



# 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**.

## 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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# MENU

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## PIZZAS COOKED IN A STONE-OVEN

- 8,00 € **MARGARITA** tomato sauce and mozzarella
- 9,75 € **REINA** tomato sauce, mozzarella, ham and mushrooms
- 12,75 € **QUATRE ESTACIONS** tomato sauce, mozzarella, ham, artichokes, mushrooms, tuna and parmesan
- 12,75 € **TONYINA** tomato sauce, mozzarella, tuna, anchovies, and black olives
- 10,00 € **FRANKFURT** tomato sauce, mozzarella, frankfurt and parmesan
- 12,80 € **BOLONYESA** tomato sauce, mozzarella, and Bolognese
- 13,50 € **BARBARCOA** tomato sauce, mozzarella, mature beef, crunchy onion, bacon, emmental cheese and BBQ sauce
- 14,00 € **IBÈRICA** sliced tomato, mozzarella, brie, ham and ruca
- 12,85 € **ESCALIVADA** tomato sauce, mozzarella, peppers, aubergines, goat's cheese and caramelized onion
- 11,85 € **PICANT** tomato sauce, mozzarella, spicy "chorizo", pickles and piquillo peppers



- 12,50 € **CABRA** tomato sauce, mozzarella, goat's cheese, walnuts and honey from Castell de Penyafort
- 12,75 € **VERDURES** tomato sauce, mozzarella, vegetables from Tros d'Ordal and parmesan chips
- 13,75 € **FOIE I POMA** mozzarella, apple and caramelized onion, foie and Pedro Jimenez
- 12,50 € **CARBONARA** cream, mozzarella, parmesan, egg, bacon and mushrooms
- 13,75 € **CALZONE** tomato sauce, mozzarella, confit onion, duck from El Penedès, egg and foie
- 13,00 € **FORMATGES** tomato sauce, mozzarella, emmental cheese, Roquefort, brie, goat's cheese and parmesan

- 13,50 € **BACÓ** tomato sauce, mozzarella, smoked bacon, caramelized onion and camembert cheese
- 12,50 € **POLLASTRE** tomato sauce, mozzarella, pan-fried chicken breast, courgette and "Romseco" sauce
- 13,70 € **PAGESA** tomato sauce, mozzarella, jumbo sausage from the country, "Samfaina" and crunchy onion
- 12,80 € **ALBERGÍNIA I MEL**, tomato sauce, mozzarella, BBQ aubergine, honey, goat's cheese, ruca, balsamic, crunchy onion and parmesan
- 14,80 € **SALMÓ**, mozzarella, cherries, goat's cheese and rucola
- 14,00 € **ESPINACS** leavy spinach cooked at the Catalan style, Iberic bacon and egg
- 15,00 € **TROPICAL** tomato sauce, mozzarella, ham, pineapple, and garlic prawns

If you have any allergies or is intolerant to any type of food, please do not hesitate to ask our staff. For example, the homemade spring salad has some bits of bread, the garnishes could be fried and the creams could have some lactose. Please do ask.

# MENU

## OUR TAPAS

- 3,75 € **Thin bread portion** with tomato (L,V)
- 6,00 € **Patatoes** with "Brava"dip
- 7,50 € **Mini croquettes** with Padron peppers
- 16,50 € Sautéed **Prawns** from Vilanova (L,C)
- 17,50 € **Ham with cured sheep´s cheese** with thin bread
- 16,50 € Homemade duck **Foie mi cuit** with crunchy bread (L)
- 6,00 € **Padrón** peppers with Maldon salt (L,V)
- 9,50 € **Chicken strings** with BBQ sauce and citrus mayonnaise
- 9,75 € "**Sevillanos**" cooked at the Andalusian style citrus mayonnaise
- 9,50 € "**Closcada**" steamed mussels and clams (L,C)
- 9,50 € Sautéed **cockles** with garlic and parsley (L,C)
- 16,50 € **Octopus** cooked at the Galician style and La Vera (L,C)
- 6,75 € **Spring salad** La Cigonya with tuna (L)
- 12,00 € **Eggs** with potatoes, Iberic ham with duck foie(L)
- 14,50 € Sautéed **cuttlefish** with mushrooms (L,C)



