



## WEEKLY MENU

TEL. 93 898 11 01

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

**TUESDAY 07/05/24**

**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)

**WEDNESDAY 08/05/24**

**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

**THURSDAY 09/05/24**

**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 thined 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

**FRIDAY 10/05/24**

**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

Welcome apperitive

**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

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

