



EL RACÓ DE LA CIGONYA



Why the restaurant is called “El Racó de la Cigonya”?

During a dinner celebrated on February 2000 in the farm owned by Josep M^a Mata Llopart (Pep d’Espitlles) the Fabrega family was invited to have something to eat, searching for a name for the restaurant in we saw in that place a stork and we had the idea of this animal as a name or the restaurant because of the philosophy we believe in. It is a bird which takes care and looks after its offspring.

I decided that our cookers must cook like the food was for the family or a loved one, and our staff have to look after our customers, always trying to be looked after to the max.

In June 2000 was born in Santa Margarida I els Monjos a new cuisine concept based on the traditional creations of the Catalan cuisine, innovation, and creativity. Even the new cooking methods, which are applied in the traditional cooking concepts, and our dishes designs are indispensable parts in our philosophy from this young team called **EL RACÓ DE LA CIGONYA**.

Local products

The “mut” duck from El Penedès has a thin skin and a very consistent meat. Breaded in the rural aeras around Vilafranca del Penedès since the XVI century, the duck has a great meat quality, less fat and with a thin skin.

The rooster from El Penedès is the main character of the traditional dishes. Has a hard and darker colour from the usual, the rooster from El Penedès is breaded in freedom for 11 weeks, with rich natural grains which enhances its flavour.

“Préssec de secà” Peach from L’Ordal is fresh and with an intense aroma.

Cultivated exclusively in dry, clay, and very limestone areas in Alt Penedes, this peach has some qualities which are very difficult to find in other type of peach fruit.



MENU

PIZZES NAPOLITANES

- 9,00 €

MARGARITA tomato sauce and mozzarella
- 10,80 €

REINA tomato sauce, mozzarella, cooked ham and mushrooms
- 14,50 €

QUATRE ESTACIONS tomato sauce, mozzarella, cooked ham, artichoke, mushrooms, tuna and Parmesan
- 14,25 €

TONYINA tomato sauce, mozzarella, tuna, anchovies and black olives
- 14,50 €

BOLONYESA tomato sauce, mozzarella and Bolognese meat sauce
- 14,50 €

BARBACOA tomato sauce, mozzarella, aged beef, crispy onion, bacon, emmental cheese and BBQ sauce.
- 15,90 €

IBÈRICA fresh tomato slices, mozzarella, brie, acorn-fed ham and arugula
- 14,40 €

ESCALIVADA tomato sauce, mozzarella, roasted peppers, roasted eggplant, goat's cheese and caramelized onion



- 15,90 €

FOIE I POMA mozzarella, apple and caramelized onion, foie gras, and Pedro Jiménez syrup
- 13,50 €

CARBONARA cream, mozzarella, parmesan, egg, bacon and mushrooms
- 16,50 €

CALZONE tomato sauce, mozzrella, caramelized onion, Penedès duck, egg and foie gras
- 15,50 €

FORMATGES tomato sauce, mozzarella, emmental, roquefort, brie, goat's cheese and parmesan
- 14,90 €

BACÓ tomato sauce, mozzarella, smoked bacon, caramelized onion and camembert
- 14,50 €

POLLASTRE tomato sauce, mozzarella, breaded chocken breast, zuchini and Romesco sauce
- 14,70 €

PAGESA tomato sauce, mozzarella, Catalan pork sausage, ssamfaina and crispy onion
- 14,50 €

ALBERGÍNIA I MEL, tomato sauce, mozzarella, grilled eggplant, honey, goat's cheese, arugula, ballsamic galze, crispy onion and parmesan

14,50 €

Pizza de temporada that recommends the chef

***If you have any food allergies or intolerances, please don't hesitate to ask our serving staff. For example, our homemade potato salad contains bread croutons, garnishes may be fried and some sauces may contain lactose**

MENU

OUR TAPAS

- 19,50 € **Acorn-fed ham** on crispy glass flatbread rubbed with fresh tomato
- 19,00 € Duck **Foie mi cuit** , jam, mixed nuts and sliced country bread
- 3,75 € **Portion of sliced flatbread** with rubbed tomato
- 7,00 € Spicy **Potatoes**
- 8,50 € Grandmother's **Mini croquettes** with Padron peppers
- 19,00 € Sautéed **prawns** from Vilanova's fish market
- 12,00 € **Chicken rings** with BBQ dip and citrus mayonnaise
- 13,50 € **"Sevillanos"** Andalusian-style cooked squid served with citrus mayonnaise
- 10,00 € **Steamed mussels and clams** from El Delta
- 12,75 € Sautéed **cockles** with garlic and parsley
- 18,70 € Home-build Galician-style **octopus** with potatoes and paprika
- 7,00 € La Cigonya **potato salad** with tuna belly
- 12,00 € Cracked **eggs** from free-range hens over potatoes, acorn-fed ham and duck foie gras



DINNER AL RACÓ

- 12,00 € **Goat's cheese salad** with quince and house vinaigrette
- 12,00 € **Beef carpaccio** with parmesan shavings and arugula
- 13,50 € **Burrata salad**, tomato, walnuts and pesto
- 13,50 € **Shredded salted cod** with tomato vinaigrette
- 8,50 € **Penne Rigate** in Bolognese sauce finished with grated parmesan
- 15,50 € Black rooster from El Penedès **Raviolis** with ceps béchamel
- 16,00 € **Grilled squid** with garlic and parsley
- 16,00 € **Catalan-style roasted duck** in a clay casserole
- 22,00 € Shepherd's **goat shoulder** roasted in the oven, served with its natural juice



CHARCOAL GRILLED

- 19,50 € Home-boiled **Octopus leg**, served atop sobrassada parmentier with smoked paprika
- 17,00 € **Cod loin** with vegetables
- 8,50 € **Jumbo sausage** from La Llacuna with fries
- 17,85 € Dry-aged **Beef Entrecote** with a garnish
- 22,00 € Beef **fillet** with mashed potato and Café Paris sauce
- 18,00 € Shepherd's **lamb ribs** with a garnish
- 12,50 € **Beef burger**, with **acorn-fed ham**, bacon, caramelized onion, cheddar, tomato slices on brioche bun; served with nachos and guacamole
- 12,50 € **Beef burger**, with **duck foie**, bacon, caramelized onion cheddar, tomato slices on brioche bun; served with nachos and guacamole



DESSERTS

- 6,50 € El **Català** (Ratafia liqueur and nougat ice-cream)
- 6,50 € Pineapple **Carpaccio** with coconut ice-cream
- 6,50 € **Pastry of the day** served with ice-cream
- 6,50 € **Catalan crème brûlée** with almond biscuits and candied almonds
- 6,50 € **Chocolate-lava-cake** with vanilla ice-cream (8 minutes)
- 6,50 € Mojito **sorbet** with fresh mint

EL RACÓ DE LA

Cigonya

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