## DINNER EL RACÓ

- 9,50 € **Crunchy goat´s cheese salad** with quince and vinaigrette (v)
- 13,50 € **Smoked salmons salad** with mango (C)
- 10,00 € **Cod** with mango vinaigrette
- 7,50 € Traditional **macaroni** with parmesan cheese
- 9,50 € Meat gratin **Cannelloni**
- 9,00 € **Dumplings** of pear and gorgonzola with tempura dip
- 14,50 € Grilled **squid** with garlic parsley (L,C)
- 14,50 € **Duck** from El Penedès with orange (L,C)
- 22,00 € Wood-oven baked **lamb´s shoulder** with its juice (L,C)
- 16,50 € Marinated **Rooster** from El Pendès (Granja de la Besàvia) and olives(L,C)



V – Vegetarian dishes

C – Dishes for Coeliacs

L – Free-lactose dishes

- IVA INCLUDED -



## BBQ WITH CHARCOAL

- 18,75 € Boiled **Octopus leg**, potato parmentier red spice pepper Oil from la Vera (C)
- 17,00 € BBQ **cod** with vegetables (L,C)
- 8,50 € BBQ **Jumbo sausage** from La Llacuna with thin fries (L)
- 17,85 € BBQ matured beef **Entrecote** with a garnish
- 14,50 € BBQ **Lamb´s rib** with a garnish (L)
- 14,75 € BBQ **Beef "chuletón" skewer** with a garnish (L)
- 10,00 € **Beef burger, ham**, bacon, caramelized onion, cheddar, sliced tomato and lettuce with a garnish of nachos with guacamole"
- 10,00 € **Beef burger, duck foie**, bacon, caramelized onion, cheddar, sliced tomatoes, lettuce and a garnish of nachos and guacamole
- 10,00 € **Chicken burger**, with pan-fried chicken cutlet, bacon, caramelized onion, cheddar, sliced tomato, soya mayonnaise and lettuce with a garnish of nachos and guacamole"



## DESSERTS

- 5,00 € **Pineapple** carpaccio with coconut ice-cream (v)
- 5,50 € Apple **Taten** with its crunch and ice-cream (v)
- 4,75 € **Creme Brulée** with biscuits from St. Quinti dust (v)
- 5,00 € **Chocolate bomb cake** with vanilla ice-cream (v)
- 7,50 € Crunchy **Toblerone** of vanilla and caramel
- 5,00 € **Homemade ice-cream** of the day (3 scoops)
- 5,00 € Mojito **Sorbet** (L,C,V)
- 5,00 € **Mató** from Cal Manyà **with honey** from Penyafort & quince (v)
- 7,00 € "**Carquinyolis**", "**Catànies**" and moscatell
- 5,00 € **Nutella crepe** with cream

# THE CELLAR

## RED WINES

<b>MAS UBERNI</b>	(D.O. Penedès) Cabernet Sauvignon i ull de llebre	14,50 €
<b>L'APICAL</b>	Vivadors del Vi (D.O. Penedès) 100% Garnatxa negra	18,80 €
<b>FAMÍLIA TORRES</b>	Vinyarets (D.O. Penedès) Garnatxa negra, sumoll i ull de llebre	15,50 €
<b>ROVELLATS</b>	Bru de Tardor (D.O. Penedès) Merlot i cabernet sauvignon	15,50 €
<b>FAMÍLIA TORRES</b>	Clos Ancestral (D.O. Penedès) Moneu, ull de llebre i garnatxa	20,50 €
<b>MAS COMTAL</b>	Mas Comtal Negre anyada 2018 Garnatxa i merlot (D.O. Penedès)	18,50 €
<b>SAÓ DEL COSTER</b>	Terram (D.O.Q. Priorat) Cab.sauvignon, carinyena, garnatxa negra i syrah	42,90 €
<b>ACÚSTIC CELLER</b>	Acústic (D.O. Montsant) Carinyena i garnatxa negra	23,50 €
<b>BRIGITTE CARALT</b>	Hipèric Merlot i Syrah Ecològic	17,50 €
<b>ORIOLO ROSELL</b>	Rocaplana (D.O. Penedès) 100% Syrah	23,30 €
<b>HERETAT LAVERNA</b>	Els Regarals (D.O. Penedès) 100% merlot ecològic	20,50 €
<b>BODEGAS PINORD</b>	Vaquos Reserva (D.O.C. Ribera del Duero) 100% ull de llebre, ecològic	33,80 €
<b>CAVAS HILL</b>	Galtes (D.O. Montsant) 100% Garnatxa negra	18,50 €
<b>FAMÍLIA URPI</b>	Gèniu Ull de llebre i garnatxa negra	22,10 €
<b>MAS CANDI</b>	Les Forques (D.O. Penedès) Cab. sauvignon, sumoll, mandó, monica	18,90 €
<b>HUGUET DE CAN FEIXES</b>	Negre Selecció (D.O. Penedès) Cab. sauvignon, merlot, petit verdot i ull de llebre	18,50 €
<b>CAVAS HILL</b>	Gran Civet (D.O. Penedès) Cabernet sauvignon i merlot	18,50 €
<b>ALEMANY I CORRIÓ</b>	Pas Curtei (D.O. Penedès) Merlot, cabernet sauvignon i carinyena	29,50 €
<b>CAVAS HILL</b>	Kýma (D.O. Penedès) 100% Syrah	20,50 €
<b>IVÀ GALLEGO</b>	Paret Seca (D.O.Terra Alta) 100% Garnatxa negra	22,00 €
<b>VINS XAREL-LO</b>	Areny (Zona Catalunya) 100% Sumoll	22,50 €
<b>BODEGAS PINORD</b>	Clos del Mas (D.O.Q. Priorat) Cab. Sauvignon, garnatxa i carinyena, ecològic	22,70 €



