



WEEKLY MENU TO ENJOY AT HOME

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TUESDAY 30/07/24

STARTERS TO CHOOSE:

- Chickpeas sautéed with chorizo and asparagus
- Raw cod salad with tomato vinaigrette
- Carbonara spaghetti with parmesano
- Homemade spring salad with cold grilled vegetables salad
- Salmorejo with boiled egg and pesto oil (vegetarian)

MAIN COURSE TO CHOOSE

- Beef goulash with mushrooms
- Grilled tuna with seaweed and teriyaki dip
- Liver from La Boqueria with onion and tomato
- BBQ jumbo sausage and black pudding with beans
- Vegetarian spinach burger

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Our sponge cake
- Creamy yoghurt with maracuyá and grapes
- Today's ice cream (only in the premises)

THURSDAY 01/08/24

STARTERS TO CHOOSE:

- Black inked rice with cuttlefish and alioli
- Melon with ham
- Potato and onion omelette with lettuce bouquet
- Homemade spring salad with "fuet" from La Llacuna
- Salmorejo with boiled egg and pesto oil (vegetarian)

MAIN COURSE TO CHOOSE:

- Duroc's pig ribs with BBQ dip and pineapple
- Cod in sauce with chickpeas
- BBQ rabbit with potato and soft alioli
- BBQ jumbo sausage and black pudding with beans
- Spinach vegetarian burger

DESSERT TO CHOOSE:

- Crème brûlée with "Maria" biscuits
- Seasonal fruit: Melon and watermelon
- Our sponge cake
- Creamy yoghurt with maracuyá and grapes
- Today's ice cream (only in the premises)

WEDNESDAY 31/07/24

STARTERS TO CHOOSE:

- Sautéed peas with sausages and ham broth
- Tomato salad, onion and tuna
- Spinach cannelloni with its bechamel
- Homemade spring salad with croquettes with squid ink
- Salmorejo with boiled egg and pesto oil (vegetarian)

MAIN COURSE TO CHOOSE:

- Ecologic chicken leg with curry and apple
- Squid leg cooked at the Galician style with parmentier
- "Chistorra" with thin fries and egg
- BBQ beef steak with roasted potatoes
- Vegetarians nuggets with BBQ dip

DESSERT TO CHOOSE:

- Homemade tiramisu
- Seasonal fruit: Melon and watermelon
- Our sponge cake
- Creamy yoghurt with maracuyá and grapes
- Today's ice cream (only in the premises)

FRIDAY 02/08/24

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with alioli
- Greek salad with mint yoghurt
- Potato and meat gratin cake
- Homemade spring salad with langoustine
- Salmorejo with boiled egg and pesto oil

MAIN COURSE TO CHOOSE:

- Stew meatballs with vegetables and small cuttlefish
- Fresh fish from Vilanova
- Spicy meat with thin fries and padrón peppers
- BBQ beef steak with potato and cold grilled vegetables salad
- Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

- Crème brûlée with "Maria" biscuits
- Seasonal fruit: Melon and watermelon
- Our sponge cake
- Creamy yoghurt with maracuyá and grapes
- 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
- 17,50 € Homemade duck Foie micuit with crunchy bread
- 18,00 € Ham and cured sheep's cheese

- 10,50 € Crunchy goat's cheese salad with a mustard vinaigrette
- 6,75 € Homemade spring salad with tuna fillet
- 9,50 € Meat cannelloni from the grandmother
- 7,75 € Traditional macaroni and chicken strings (Kids dish)
- 17,50 € 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 aperitive

STARTERS TO CHOOSE FROM :

Prawns with soya mayonnaise
Crunchy Goat's cheese salad with peach from L' Ordal
Fried egg with garlic eels and potatoes
Meat cannelloni with Ceps bechamel
Vegetables lasagne with its bechamel

MAIN COURSE TO CHOOSE:

Beef medallion with Paris Coffee sauce and potatoes
Soupy rice with cuttlefish, lobster, langoustine and mussels
Farmer's lamb in sauce cooked at the Catalana style
Oven baked sea bass with garlic vinaigrette
Vegetarian meatballs with Samfaina

DESSERT TO CHOOSE:

Our sponge cake with cinnamon foam
Crème brûlée with peach from L' Ordal
Mato mousse with honey from El Castell de Penyafort
Emi's mint mojito

KITCHEN HOURS:

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

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

***We have vegetarian and vegan dishes if you request it.**

Homemade bread from Forn R. Esplugas Still water and El Penedès cellar

25,00€ (IVA Included)

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.