



WEEKLY MENU TO ENJOY AT HOME

TEL. 93 898 11 01

www.elracodelacigonya.com

TUESDAY 14/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Spaghetts with truffle béchamel and bacon chips
- Raw cod salad with a tomato vinaigrette
- Homemade spring salad with monkfish and soya mayonaise
- "Salmorejo" with boiled egg and ham
- Red beans with vegetables and egg at low temperature

MAIN COURSE TO CHOOSE:

- Chicken leg cooked at the Catalan style with mushrooms
- Tuna with onion, tomato and potato parmentier
- Iberic meat with truffle potato, Padron peppers and chimichurri
- BBQ beef steak with a garnish
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Grandmother's chocolate pudding
- Fresh fruit: Melon and cherries
- Coffee tiramisu with cocoa
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

THURSDAY 16/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Soupy rice with cuttlefish, crayfish and mussels
- Marinated chicken salad with black olives
- Wanton raviolis with meat and béchamel
- Homemade spring salad with cold grilled vegetables salad and anchovies
- Chickpeas hummus with fried egg

MAIN COURSE TO CHOOSE:

- Head and leg with "Samfaina"
- Oven baked cod with almond gravy
- BBQ beef with chimichurri
- BBQ jumbo sausage with beans
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Grandmother's chocolate pudding
- Fresh fruit: Melon and cherries
- Coffee tiramisu with cocoa
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

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

WEDNESDAY 15/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- Meat cannelloni with ceps béchamel
- Salad with "Fuet" and bread, capers, olives and crunchy onion
- Green beans with garlic, ham, prawns and alioli
- Homemade spring salad with palm hearts
- Today's cream with seasonal product

MAIN COURSE TO CHOOSE:

- Rabbit cooked at the Empordà style and rice crème caramel
- Stew squid leg with broad beans
- BBQ lamb with roasted potatoes and soft alioli
- Marinated chicken with spices
- Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

- Grandmother's chocolate pudding
- Fresh fruit: Melon and cherries
- Coffee tiramisu with cocoa
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

FRIDAY 17/05/24

11,50 € (IVA included)

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with crayfish and mussels and alioli
- Cheese salad with quince and nuts
- Meat croquettes with potatoes
- Homemade spring salad with smoked sardines
- Cream of the day with seasonal products

MAIN COURSE TO CHOOSE:

- Beef goulash with mushrooms
- Fresh sardines with garlic and parsley
- BBQ beef steak with a garnish
- Pork cooked at the Riojana style
- Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

- Grandmother's chocolate pudding
- Fresh fruit: Melon and cherries
- Coffee tiramisu with cocoa
- Yoghurt from Cal Manyà
- Today's ice-cream(only in the premises)

- 9,50 € Crunchy goat's cheese salad with a mustard vinaigrette
- 6,75 € Homemade spring salad with tuna
- 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
- 18,75 € BBQ octopus' leg, parmentier and pepper oil
- 8,50 € Jumbo sausage from La Llacuna with thinned fries
- 17,85 € BBQ Beef entrecote with cold grilled vegetables

Welcome apperitive

STARTERS TO CHOOSE:

Fresh shell fish platter with citrus mayonaise (small platter)
Salmon salad with goat´s cheese foam and capers
Truffle potato cream with ham and yolk croquettes
Meat cannelloni with ceps béchamel
Vegetable lasagne with its béchamel

MAIN COURSE TO CHOOSE:

12 days matured beef entrecote from Girona cooked in the BBQ
Soupy rice with cuttlefish, lobster, langoustines and mussels
Cod with head and leg from La Boqueria and "Samfaina"
Farm chicken cooked in the casserole with prunes and pine nuts
Vegetarian meatballs with Samfaina

DESSERT TO CHOOSE:

Chocolate bomb cake with a bed of crème brûlée
Fresh pineapple with coconut ice-cream
Cherries´ mousse with yoghurt
Lemon sorbet with cava

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, 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

