



WEEKLY MENU TO ENJOY AT HOME

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www.elracodelacigonya.com

TUESDAY 23/07/24

STARTERS TO CHOOSE:

- Cuban style rice with fried egg
- Gorgonzola and pear dumplings with parmesan cream
- Anchovies and eels salad
- Chickpeas and tuna salad
- Salmorejo with pesto oil(vegetarian)

MAIN COURSE TO CHOOSE

- Chicken breast at low temperature with ceps sauce
- Pan fried squid rings with citrus mayonnaise
- BBQ pork with cihimicurri sauce
- BBQ steak with spiced potato
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Crème brûlée with peach
- Yoghurt from Cal Manyà
- Today's ice cream (only in the premises)

WEDNESDAY 24/07/24

STARTERS TO CHOOSE:

- Mussels from El Delta with pesto
- Lentils salad with orange
- Meat cannelloni with béchamel
- Homemade spring salad with cold cured sausage "fuet"
- Salmorejo with boiled egg(vegetarian)

MAIN COURSE TO CHOOSE:

- La Cigonya frikadelles with mushrooms
- Hake fillet cooked at the Marinera style with clams
- Pan fried pork with thinned fries
- BBQ jumbo sausage and black pudding with beans
- Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Crème brûlée with peach
- Yoghurt from Cal Manyà
- Today's ice cream (only in the premises)

THURSDAY 25/07/24

STARTERS TO CHOOSE:

- Marinera paella with cuttlefish, crayfish and mussels
- Crunchy chicken salad with mustard vinaigrette
- Tuna pie with salad
- German salad with salmon
- Peach from L'Ordal gazpacho (vegetarian)

MAIN COURSE TO CHOOSE:

- BBQ tongue with aubergine parmentier
- Oven baked cod with honey from El Penyafort gravy
- Vinaigrette rabbit with vegetables
- BBQ jumbo sausage and black pudding with beans
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Crème brûlée with peach
- Yoghurt from Cal Manyà
- Today's ice cream (only in the premises)

FRIDAY 26/07/24

STARTERS TO CHOOSE:

- Fish noddle casserole with crayfish and mussels
- Eggs with "Sobrassada"
- Vegetable cake made with soft bread
- Piquillo peppers stuffed with homemade spring salad
- Peach from L'Ordal Gazpacho (vegetarian)

MAIN COURSE TO CHOOSE:

- Chicken leg cooked in sauce with cava
- Fresh fish from Vilanova
- BBQ or gratin pork's feet with roasted potatoes
- BBQ beef steak with thinned fries
- Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Crème brûlée with peach
- Yoghurt from Cal Manyà
- Today's ice cream (only in the premises)

14,50 €	Marinera Paella
13,00 €	La Cigonya fish noddle casserole with alioli
19,00 €	Soupy rice with lobster
14,50 €	La Cigonya black rice
9,50 €	Steamed mussels and clams
6,00 €	Patatoes with "Brava" dip
17,50 €	Homemade duck Foie micuit with crunchy bread
18,00 €	Ham and cured sheep's cheese

10,50 €	Crunchy goat's cheese salad with a mustard vinaigrette
6,75 €	Homemade spring salad with tuna fillet
9,50 €	Meat cannelloni from the grandmother
7,75 €	Traditional macaroni and chicken strings (Kids dish)
17,50 €	Galician style octopus, parmentier and La Vera pepper
18,75 €	BBQ octopus' leg, parmentier and pepper oil
8,50 €	Jumbo sausage from La Llacuna with thinned fries
17,85 €	BBQ Beef entrecote with cold grilled vegetables

Welcome aperitive

STARTERS TO CHOOSE FROM :

Prawns with "Romesco"

Burrata, tomato and pesto salad

Lamb raviolis with bechamel from its juice

L´Ordal peach gazpacho

Vegetable lasagne with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE:

12 days matured beef entrecote from Girona cooked in the BBQ

Soupy style rice with cuttlefish, lobster, langoustine and mussels

Gratin cod with a bed of leavy spinach

Duck cooked at the Catalan style in a bonbon with Ratafia sauce

Vegetarian meatballs with "Samfaina" (vegetarian)

DESSERT TO CHOOSE:

Chocolate bomb cake with peach from L´Ordal cream

Homemade tiramisu

Mato crème caramel with walnuts

Lemon sorbet with cava

KITCHEN HOURS:

MIDDAY:

TUESDAY to SUNDAY

From 12:45h to 15:45h.

EVENING/NIGHT:

FRIDAY & SATURDAY

From 20:00h to 23:30h.

***We have vegetarian and vegan dishes if you request it.**

Homemade bread from Forn R. Esplugas Still water and El Penedès cellar

25,00€ (IVA Included)

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.