

TUESDAY 03/12/24

STARTERS TO CHOOSE:

French-style peas with low-temperature egg
 Tomato, mussels, and pickles salad
 Penne Rigate with traditional sauce
 Vegetable cake with homemade potato salad
 Artichoke cream soup with garlic oil (vegetarian)

MAIN COURSE TO CHOOSE

Beef goulash with vegetables
 Battered squid rings with citrus mayonnaise
 Pork loin Rioja-style with potatoes
 Grilled sausage and black pudding from La Llacuna with sautéed chickpeas
 Vegetarian spinach burger

DESSERT TO CHOOSE:

Cheesecake with red fruits
 Seasonal fruit: natural fruit salad and orange juice
 Catalan crème brûlée with ladyfingers
 Mató mousse with honey from Castell de Penyafort and walnuts
 Natural yogurt from Cal Manyà
 Ice cream of the day (only in the premises)

WEDNESDAY 04/12/24

STARTERS TO CHOOSE:

Local beans with chorizo and artichokes
 Anchovy salad with apple, orange vinaigrette, and soy
 Roasted meat cannelloni with porcini béchamel
 Homemade potato salad with cold cuts from Mas Caballé
 Mushroom cream soup with garlic oil (vegetarian)

MAIN COURSE TO CHOOSE:

Traditional boiled stew
 Grilled tuna loin with onion and tomato
 Grilled rabbit with gratin potatoes
 Grilled sausage and black pudding from La Llacuna with sautéed chickpeas
 Vegetarian nuggets with guacamole

DESSERT TO CHOOSE:

Sponge cake with cream
 Seasonal fruit: natural fruit salad and orange juice
 Catalan crème brûlée with ladyfingers
 Mató mousse with honey from Castell de Penyafort and walnuts
 Natural yogurt from Cal Manyà
 Ice cream of the day (only in the premises)

THURSDAY 05/12/24

STARTERS TO CHOOSE:

Paella with cuttlefish, crayfish, and mussels
 Potato cake with roasted vegetables, orange, and goat cheese mousse
 Yakisoba with vegetables and soy sauce
 Homemade potato salad with tuna belly
 Spring onion cream soup with fried egg (vegetarian)

MAIN COURSE TO CHOOSE:

Duroc pork ribs with barbecue sauce and pineapple
 Baked cod with almond sauce
 Breaded chicken breast with pan-fried potatoes
 Grilled beef steak with garnish
 Vegetarian spinach burger

DESSERT TO CHOOSE:

Sponge cake with cream
 Seasonal fruit: natural fruit salad and orange juice
 Catalan crème brûlée with ladyfingers
 Mató mousse with honey from Castell de Penyafort and walnuts
 Natural yogurt from Cal Manyà
 Ice cream of the day (only in the premises)

FRIDAY 06/12/24

BANK HOLIDAY

TO SHARE:

Toast with Iberian ham
 Salmon roll with creamy cheese and honey
 Piquillo pepper stuffed with homemade potato salad
 Potatoes with classic spicy brava sauce
 King prawn with soy mayonnaise
 Roasted meat cannelloni with porcini sauce

MAIN COURSE TO CHOOSE

Grilled Girona beef entrecôte aged for 12 days
 Brothy rice with cuttlefish, lobster, prawns, and mussels
 Baked cod gratin with alioli
 Duck bonbon with ratafia sauce and sweet potato

DESSERT TO CHOOSE:

Chocolate fondant with a Catalan crème brûlée
 Lemon sorbet with cava
 Orange mousse with Cointreau
 Homemade tiramisu with ladyfingers

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 potato salad with tuna's belly
 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
 15,50 € Casserole cooked Cal Padrí duck
 17,85 € BBQ Beef entrecote with cold grilled vegetables

SUPPLEMENT DISHES from Tuesday to Friday:

Salmon salad with mango (supl. 6.00€)

Skewer Iberian pork with mushrooms and Padron peppers (supl. 6,50€)

Chocolate fondant with ice-cream (supl. 2,75€)

Welcome apperitive

STARTERS TO CHOOSE FROM :

Mashed potato and cabbage with bacon free-range eggs

Spring onion salad with escarole, romesco sauce and smoke sardine

Roast beef cannelloni with two béchamel

Grilled artichokes with Romesco sauce

Vegetable lasagna with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE:

Barbecued Girona beef entrecôte steak with 12 days of aging

Brothy rice cuttlefish, lobster, prawns and mussels

Baked salmon with orange sauce and green asparagus

Roast lamb shoulder cooked at the Catalan style

Vegetarian meatballs with "Samfaina" (vegetarian)

DESSERT TO CHOOSE:

Chocolate fondant with crème brûlée

Lemon sorbet with Cava

Orange mousse with Cointreau

Homemade tiramisu with ladyfingers

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

25,00€ (IVA Included)

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.

ENGLISH



HORARI DE CUINA:

MIGDIES:

DIMARTS A DIUMENGE

de 12:45h a 15:45h.

VESPRES:

DIVENDRES I DISSABTE

de 20:00h a les 23:30h.