

TUESDAY 23/04/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Saint Jordi pie (cold grilled vegetables and goat's cheese)
- Noodle casserole with ribs and sausages (L)
- Raw cold stringed with tomato vinaigrette (C,L)
- Truffle homemade spring salad with bread croutons (L)
- Leek and potato vichyssoise with chips (V,L)

MAIN COURSE TO CHOOSE:

- Saint Jordi Pan fried meat (apple and brie) (L,C)
- Chicken wings with BBQ dip (L)
- Grilled tuna with onion and tomato (L,C)
- BBQ steak with roasted potato (L,C)
- Vegetarian spinach burger with a garnish (V)

DESSERT TO CHOOSE:

- Sant Jordi's cake (custard cream, fruit and pine nuts)
- Creamy yoghurt with museli (V)
- Apple sponge cake with caramel foam(V)
- Seasonal fresh fruit: Melon and watermelon (V,C,L)
- Yoghurt from Cal Manyà (V,C)



SDAY 25/04/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Soupy rice With ceps, artichokes and squid (C,L)
- Chicory salad with roquefort and walnuts (C)
- Truffle potato, egg and leek's chips (L)
- Homemade spring salad with garlic prawns and bread (L)
- Peas cream with mozzarella pearls (C,V)

MAIN COURSE TO CHOOSE:

- Stew beef with mushrooms (L)
- Gratin cod with alioli and a spinach bed (C)
- Pork ribs with green pepper sauce
- BBQ steak with spiced potatoes (L,C)
- Vegetarian nuggets with BBQ dip (V)

DESSERT TO CHOOSE:

- Creamy yoghurt with muesli (V)
- Apple sponge cake with caramel foam(V)
- Seasonal fresh fruit :Melon and watermelon (V,C,L)
- Crème brûlée (V,C)
- Yoghurt from Cal Manyà (V,C)

WEDNESDAY 24/04/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Onion soup with egg at low temperature
- Lentils with lettuce hearts(C)
- Meat cannelloni with ceps béchamel
- Homemade spring salad, marinated tuna dices and seaweed (L)
- Gratin stuffed aubergine with "samfaina" (V,L)

MAIN COURSE TO CHOOSE:

- Traditional frikadelles (L)
- Fresh fish from Vilanova
- Marinated chicken with sautéed rice (L,C)
- BBQ jumbo sausage and black pudding with beans (L,C)
- Vegetarian spinach burger with a garnish (V)

DESSERT TO CHOOSE:

- Creamy yoghurt with muesli (V)
- Apple sponge cake with caramel foam(V)
- Seasonal fresh fruit :Melon and watermelon (V,C,L)
- Crème brûlée (V,C)
- Yoghurt from Cal Manyà (V,C)

FRIDAY 26/04/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- La Cigonya fish noodle casserole, crayfish and alioli (L)
- Garlic eels salad with confit cherries (C,L)
- Mashed potatoes and cabbage with bacon
- Homemade spring salad with meat croquettes
- Gratin crostini with vegetables with mushrooms (V)

MAIN COURSE TO CHOOSE:

- Boiled meat from La Boqueria with beans (L,C)
- Fresh fish from Vilanova
- Chicken leg with cava and grapes (C)
- BBQ steak with roasted potatoes (L,C)
- Vegetarian nuggets with BBQ dip(V)

DESSERT TO CHOOSE:

- Creamy yoghurt with muesli (V)
- Apple sponge cake with caramel foam(V)
- Seasonal fresh fruit :Melon and watermelon (V,C,L)
- Crème brûlée (V,C)
- Yoghurt from Cal Manyà (V,C)

(V) Vegetarian dishes

(C) Dishes for Coeliac intolerance

(L) Lactose-free dishes

14,50 €	Marinera Paella (C,L)	9,50 €	Crunchy goat's cheese salad with a mustard vinaigrette
13,00 €	La Cigonya fish noodle casserole with alioli (L)	6,75 €	Homemade spring salad with tuna(L)
19,00 €	Soupy rice with lobster(C,L)	7,50 €	Meat cannelloni from the grandmother
14,50 €	La Cigonya black rice (C,L)	7,75 €	Traditional macaroni and chicken strings (Kids dish)
9,50 €	Steamed mussels and clams (C,L)	16,50 €	Galician style octopus, parmentier and La Vera pepper (C,L)
6,00 €	Patatoes with "Brava" dip (L)	18,75 €	BBQ octopus' leg, parmentier and pepper oil
16,50 €	Homemade duck Foie micuit with crunchy bread (L)	8,50 €	Jumbo sausage from La Llacuna with thinned fries (L)
17,50 €	Ham and cured sheep's cheese	17,85 €	BBQ Beef entrecote with cold grilled vegetables (C,L)

Welcome appertive

STARTERS TO CHOOSE:

Fresh shell fish platter with citrus mayonaise (small platter) (C,L)

Meat cannelloni with St. Geroge´s mushroom´s béchamel

Duck textures salad with strawberries and sweet corn vinagrette (L)

Tomato soup with tuna tartare and guacamole (C,L)

Vegetable lasagne with its béchamel (V)

MAIN COURSE TO CHOOSE:

Soupy rice with cuttlefish, lobster dices, langoustine, and mussels(C,L)

12 days matured beef entrecote from Girona cooked in the BBQ (L)

Oven baked sea bass with garlic vinagrette (L,C)

Ox tail bonbon with parmentier and Ratafia sauce(C)

Vegetarian meatballs with Samfaina (V)

DESSERT TO CHOOSE:

Mató mousse with walnuts (V,C)

Strawberry mojito (V,C,L)

Chocolate bomb cake with ice-cream (V)

Pork ring´s cake with cream (V)

We have vegan and vegetarian dishes

Homemade bread from R. Esplugas, water and El Penedès cellar

25,00€ (IVA Included)

V – Vegetarian dishes

C – Coeliac dishes

L – Lactose-free dishes

If you have an allergy or are intolerant to any of the products above, do not hesitate on asking to our staff. For example, the homemade spring salad has bread crusts, the garnish could be fried and the creams could have lactose. Please ask us.

ENGLISH



KITCHEN HOURS:

MIDDAY:

TUESDAY to SUNDAY

From 12:45h to 15:45h.

EVENING/NIGHT:

FRIDAY & SATURDAY

From 20:00h to 23:30h.