

## OUR TAPAS

- 3,75 € **Rustic bread** with tomato spread
- 7,00 € **Patatoes** with classic brava dip
- 8,00 € Grandma's **Mini croquettes** with Padron Peppers
- 18,50 € Sautéed **prawns** from Vilanova fish market
- 19,50 € **Acorn-fed ham and cured sheep cheese** with rustic bread
- 18,50 € Homemade duck **Foie micuit** with crispy bread
- 6,00 € **Padrón** peppers with Maldon salt
- 10,75 € **Chicken strips** with barbecue dip and citrus mayonnaise
- 12,50 € Andalusian- style "**Sevillanos**" with citrus mayonnaise
- 10,00 € "**Closcada**" steamed mussels from El Delta and clams
- 9,50 € Sautéed **razor clams** with garlic and parsley
- 17,50 € Homemade Galician-style **octopus**, with potatoes and paprika from La Vera
- 7,00 € La Cigonya **potato salad** with tuna belly
- 12,00 € Free- range **eggs**, potatoes, ham and duck foie
- 14,50 € Sautéed **cuttlefish** with mushrooms
- 12,00 € **Assorted croquettes** (2 cabrales cheese, 2 roast meat and 2 squid ink)

## TO LUNCH

- 10,50 € **Crispy goat's cheese salad** with quince and vinaigrette
- 13,50 € **Smoked salmon salad** with capers and soya vinaigrette
- 12,00 € **Veal carpaccio** with parmesan and arugula
- 7,50 € Traditional **macaroni with** parmesan cheese
- 9,50 € Au gratin meat **Cannelloni**
- 12,50 € Pear and gorgonzola **parcels** with seasonal sauce
- 16,00 € Grilled **beach squid** with garlic and parsley
- 15,50 € Slow-roasted **Duck** from Cal Padrí
- 22,00 € Grilled Girona **Veal filet with** mashed potatoes
- 16,50 € **Black hen** thigh from "La Granja de la Besàvia"
- 14,00 € Slow-cooked **Iberian** pork ribs
- 22,00 € Oven-roasted **shepherd's lamb shoulder** with its own juices
- 18,75 € Boiled **octopus leg** , potato parmentier and paprika oil from La Vera
- 17,00 € Grilled **cod** with vegetables
- 8,50 € Grilled **jumbo sausage** from la Llacuna with potatoes
- 16,00 € Grilled **shepherd's lamb chops** with a garnish
- 17,85 € Grilled dry-aged beef **Entrecote** with a garnish

## RICES AND NOODLES (MÍNIM 2 PEOPLE, pxp)

- 15,00 € Marinera **Paella** with cuttlefish and crayfish
- 21,00 € **Soupy rice** with lobster
- 13,50 € La Cigonya **fish noodle casserole** with alioli
- 15,00 € **Black rice** with cuttlefish

## DESSERTS

- 6,00 € **Pineapple** carpaccio with coconut ice-cream
- 6,50 € Apple **Tatin** with its crunch and ice-cream
- 5,00 € **Catalan crème brûlée** with St. Quinti almond biscuit crumble
- 6,00 € **Chocolate bomb-cake** with vanilla ice-cream
- 8,50 € Crunchy **Toblerone** with vanilla and caramel
- 6,00 € Homemade **ice-creams** of the day (3 scoops)
- 6,50 € Lemon **Sorbet** with cava
- 6,70 € **Mató** from Cal Manyà **with** honey from Penyafort and quince
- 7,00 € **Almond biscuits, Catalan choocolates** and muscat wine
- 6,50 € **Nutela crepe** with whipped ice-cream