



EL RACÓ DE LA CIGONYA



Why the restaurant is called “El Racó de la Cigonya”?

During a dinner celebrated on February 2000 in the farm owned by Josep M^a Mata Llopart (Pep d’Espitlles) the Fabrega family was invited to have something to eat, searching for a name for the restaurant in we saw in that place a stork and we had the idea of this animal as a name or the restaurant because of the philosophy we believe in. It is a bird which takes care and looks after its offspring.

I decided that our cookers must cook like the food was for the family or a loved one, and our staff have to look after our customers, always trying to be looked after to the max.

In June 2000 was born in Santa Margarida I els Monjos a new cuisine concept based on the traditional creations of the Catalan cuisine, innovation, and creativity. Even the new cooking methods, which are applied in the traditional cooking concepts, and our dishes designs are indispensable parts in our philosophy from this young team called **EL RACÓ DE LA CIGONYA**.

Local products

The “mut” duck from El Penedès has a thin skin and a very consistent meat. Bred in the rural areas around Vilafranca del Penedès since the XVI century, the duck has a great meat quality, less fat and with a thin skin.

The rooster from El Penedès is the main character of the traditional dishes. Has a hard and darker colour from the usual, the rooster from El Penedès is bred in freedom for 11 weeks, with rich natural grains which enhances its flavour.

“Préssec de secà” Peach from L’Ordal is fresh and with an intense aroma.

Cultivated exclusively in dry, clay, and very limestone areas in Alt Penedes, this peach has some qualities which are very difficult to find in other type of peach fruit.



MENU

PIZZAS COOKED IN A STONE-OVEN

- 8,00 € **MARGARITA** tomato sauce and mozzarella
- 9,75 € **REINA** tomato sauce, mozzarella, ham and mushrooms
- 12,75 € **FOUR ESTACIONS** tomato sauce, mozzarella, ham, artichokes, mushrooms, tuna and parmesan
- 12,75 € **TUNA** tomato sauce, mozzarella, tuna, anchovies, and black olives
- 10,00 € **FRANKFURT** tomato sauce, mozzarella, frankfurt and parmesan
- 12,80 € **BOLOGNESE** tomato sauce, mozzarella, and Bolognese
- 13,50 € **BBQ** tomato sauce, mozzarella, mature beef, crunchy onion, bacon, emmental cheese and BBQ sauce
- 14,50 € **IBÈRICA** sliced tomato, mozzarella, brie, ham and ruca
- 12,85 € **ESCALIVADA** tomato sauce, mozzarella, peppers, aubergines, goat's cheese and caramelized onion



- 12,50 € **GOAT'S CHEESE** tomato sauce, mozzarella, goat's cheese, walnuts and honey from Castell de Penyafor
- 12,75 € **VEGETABLES** tomato sauce, mozzarella, vegetables from Tros d'Ordal and parmesan chips
- 14,50 € **FOIE AND APPLE** mozzarella, apple and caramelized onion, foie and Pedro Jiménez Jimenez
- 12,50 € **CARBONARA** cream, mozzarella, parmesan, egg, bacon and mushrooms
- 14,50 € **CALZONE** tomato sauce, mozzarella, confit onion, duck from El Penedès, egg and foie
- 13,75 € **CHEESES** tomato sauce, mozzarella, emmental cheese, Roquefort, brie, goat's cheese and parmesan

- 13,50 € **BACON** tomato sauce, mozzarella, smoked bacon, caramelized onion and camembert cheese
- 12,50 € **CHICKEN** tomato sauce, mozzarella, pan-fried chicken breast, courgette and "Romseco" sauce
- 13,70 € **PAGESA** tomato sauce, mozzarella, jumbo sausage from the country, "Samfaina" and crunchy onion
- 12,80 € **AUBERGINE AND HONEY**, tomato sauce, mozzarella, BBQ aubergine, honey, goat's cheese, ruca, balsamic, crunchy onion and parmesan
- 14,80 € **SALMON**, mozzarella, cherries, goat's cheese and rucola
- 14,00 € **BURRATA** sliced tomato, pesto, ruca and walnuts

If you have any allergies or is intolerant to any type of food, please do not hesitate to ask our staff. For example, the homemade spring salad has some bits of bread, the garnishes could be fried and the creams could have some lactose. Please do ask.

