

TUESDAY 19/11/24**STARTERS TO CHOOSE:**

French-style peas with low-temperature egg and bacon
 Autumn salad with goat cheese cloud
 Traditional broth with stewed meat and vegetables with pasta
 Homemade potato salad with grilled vegetables
 Rice with vegetables and soy sauce (vegetarian)

MAIN COURSE TO CHOOSE

Braised rabbit with mushrooms
 Galician-style squid leg with chickpea hummus
 Grilled lamb with roasted potatoes
 Grilled jumbo sausage and black pudding with beans
 Vegetarian spinach burger

DESSERT TO CHOOSE:

Nutella crepe with whipped cream
 Seasonal fruit: mandarin or pear
 Catalan crème brûlée
 Creamy yogurt with nougat and wafers
 Yogurt from Cal Manyà
 Ice cream of the day

THURSDAY 21/11/24**STARTERS TO CHOOSE:**

Paella with cuttlefish, crayfish, and mussels
 Salmon salad with capers and orange vinaigrette
 Mashed cabbage and potatoes with streaky bacon
 Stuffed potatoes with homemade cold salad
 Mushroom cream soup with rosemary oil (vegetarian)

MAIN COURSE TO CHOOSE:

Braised pork cheek with prunes
 Baked cod with garlic and quince oil
 Breaded chicken schnitzel with sautéed potatoes
 Grilled beef steak with spiced potatoes
 Vegetarian nuggets with barbecue sauce

DESSERT TO CHOOSE:

Nutella crepe with whipped cream
 Seasonal fruit: mandarin or pear
 Catalan crème brûlée
 Creamy yogurt with nougat and wafers
 Yogurt from Cal Manyà
 Ice cream of the day

WEDNESDAY 20/11/24**STARTERS TO CHOOSE:**

Stewed broad beans with pork ribs and sausage
 Toast with roasted vegetables and anchovies
 Roasted meat cannelloni with porcini béchamel
 Homemade potato salad with pickled mussels
 Pumpkin cream soup with mozzarella pearls (vegetarian)

MAIN COURSE TO CHOOSE:

Chicken wings with barbecue sauce
 Fisherman's style stewed potatoes with cuttlefish
 Pork neck bacon with fried egg and sautéed potatoes
 Grilled beef steak with gratin potatoes
 Vegetarian spinach burger

DESSERT TO CHOOSE:

Nutella crepe with whipped cream
 Seasonal fruit: mandarin or pear
 Catalan crème brûlée
 Creamy yogurt with nougat and wafers
 Yogurt from Cal Manyà
 Ice cream of the day

FRIDAY 22/11/24**STARTERS TO CHOOSE:**

La Cigonya noddle casserole with crayfish, mussels and alioli
 Salad: "fuet" sausage, black olives, bread and tomato, and spicy peppers
 Fried eggs with eel in garlic sauce
 Homemade potato salad with green asparagus and ham
 Spinach cannelloni with trumpet mushroom béchamel

MAIN COURSE TO CHOOSE

Roast chicken with apple
 Bream fillet with orange sauce
 Grilled hamburger with spicy tomato sauce
 Grilled white and black sausage with beans
 Vegetarian nuggets with barbecue sauce

DESSERT TO CHOOSE:

Nutella crepe with whipped cream
 Seasonal fruit: mandarin or pear
 Catalan crème brûlée
 Creamy yogurt with nougat and wafers
 Yogurt from Cal Manyà
 Ice cream of the day

SUPPLEMENT DISHES from Tuesday to Friday:

Burrata salad with pesto (supl. 6.00€)
Grilled Iberian meat with potatoes and Padron peppers (supl. 6,50€)
Chocolate bomb cake with ice-cream (supl. 2,75€)

Welcome appetitive

STARTERS TO CHOOSE FROM :

Beans from Santa Pau, squid and artichoke
Grilled cabbages with marinated chicken and tartar sauce
Gratin roasted meat cannelloni
Langoustines with "Romesco" sauce
Vegetable lasagna with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE:

Barbecued Girona beef rib-eye steak with 12 days of aging
Brothy rice cuttlefish, lobster, prawns and mussels
Oven-baked seabass with garlic alioli
Tender beef stew with sweet potato
Vegetarian meatballs with "Samfaina" (vegetarian)

DESSERT TO CHOOSE:

Chocolate bomb cake
Fresh pineapple with coconut ice-cream
Oreo mousse
Cheese cake with red fruits

Artisanal bread from Forn R. Esplugas,
mineral waters and wines from El Penedès

HORARI DE CUINA:

MIGDIES:
DIMARTS A DIUMENGE
de 12:45h a 15:45h.

VESPRES:
DIVENDRES I DISSABTE
de 20:00h a les 23:30h.

If you are allergic or intolerant to any food, do not hesitate to consult with our staff. For example, our homemade spring salad contains bread crusts, side dishes may be fried, and creams may contain lactose. Feel free to ask.