Smoked salmon salad</b> with mango (C)
10,00 €	<b>Cod</b> with a tomato vinaigrette (C,L)
7,50 €	Traditional <b>macaroni</b> with parmesan cheese
9,50 €	Gratin meat <b>cannelloni</b>
9,00 €	<b>Dumplings</b> with pear and gorgonzola cheese with a seasonal sauce
14,50 €	Grilled <b>squid</b> with garlic and parsley (L,C)
14,50 €	<b>Duck</b> from El Penedès cooked in a casserole with orange(L,C)
16,50 €	Marinated <b>Rooster</b> from El Penedès (Granja de la Besàvia) and olives (L,C)
22,00 €	Wood- oven baked <b>lamb's shoulder</b> with its juice (L, C)
18,75 €	BBQ <b>octopus</b> , potato parmentier and oil from La Vera red pepper spice (C)
17,00 €	BBQ <b>cod</b> with vegetables (L,C)
8,50 €	<b>Jumbo sausage</b> from La Llacuna with thinned fries (L)
14,50 €	BBQ Farmer's <b>lamb ribs</b> with a garnish
17,85 €	BBQ matured beef <b>entrecote</b> with a garnish

## RICES AND FISH NODDLE CASSEROLES (MÍNIM 2 PEOPLE, pxp)

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14,50 €	<b>Paella</b> a la Marinera with cuttlefish and crayfish (C,L)
19,00 €	<b>Soupy rice</b> with lobster (L,C)
13,00 €	La Cigonya <b>fish noddle casserole</b> with alioli (L)
14,50 €	<b>Black rice</b> with cuttlefish(C,L)

## DESSERTS

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5,00 €	<b>Pineapple</b> carpaccio with coconut ice-cream (V)
5,50 €	Apple <b>Taten</b> with its crunch and ice-cream(V)
4,75 €	<b>Crème brulée</b> and dust from the biscuits from St. Quinti (V)
5,00 €	<b>Chocolate bomb cake</b> with vanilla ice-cream (V)
7,50 €	Crunchy vanilla <b>Toblerone</b> and caramel
5,00 €	Home made <b>Ice-cream</b> of the day (3 scoops)
5,00 €	Mojito <b>Sorbet</b> (L,C,V)
5,00 €	<b>Mató</b> from Cal Manyà <b>with honey</b> from Penyafort and quince (V)
7,00 €	" <b>Carquinyolis</b> ", " <b>catànies</b> " and moscatell
5,00 €	<b>Nutella crepe</b> with whipped cream

V - Vegetarian dishes

C - Coeliac Intolerance dishes

L - Free-lactose dishes

(IVA INCLUDED)