## ROSÉ WINES

<b>MAS UBERNI</b>	(D.O. Penedès) Merlot	14,50 €
<b>OLIVER VITICULTORS</b>	10.000 Hores (D.O. Penedès) Ull de llebre i merlot	14,80 €
<b>ROVELLATS</b>	Merlot (D.O. Penedès) 100% Merlot	14,50 €
<b>MALLOFRE</b>	Benilde (D.O. Penedès) Merlot, Pinot noir i ull de llebre	15,50 €
<b>CAN RÀFOLS DELS CAUS</b>	Petit Caus rosat (D.O. Penedès) Merlot, ull de llebre, syrah, cabernet sauvignon i cabernet franc	16,50 €
<b>FREIXEDES I GIL</b>	Un10 Rosat (D.O. Penedès) 100% Merlot	14,50 €



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## WHITE WINES

<b>MAS UBERNI</b>	(D.O. Penedès) Xarel·lo i chardonnay	13,75 €
<b>MALLOFRÉ</b>	(D.O. Penedès) Xarel·lo (Bodega del municipi)	15,50 €
<b>CAVAS HILL</b>	Fer volar coloms (D.O. Catalunya) Muscat, Gewürztraminer i cab. blanc	15,50 €
<b>EMENDIS</b>	La Vineta (D.O. Penedès) 100% xarel·lo	20,00 €
<b>BOLET</b>	Vinya Sota bosc (D.O. Penedès) Muscat i Gewürztraminer (ecològic)	16,70 €
<b>ALBET I NOYA</b>	Curiós (D.O. Penedès) 100% xarel·lo (orgànic)	15,50 €
<b>CASTELL DE PUJADES</b>	Xarel·lo ecològic (D.O. Penedès) 100% Xarel·lo	16,75 €
<b>ROVELLATS</b>	Blanc Primavera (D.O. Penedès) Chardonnay, xarel·lo i macabeu	15,50 €
<b>HUGUET DE CAN FEIXES</b>	Selecció blanc (D.O. Penedès) Chardonnay, macabeu, malvasia i parellada	16,50 €
<b>COVIDES</b>	Duc de Foix (D.O. Penedès) 100% Xarel·lo	15,50 €
<b>CAVAS HILL</b>	Kýma (D.O. Penedès) 100% Macabeu	17,75 €
<b>CAL TEIXIDOR</b>	Masia Cal Salines (D.O. Penedès) 100% Subirat parent	22,50 €
<b>BODEGA PINORD</b>	Mireia (D.O. Penedès) Muscat Frontignan i Gewürztraminer	16,70 €
<b>MAS D'EN GIL</b>	Bellmunt blanc (D.O.Q. Priorat) Garnatxa blanca i viognier. Agricultura ecològica	23,50 €
<b>MAS CANDI</b>	Desig (D.O. Penedès) 100% xarel·lo, cultiu ecològic i biodinàmica	18,50 €
<b>FAMÍLIA URPI</b>	Gèniu 100% xarel·lo	22,10 €
<b>EMENDIS</b>	Cabro (D.O. Penedès) 100% xarel·lo	14,50 €
<b>CAN RÀFOLS DELS CAUS</b>	Petit Caus (D.O. Penedès) (Massís del Garraf) Xarel·lo, macabeu i cabernet sauvignon blanc. Orgànic ecològic	17,10 €
<b>VALLFORMOSA</b>	Masia Freyé (D.O. Penedès) Parellada i muscat	16,20 €
<b>AVGVSTVS FORVM</b>	Avgvstvs (D.O. Penedès) 100% Chardonnay	27,50 €
<b>IVÀ GALLEGO</b>	Paret Seca – 100% Xarel·lo brisat de les Valls del Foix (D.O. Penedès) criat amb àmfores d'argila cuita durant 6 mesos	22,50 €
<b>L'APICAL</b>	Coll de Sitja, (D.O. Penedès) Ecològic. 100% macabeu de vinya vella de més de 35 anys	18,10 €
<b>IVÀ GALLEGO</b>	Paret Seca – 100% Macabeu de les Valls del Foix. (D.O. Penedès) criat en inoxidable amb 3 mesos amb les seves mares	17,50 €
<b>BRIGITTE CARALT</b>	Hipèric Xarel·lo i muscat, Ecològic	15,50 €
<b>VINS XAREL-LO</b>	Brugent (Priorat) Xarel·lo, macabeu i garnatxa blanca	20,50 €
<b>HERETAT LAVERNA</b>	Els Regarals (D.O. Penedès) 100% Parellada, Ecològic	19,20 €

