



# 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<sup>a</sup> 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**.

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## 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.



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# LA CARTA

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## NEAPOLITAN PIZZAS

- 9,00 € **MARGHERITA** tomato sauce and mozzarella
- 10,75 € **REINA** tomato sauce, mozzarella, ham and mushrooms
- 13,75 € **4 SEASONS** tomato sauce, mozzarella, ham, artichokes, mushrooms, tuna and Parmesan
- 13,75 € **TUNA** tomato sauce, mozzarella, tuna, anchovies, and black olives
- 11,00 € **FRANKFURT** tomato sauce, mozzarella, frankfurt and Parmesan
- 13,80 € **BOLOGNESE** tomato sauce, mozzarella, and Bolognese sauce
- 14,50 € **BARBEQUE** tomato sauce, mozzarella, aged beef, crispy onions, bacon, Emmental and BBQ sauce
- 15,50 € **IBERIAN** sliced fresh tomato, mozzarella, Brie, acorn-fed ham and urugula
- 13,85 € **ESCALIVADA** tomato sauce, mozzarella, roasted peppers and aubergine, goat's cheese and caramelized onions



- 13,50 € **GOAT'S CHEESE** tomato sauce, mozzarella, goat's cheese, walnuts and honey from Penyafort Castle
- 13,75 € **VEGETABLES** tomato sauce, mozzarella, vegetables from Tros d'Ordal and Parmesan shavings
- 15,50 € **FOIE AND APPLE** mozzarella, apple, caramelized onion, foie and Pedro Ximénez reduction
- 13,50 € **CARBONARA** cream, mozzarella, parmesan, egg, bacon and mushrooms
- 15,50 € **CALZONE** tomato sauce, mozzarella, confit onion, duck from El Penedès, Egg and foie
- 14,75 € **CHEESE** tomato sauce, mozzarella, emmental, roquefort, brie, goat's cheese And parmesan

- 14,50 € **BACON** tomato sauce, mozzarella, smoked bacon, caramelized onion and camembert cheese
- 13,50 € **CHICKEN** tomato sauce, mozzarella, breaded chicken breast, courgette and Romesco sauce
- 14,70 € **FARMHOUSE** tomato sauce, mozzarella, local sausage, "Samfaina" and crunchy onion
- 13,80 € **AUBERGINE AND HONEY** tomato sauce, mozzarella, grilled aubergine, honey, goat's cheese, arugula, balsamic glaze, crunchy onion & parmesan
- 15,80 € **SALMON**, mozzarella, cherry tomatoes, goat's cheese and arugula
- 15,00 € **BURRATA** sliced tomatoes, pesto, arugula and walnuts

15,00 € **Seasonal pizza** our chef's recommendation

**\*If you have any allergies or intolerances, please do not hesitate to consult our staff. Example: the potato salad contains breadsticks, side dishes may be fried, and some sauces may contain lactose.**

# MENU

## OUR TAPAS

- 3,75 € **Rustic bread** with tomato spread
- 7,00 € **Potatoes** 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)



## DINNER IN EL RACO

- 10,50 € **Crispy goat's cheese salad**, quince and vinaigrette
- 12,00 € **Veal carpaccio** and parmesan and arugula
- 13,00 € **Burrata salad**, tomato, walnuts pesto
- 13,50 € **Smoked salmon salad** with capers and soya
- 12,00 € **Cod salad** and tomato
- 7,50 € Traditional **Macaronni** parmesan cheese
- 9,50 € Au gratin **Cannelloni**
- 12,50 € Pear and gongonzola **dumplings** with seasonal sauce
- 16,00 € Grilled **beach squid** with garlic and parsley
- 15,50 € Slow-cooked **Duck** from Cal Padrí
- 22,00 € Oven-roasted **shepherd's lamb shoulder** with its own juices
- 16,50 € **Black hen** thigh from La Granja de la Besàvia
- 14,00 € Slow-cooked **Iberian** pork ribs



## GRILLED WITH VEGETABLES CHARCOAL

- 18,75 € Boiled **octopus leg** potato parmentier and red Pepper oil from La Vera
- 17,00 € Grilled **cod** with vegetables
- 8,50 € Grilled La Llacuna jumbo sausage with potatoes
- 17,85 € Grilled aged beef **entrecote** with a garnish
- 22,00 € Girona grilled beef **Filet** with potatoes
- 16,00 € Grilled **lamb ribs** from the shepherd with side dish
- 15,50 € Grilled **Beef Skewer** with a garnish
- 12,00 € **Beef burger**, with **acorn-fed ham**, bacon, caramelized onion, cheddar, tomato slices, lettuce and a garnish with "nachos with guacamole"
- 12,00 € **Beef burger**, with **duck foie**, bacon, caramelized onion, cheddar, tomato slices, lettuce and a garnish with "nachos with guacamole"
- 12,00 € **Chicken burger**, with breaded panko **chicken** escalope, bacon, caramelized onion, cheddar, tomato slices, lettuce and a garnish with "nachos with guacamole"



## 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 **Toberone** 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 chocolates** and muscat wine
- 6,50 € **Nutela crepe** with whipped ice-cream

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*Cigonya*

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