



WEEKLY MENU TO ENJOY AT HOME

TEL. 93 898 11 01

www.elracodelacigonya.com

TUESDAY 01/10/24

STARTERS TO CHOOSE:

- "Pochas" and clams with green sauce
- Cheese salad with grapes
- Traditional Bolognese spaghetti
- Homemade spring salad with pickled mussels
- Roasted vegetable cream with mozzarella pearls (vegetarian)

MAIN COURSE TO CHOOSE

- Beef from Girona stewed with pumpkin and mushrooms
- Breaded hake fillet with farm-fresh vegetables
- Crispy chicken wings with barbecue sauce and spiced potatoes
- Grilled jumbo sausage and black pudding with beans
- Spinach vegetarian burger

DESSERT TO CHOOSE:

- "Ensaïmada" from La Cigonya with chocolate and fig
- Seasonal fruit: Ordal peach from L'Ordal with mint infusion
- Oreo mousse cup with its crunch
- Catalan crème brûlée
- Cal Manyà yogurt
- Ice cream of the day(only in the premises)

WEDNESDAY 02/10/24

STARTERS TO CHOOSE:

- Chickpea stew with pork ribs and sausages
- Little gem lettuce salad with tuna and vegetable crudités
- Roasted meat cannelloni with summer truffle béchamel
- Homemade spring salad with marinated salmon and dill mayonnaise
- Gratin garlic soup with egg (vegetarian)

MAIN COURSE TO CHOOSE:

- Duroc pork fillet stuffed with black sausage and porcini mushroom sauce
- Tuna with garlic and caper sauté
- Grilled beef tongue from La Boqueria with chimichurri sauce
- Grilled beef steak with crispy potatoes
- Vegetarian nuggets with barbecue sauce

DESSERT TO CHOOSE:

- "Ensaïmada" from La Cigonya with chocolate and fig
- Seasonal fruit: Ordal peach from L'Ordal with mint infusion
- Oreo mousse cup with its crunch
- Catalan crème brûlée
- Cal Manyà yogurt
- Ice cream of the day(only in the premises)

THURSDAY 03/10/24

STARTERS TO CHOOSE:

- Black rice with cuttlefish, scampi, and mussels
- Stuffed eggs with tuna and lettuce bouquet
- Roasted meat croquettes with mashed potatoes
- Homemade spring salad with Galician-style cured pork shoulder "Iacón"
- Farm vegetable cream with turmeric oil and banana chips (vegetarian)

MAIN COURSE TO CHOOSE:

- Garlic chicken casserole
- Honey-glazed cod with potatoes and vegetables
- Grilled beef liver with onions and tomato
- Grilled jumbo sausage and black pudding with beans
- Vegetarian meatballs with garnish

DESSERT TO CHOOSE:

- "Ensaïmada" from La Cigonya with chocolate and fig
- Seasonal fruit: Ordal peach from L'Ordal with mint infusion
- Oreo mousse cup with its crunch
- Catalan crème brûlée
- Cal Manyà yogurt
- Ice cream of the day(only in the premises)

FRIDAY 04/10/24

STARTERS TO CHOOSE:

- La Cigonya fish noddle with scampi, mussels, and alioli
- Melon with cured ham
- Toast with "sobrassada", honey, brie, and lettuce
- Homemade spring salad with guacamole and nachos
- Creamy truffled potato soup with low-temperature egg (vegetarian)

MAIN COURSE TO CHOOSE:

- Beef in sauce "fricandó" with mushrooms
- Sardines from the market with garlic and parsley
- Skewer of three sausages with padrón peppers and mushrooms
- Grilled beef steak with crispy potatoes
- Vegetarian nuggets with barbecue sauce

DESSERT TO CHOOSE:

- "Ensaïmada" from La Cigonya with chocolate and fig
- Seasonal fruit: Ordal peach from L'Ordal with mint infusion
- Oreo mousse cup with its crunch
- Catalan crème brûlée
- Cal Manyà yogurt
- Ice cream of the day(only in the premises)

- 14,50 € Marinera Paella
- 13,00 € La Cigonya fish noddle casserole with alioli
- 19,00 € Soupy rice with lobster
- 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

- 10,40 € Crunchy goat's cheese salad with a mustard vinaigrette
- 6,75 € Homemade spring salad with tuna's belly
- 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
- 15,50 € Casserole cooked Cal Padrí duck
- 17,85 € BBQ Beef entrecote with cold grilled vegetables

Welcome aperitive

STARTERS TO CHOOSE FROM :

Fried eggs with ham and seasonal mushrooms

Peach from L'Ordal salad with cottage cheese and foie gras

Seafood ravioli with shrimp béchamel

Grilled vegetables with "romesco" sauce

Vegetable lasagna with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE:

BBQ beef entrecote from Girona, dry-aged for 12 days

Brothy rice with cuttlefish, lobster, prawns, and mussels

Gratinated cod loin with quince garlic mayonnaise

Lamb medallion with "Ratafia" sauce

Vegetarian meatballs with *Samfaina* (vegetarian)

DESSERT TO CHOOSE:

Chocolate fondant with fig cream

Peach from L'Ordal infused with mint

Swiss roll filled with tiramisu

Yogurt soup with strawberry ice cream and caramelized pine nuts

***We offer vegan and vegetarian dishes.**

KITCHEN HOURS:

MIDDAY:

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

EVENING/NIGHT:

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

Artisanal bread from Forn R. Esplugas, mineral waters and wines from El Penedès

25,00€ (IVA Included)

If you are allergic or intolerant to any food, do not hesitate to consult with our staff. For example, our homemade spring salad contains bread crusts, side dishes may be fried, and creams may contain lactose. Feel free to ask.