

# **WEEKLY MENU**

TEL. 93 898 11 01

## www.elracodelacigonya.com

### **TUESDAY 16/04/24**

### **STARTERS TO CHOOSE:**

Sautéed peas with ham and garlic (L,C)
Raw cod salad with a tomato vinagrette (C,L)
Traditional macarroni with cheese
Homemade spring salad with anchovies and piquillo peppers(L)
Carrot cream with pumpkin seeds (V,L,C)

### **MAIN COURSE TO CHOOSE:**

Duroc's pig cheeks with Ratafia and prunes (L)

Hake with orange and rice (L,C)

BBQ rabbit with rosated potatoes and soft alioli (L,C)

BBQ beef steak with thinned sliced chips (L)

Vegetarian nuggets with BBQ dip (V)

### **DESSERT TO CHOOSE:**

Chocolate sponge cake (v)
Sampling of fres fruit(v,c,L)
Coffe mousse with Bailey's (v,C)
Crème brulée (v,C)
Yoghurt from Cal Manyà (v,C)
Today's ice-cream(v)

## **WEDNESDAY 17/04/24**

### **STARTERS TO CHOOSE:**

Stew broad-beans with ribs and sausages (L,C)
Cheese salad with quince and orange vinagrette (c)
Meat cannelloni with ceps béchamel
Homemade spring salad with guacamole and nachos (L)
Green asparragus cream with bread croutons (V,L)

### **MAIN COURSE TO CHOOSE:**

Stew meat with beans (L,C)
Fish soup with diced potatoes (L)
BBQ pork with chimichurri sauce (L)
BBQ steak with thinned sliced chips (L,C)
Vegetarian nuggets with BBQ dip (V)

### **DESSERT TO CHOOSE:**

Chocolate sponge cake (V)
Sampling of fres fruit(V,C,L)
Coffe mousse with Bailey's (V,C)
Crème brulée (V,C)
Yoghurt from Cal Manyà (V,C)
Today's ice-cream(V)

### **THURSDAY 18/04/24**

### **STARTERS TO CHOOSE:**

Soupy rice with cuttlefish and crayfish (C,L)
Salmon salad with goat's cheese (C)
Yakisoba with vegetables and fried egg (L)
Homemade spring salad with cured cold meat from La Llacuna (L)
Spinach in cream with egg at low temperature (C)

## **MAIN COURSE TO CHOOSE:**

Chicken leg with prawns (L)
Cod in sauce with St. Geroge's mushrooms (L)
Pork's feet with beans (L,C)
BBQ jumbo sausage with cold grilled vegetables salad (L,C)
Vegetarian spinach burger (V)

## **DESSERT TO CHOOSE:**

Chocolate sponge cake (v)
Sampling of fres fruit(v,c,L)
Coffe mousse with Bailey's (v,c)
Crème brulée (v,c)
Yoghurt from Cal Manyà (v,c)
Today's ice-cream(v)

# FRIDAY 19/04/24

### **STARTERS TO CHOOSE:**

La Cigonya fish noddle casserole, crayfish and alioli (L)
Salad with mustard vinagrette (C,L)
Dumplings stuffed with pear and gorgonzola with foie béchamel
Homemade spring salad with langoustines (L)
Gratin broccoli with béchamel (V,C)

## **MAIN COURSE TO CHOOSE:**

Head and leg with "Samfaina" (L,C)
White fish cooked at the Andalusian style (L)
Homemade burger with fried egg and "Barva" potatoes (L)
BBQ steak with thinned sliced potatoes (L)
Vegetarian meatballs with "samfaina"(V)

### **DESSERT TO CHOOSE:**

Chocolate sponge cake (v)
Sampling of fres fruit(v,c,L)
Coffe mousse with Bailey's (v,C)
Crème brulée (v,C)
Yoghurt from Cal Manyà (v,C)
Today's ice-cream(v)



# Welcome apperitive

### **STARTERS TO CHOOSE:**

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

Goat's cheese salad with strawberries from El Maresme (C)

Truffle potato, acorn and eggs (L,C)

Dumplings stuffed with pear and gorgonzola with foie béchamel

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)

Cuttlefish with meatballs and squid tagliatelle (L)

Beef cooked at low temperature with Ratafia sauce(L)

Vegetarian meatballs with Samfaina (V)

### **DESSERT TO CHOOSE:**

Chocolate bomb cake with ice-cream (V)

Crème brulée with caramel foam (V,C)

Yogurt cream with strawberries ice-cream (C)

Sampling fruit platter with Muscatel (V,C,L)

\*We have vegan and vegetarian dishes\*

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

V – Vegetarian dishes C – Coeliac dishes L – Lactose-free dishes

### **KITCHEN HOURS:**

MIDDAY: TUESDAY to SUNDAY From 12:45h to 15:45h.

EVENING/NIGHT: FRIDAY & SATURDAY From 20:00h to 23:30h.

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.