

OUR TAPAS

- 3,75 € **Thinned crusty bread portion** with rubbed tomato
- 6,00 € **Potatoes** with the traditional "Brava" dip
- 7,50 € **Mini croquets** from the grandmother with Padron peppers
- 17,50 € Sautéed **Prawns** from Vilanova
- 18,00 € **Ham and cured goat's cheese** with thinned crusty bread
- 17,50 € Homemade duck **Foie micuit** with crunchy bread
- 5,00 € **Padrón** peppers with Maldon salt
- 9,75 € **Chicken strings** with BBQ and citrus mayonnaise dips
- 11,75 € **"Sevillanos"** small squid cooked at the Andalusian style with citrus mayonnaise
- 9,50 € **"Closcada"** of mussels from El Delta and steamed clams
- 9,50 € Sautéed **Cockles** with garlic and parsley
- 17,50 € **Octopus** cooked at the Galician style and boiled at home, potato and La Vera pepper
- 6,75 € La Cigonya **spring salad** with Tuna
- 12,00 € **Eggs** on potatoes, ham and duck foie
- 14,50 € Sautéed **cuttlefish** with mushrooms
- 8,75 € Squid ink **Croquets** (4 pieces)

FOR LUNCH

- 10,50 € **Crunchy goat's cheese salad** with quince and a vinaigrette
- 13,50 € **Smoked salmon salad** with capers and soya vinaigrette
- 12,00 € **Beef carpaccio** with parmesan and ruca
- 7,50 € Traditional **Macaroni** with parmesan cheese
- 9,50 € Gratin meat **Cannelloni**
- 12,50 € Pear and gorgonzola **dumplings** with seasonal sauce
- 14,75 € Grilled **squid** with garlic and parsley
- 15,50 € **Duck's** leg from Cal Padrí cooked in a casserole
- 22,00 € BBQ Girona **beef fillet** de Girona with potatoes
- 16,50 € **Black rooster's leg** from "La Granja de la Besàvia" with peach from L'Ordal (seasonal)
- 22,00 € Oven baked farm **lamb's shoulder** with its juice
- 18,75 € **Octopus leg** boiled at home, potato parmentier and La Vera pepper oil
- 17,00 € BBQ **cod** with vegetables
- 8,50 € BBQ **Jumbo sausage** from La Llacuna with thinned sliced fries
- 15,50 € Farmer **lamb's ribs with** a garnish
- 17,85 € BBQ matured beef **Entrecote** with a garnish

RICES AND NOODLE CASSEROLES (MÍNIM 2 PEOPLE, pxp)

- 14,50 € **"Paella"** marinera with cuttlefish and crayfish
- 19,00 € **Soupy rice** with lobster amb
- 13,00 € La Cigonya **Fish noodle casserole** with alioli
- 14,50 € **Black inked rice** with cuttlefish

DESSERTS

- 5,00 € **Pineapple** carpaccio with coconut ice-cream
- 5,50 € Apple **Taten** with its crunch and ice-cream
- 4,75 € **Crème Brulée** with "Carquinyoli" biscuits dust
- 5,00 € Chocolate **bomb cake** with vanilla ice-cream
- 7,50 € Crunchy **Toblerone** of vanilla and caramel
- 5,00 € Homemade the day's **Ice-cream** (3 scoops)
- 5,00 € Lemon **Sorbet** with cava
- 5,00 € **Mató cheese** from Cal Manyà with honey from Penyafort and quince
- 7,00 € **"Carquinyolis"** biscuits, **"catànies"** sweets and moscatell
- 5,00 € **Nutella Crepe** with cream