



WEEKLY MENU TO ENJOY AT HOME

TEL. 93 898 11 01

www.elracodelacigonya.com

TUESDAY 07/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Stew lentils with ribs and sausage
- Raw cod salad with a tomato vinaigrette
- Cuban style rice with fried egg
- Homemade spring salad with garlic eels
- Our seasonal cream (Vegetarian)

MAIN COURSE TO CHOOSE:

- Chicken wings with BBQ dip and chickpeas hummus
- Hake cooked at the Menorca style with potato parmentier
- Beef cutlets with Roquefort sauce
- BBQ jumbo sausage with beans
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Oreo mousse with its crunch
- Sampling of fresh fruit
- Crème brûlée
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

WEDNESDAY 08/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Peas and broad beans with black pudding and cod tripe
- Tomato carpaccio, marinated mussels, ruca and onion
- Meat cannelloni with ceps béchamel
- Homemade spring salad with nachos and guacamole
- Our seasonal cream (Vegetarian)

MAIN COURSE TO CHOOSE:

- Head and leg with "Samfaina" and cuttlefish
- Battered squid rings with citrus mayonaise
- BBQ bacon with fried egg
- BBQ beef steak with spiced potato
- Nuggets with BBQ dip (Vegetarian)

D DESSERT TO CHOOSE:

- Oreo mousse with its crunch
- Sampling of fresh fruit
- Crème brûlée
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

THURSDAY 09/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Marinera paella with cuttlefish, crayfish and mussels
- Leavy spinach salad, bacon and a cloud of parmesan
- Gratin meat lasagne with béchamel
- Homemade spring salad with marinated mussels
- Our seasonal cream (Vegetarian)

MAIN COURSE TO CHOOSE:

- Rabbit cooked at the Empordà style
- Oven baked cod with honey from Penyafort sauce
- Pork spiced meat with padron peppers and thinned sliced chips
- BBQ beef steak with its garnish
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Oreo mousse with its crunch
- Sampling of fresh fruit
- Crème brûlée
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

FRIDAY 10/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with crayfish and mussels
- Feta cheese salad, tuna dices, tomato and pesto
- Pear and gorgonzola dumplings with carbonara
- Piquillo peppers stuffed with homemade spring salad
- Seasonal creamy soup (Vegetarian)

MAIN COURSE TO CHOOSE:

- Spicy tripe with chickpeas from L'Anoia
- Oven baked sole fish with orange sauce
- 100 % Beef burger with "Brava" sauce
- BBQ jumbo sausage and black pudding and beans
- Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE:

- Oreo mousse with its crunch
- Sampling of fresh fruit
- Crème brûlée
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

- 14,50 € Marinera Paella (C,L)
- 13,00 € La Cigonya fish noddle casserole with alioli (L)
- 19,00 € Soupy rice with lobster(C,L)
- 14,50 € La Cigonya black rice (C,L)
- 9,50 € Steamed mussels and clams (C,L)
- 6,00 € Patatoes with "Brava" dip (L)
- 16,50 € Homemade duck Foie micuit with crunchy bread (L)
- 17,50 € Ham and cured sheep's cheese

- 9,50 € Crunchy goat's cheese salad with a mustard vinaigrette
- 6,75 € Homemade spring salad with tuna(L)
- 7,50 € Meat cannelloni from the grandmother
- 7,75 € Traditional macaroni and chicken strings (Kids dish)
- 16,50 € Galician style octopus, parmentier and La Vera pepper (C,L)
- 18,75 € BBQ octopus' leg, parmentier and pepper oil
- 8,50 € Jumbo sausage from La Llacuna with thinned fries (L)
- 17,85 € BBQ Beef entrecote with cold grilled vegetables (C,L)

Welcome appetitive

STARTERS TO CHOOSE:

Fresh shell fish platter with citrus mayonaise (small platter)

Gratin meat cannelloni with a béchamel

"Salmorejo" with guacamole, egg and ham

Roast beef wwith tartare sauce, parmesan and ruca

Vegetable lasagne with its béchamel

MAIN COURSE TO CHOOSE:

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

Iberic meat with truffle potato, Padron peppers and chimichurri

Oven baked sea bass with garlic oil and a bed of vegetables

Oven baked lamb cooked at the Catalan style

Vegetarian meatballs with Samfaina

DESSERT TO CHOOSE:

Chocolate cake with jam

Fresh fruit sampling with ice-cream

Coffee tiramisu with cocoa

Red fruit sorbet with vermouth from Reus

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

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