## SPARKLINGS

<b>BATLLE I MONTSERRAT</b>	Markel Brut Nature Reserva Extra (Bodega del municipi)	15,50 €
<b>CAVAS HILL</b>	Brut Nature Cuvée 1887 Xarel·lo, macabeu i parellada	15,50 €
<b>BOLET</b>	Cava Bolet, Agricultura ecològica, Brut Nature Reserva. Xarel·lo, parellada i macabeu	16,50 €
<b>PARÉS BALTÀ</b>	Blanca Cusiné, Gran Reserva Chardonnay i Pinot Noir	39,70 €
<b>HUGUET DE CAN FEIXES</b>	Huguet, Brut Nature, Reserva 7anys Parellada, macabeu i Pinot Noir	26,50 €
<b>FREIXEDES I GIL</b>	Un10 Rosat Garnatxa, Pinot Noir, Trepas	15,50 €
<b>ORIOLO ROSELL</b>	Brut Nature Reserva Xarel·lo, macabeu i parellada	18,20 €
<b>ROVELLATS</b>	Gran Reseva Brut Nature Xarel·lo, macabeu i parellada	31,00 €
<b>CAVAS HILL</b>	Panot Gaudí, Brut Nature Gran Reserva. Chardonnay, parellada, macabeu i Xarel·lo	19,50 €
<b>BODEGAS PINORD</b>	Marrugat, Gran Reserva Brut Nature. Parellada, macabeu i Xarel·lo	23,50 €
<b>EMENDIS</b>	Nu Allongé, Brut Nature Xarel·lo, parellada i macabeu	17,20 €
<b>ORIOLO ROSELL</b>	Mític 1908, Gran Reserva Macabeu i xarel·lo	24,50 €
<b>CAL TUSAC</b>	Escumós mètode Ancestral, 20 mesos criança. Xarel·lo 2019	23,50 €
<b>LLOPART</b>	Llopart, Reserva Brut Nature Xarel·lo, parellada i macabeu	24,30 €
<b>CASTELL DE PUJADES</b>	Aymar, Brut Nature Reserva Xarel·lo, parellada i macabeu	22,50 €
<b>RECAREDO</b>	Recaredo Terrers, Brut Nature ecològic i biodinàmica. Xarel·lo, parellada i macabeu	36,00 €
<b>BATLLE I MONTSERRAT</b>	Markel Rosat Brut Nature (Bodega del municipi)	16,10 €
<b>CASTELL DE PUJADES</b>	Aymar, Brut Nature Clàssic Penedès Reserva Únic 2013. Xarel·lo	34,20 €