MENU

OUR TAPAS

- 3,75 € **Thin crusty bread portion** with rubbed tomato
- 6,00 € **Patatoes** with "Brava" dip
- 7,50 € **Mini croquettes** with Padron peppers
- 17,50 € Sautéed **Prawns** from Vilanova
- 18,00 € **Ham with cured sheep's cheese** and thinned crusty bread
- 17,00 € Homemade duck **Foie mi cuit** with crunchy bread
- 5,00 € **Padrón** peppers with Maldon salt
- 9,75 € **Chicken strings** with BBQ dip and citrus mayonnaise
- 11,75 € "**Sevillanos**" squid cooked at the Andalusian style citrus mayonnaise
- 9,50 € "**Closcada**" steamed mussels from El Delta and clams
- 9,50 € Sautéed **cockles** with garlic and parsley
- 17,50 € **Octopus** cooked at the Galician style and La Vera pepper with potatoes
- 6,75 € **Spring salad** La Cigonya with tuna
- 12,00 € **Eggs** with potatoes, Iberic ham with duck foie
- 14,50 € Sautéed **cuttlefish** with mushrooms (L,C)
- 9,00€ Squid ink **croquettes (4 portions)**



DINNER IN AL RACÓ

- 10,50 € **Crunchy goat's cheese salad** with quince and vinaigrette
- 12,00 € **Beef carpaccio** with parmesan and ruca
- 12,00 € **Burrata salad**, tomato, walnuts and pesto
- 13,50 € **Smoked salmon salad** with capers and soya vinaigrette
- 11,00 € **Raw cod salad** with a tomato vinaigrette
- 7,50 € Traditional **macaroni** with parmesan cheese
- 9,50 € Gratin meat **cannelloni**
- 12,50 € **Dumplings** stuffed with pear and gorgonzola and a seasonal sauce
- 14,75 € Grilled **squid** with garlic and parsley
- 15,50 € **Duck's leg** from Cal Padrí cooked in a casserole
- 22,00€ Farm's **lamb shoulder** cooked in the oven with its juice
- 16,50€ **Black rooster's leg** from "La Granja de la Besàvia" with peach from L'Ordal (seasonal dish)



BBQ WITH CHARCOAL

- 18,75 € Boiled **Octopus leg**, potato parmentier red spice pepper Oil from la Vera
- 17,00 € BBQ **cod** with vegetables
- 8,50 € BBQ **Jumbo sausage** from La Llacuna with thin fries
- 17,85 € BBQ matured beef **Entrecote** with a garnish
- 22,00€ Beef **fillet** from Girona with potatoes
- 15,50 € BBQ **Lamb's rib** with a garnish
- 14,75 € BBQ **Beef "chuletón" skewer** with a garnish
- 10,00 € **Beef burger, ham**, bacon, caramelized onion, cheddar, sliced tomato and lettuce with a garnish of nachos with guacamole"
- 10,00 € **Beef burger, duck foie**, bacon, caramelized onion, cheddar, sliced tomatoes, lettuce and a garnish of nachos and guacamole
- 10,00 € **Chicken burger**, with pan-fried **chicken** cutlet, bacon, caramelized onion, cheddar, sliced tomato, soya mayonnaise and lettuce with a garnish of nachos and guacamole"



DESSERTS

- 5,00 € **Pineapple** carpaccio with coconut ice-cream
- 5,50 € Apple **Taten** with its crunch and ice-cream
- 4,75 € **Crema Brulée** with biscuits from St. Quinti dust
- 5,00 € **Chocolate bomb cake** with vanilla ice-cream
- 7,50 € Crunchy **Toblerone** of vanilla and caramel
- 5,00 € **Homemade ice-cream** of the day (3 scoops)
- 5,00 € Lemon **Sorbet** with cava
- 5,00 € **Mató** from Cal Manyà **with honey** from Penyafort & quince
- 7,00 € "**Carquinyolis**" biscuits, "**Catànies**" sweets and moscatell
- 5,00 € **Nutella crepe** with cream

