

**TEL. 93 898 11 01**

**[www.elracodelacigonya.com](http://www.elracodelacigonya.com)**

**TUESDAY 30/04/24**

**STARTERS TO CHOOSE:**

Stew chickpeas with ribs and sausage  
 Raw cod salad with a tomato vinaigrette  
 Celery cream with bacon chips  
 Homemade spring salad with cured cold meat from La Llacuna  
 Rice with vegetables and egg

**MAIN COURSE TO CHOOSE:**

Oven baked ossobuco with spaghetti  
 Fresh fish from Vilanova  
 Beef liver with onion and tomato  
 BBQ jumbo sausage and black pudding with beans  
 Vegetarian nuggets with BBQ dip

**DESSERT TO CHOOSE:**

Sponge cake with custard  
 Sampling of fresh fruit  
 Cheese crème caramel  
 Yoghurt from Cal Manyà  
 Today's ice-cream

**WEDNESDAY 01/05/24**

**FESTIVE DAY MENU**

**STARTERS TO CHOOSE:**

Langoustines with citrus mayonnaise  
 La Cigonya "Xató" with beans and sausage omelette  
 Meat cannelloni with ceps béchamel  
 Leek vichyssoise, potato foam and ham  
 Vegetables lasagne with its béchamel

**MAIN COURSE TO CHOOSE:**

Soupy rice, cuttlefish, lobster dices, langoustines and mussels  
 Sea bass  
 BBQ iberic pork with truffle potato  
 Lamb cooked at the Catalan style with prunes  
 Vegetarian meatballs with "Samfaina"

**DESSERT TO CHOOSE:**

Sweet fried pastry with cream and chocolate  
 Sampling of fresh fruit with ice-cream  
 Chocolate bomb cake  
 Cheese crème caramel with blueberries

**THURSDAY 02/05/24**

**STARTERS TO CHOOSE:**

Black inked rice with alioli  
 Chicken wrap with tartare sauce  
 "Samfaina" with egg at low temperature  
 Homemade spring salad with mussels  
 Soup of the day

**MAIN COURSE TO CHOOSE:**

Stewed Pork's feet at the Catalan style  
 Oven baked cod with piquillo pepper sauce  
 BBQ rabbit with roasted potato and alioli  
 BBQ beef steak with hinned sliced chips  
 Vegetarian spinach burger

**DESSERT TO CHOOSE:**

Sponge cake with custard  
 Sampling of fresh fruit  
 Cheese crème caramel  
 Yoghurt from Cal Manyà  
 Today's ice-cream

**FRIDAY 03/05/24**

**STARTERS TO CHOOSE:**

La Cigonya fish noddle casserole with basil alioli  
 Anchovies and strawberries salad with pickle vinaigrette  
 Artichokes omelette with bread and tomato  
 Homemade spring salad with asparagus and ham  
 Seasonal creamy soup

**MAIN COURSE TO CHOOSE:**

Ribs spayed with BBQ dip  
 Squid leg cooked at the Galician style with parmentier  
 Beef in a wok with vegetables and soya  
 BBQ jumbo sausage and black pudding and beans  
 Vegetarian spinach burger

**DESSERT TO CHOOSE:**

Sponge cake with custard  
 Sampling of fresh fruit  
 Cheese crème caramel  
 Yoghurt from Cal Manyà  
 Today's ice-cream

Welcome appetitive

**STARTERS TO CHOOSE:**

Fresh shell fish platter with citrus mayonaise (small platter)

Meat raviolis with wantons and truffle béchamel

Pan fried goat's cheese salad with orange vinagrette

Eggs, potato and garlic eels

Vegetable lasagne with its béchamel

**MAIN COURSE TO CHOOSE:**

Soupy rice with cuttlefish, lobster dices, langoustine, and mussels

12 days matured beef entrecote from Girona cooked in the BBQ

Hake cooked at the Orio style

Beef with Ratafia gravy

Vegetarian meatballs with Samfaina

**DESSERT TO CHOOSE:**

Sweet fried pastry with cream and chocolate

Fresh fruit sampling with ice-cream

Chocolate bomb cake

Cheese crème caramel with blueberries

**KITCHEN HOURS:**

MIDDAY:

TUESDAY to SUNDAY

From 12:45h to 15:45h.

EVENING/NIGHT:

FRIDAY & SATURDAY

From 20:00h to 23:30h.

**\*We have vegan and vegetarian dishes\***

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

**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

