



EL RACÓ DE LA

Cigonya

MENU TO TAKE-AWAY

TUESDAY 28/04/26	WEDNESDAY 29/04/26
<u>STARTERS TO CHOOSE FROM:</u> Rice from El Delta <i>paella</i> with rabbit, pork ribs and artichokes Tomato dices salad with tuna and spring onion Layered vegetables cake with turmeric oil El Racó-style potato salad with marinated mussels <i>Gazpacho</i> with boiled egg and croutons	<u>STARTERS TO CHOOSE FROM:</u> Noodles with pork ribs and sausages Cheese salad with quince paste Gratin cod El Racó-style potato salad with black and white pudding <i>Gazpacho</i> with boiled egg and croutons
<u>MAIN COURSES TO CHOOSE FROM:</u> Duroc pork cubes stewed in curry sauce and apple Hake medallion in batter with green asparagus Grilled beef liver with onion and tomato Grilled jumbo sausage and black pudding beans Vegetarian spinach burger with garnish	<u>MAIN COURSES TO CHOOSE FROM:</u> Catalan-style roasted chicken leg Grilled tuna with garlic, capers and clams Moorish-style pork skewers with diced potatoes and <i>brava dip</i> Grilled beef steak with thinned-cut fries Vegetarian spinach burger with garnish
THURSDAY 30/04/26	1st MAY BANK HOLIDAY
<u>STARTERS TO CHOOSE FROM:</u> Gratin meat cannelloni with béchamel Salad with pickled chicken, lettuce and black olives Homemade tuna pie with salad El Racó-style potato salad with truffle mayonnaise <i>Salmorejo</i> with egg and croutons	<u>STARTERS TO SHARE:</u> Toasted bread with acorn-fed Iberian ham, rubbed tomato and Ca la Madrona oil Homemade potato salad with red prawns' oil and tuna Wonton ravioli stuffed with duck and mushroom sauce Squid ink croquettes and citrus mayonnaise Wild potatoes with kimchi and peppers
<u>MAIN COURSES TO CHOOSE FROM:</u> Seafood <i>paella</i> with cuttlefish, mussels and crayfish Gratin cod on a bed of spinach Pork loin stuffed with cured ham and goat's cheese Grilled beef steak with thinned-cut fries Vegetarian spinach burger with garnish	<u>MAIN COURSES TO CHOOSE FROM:</u> Grilled 12-day-aged beef entrecote from Girona Brothy rice with cuttlefish, lobster, prawns and mussels Catalan-style lamb with fork-mashed potatoes Oven-baked sea bass with garlic vinaigrette
<u>DESSERTS TO CHOOSE FROM TUESDAY TO THURSDAY:</u> Sweet pastry with butternut squash and pine nuts Rice pudding (only Tuesday) Caramelized crème brûlée (not available on Tuesday) Seasonal fruit: apple, Orange and banana Natural yoghurt from Cal Manyà Ice cream of the day(<i>Comtessa</i>)	<u>DESSERTS TO CHOOSE FROM:</u> Crispy pastry with whipped cream and strawberries Chocolate-lava-cake with ice cream Crème brûlée with puffed biscuits and <i>Catànies</i> Pineapple carpaccio with Malibu and coconut ice cream

WEEKEND, 2nd and 3rd May 2026**STARTERS TO CHOOSE FROM:**

Mini chilled seafood platter with citrus mayonnaise
Marinated salmon salad and goat's cheese
Traditional cooked escargots
Pear and gorgonzola parcels with mushroom sauce
Vegetarian vegetable lasagne

DESSERTS TO CHOOSE FROM:

Crispy pastry with whipped cream and strawberries
Chocolate-lava-cake with ice cream
Crème brûlée with puffed biscuits and *Catànies*
Pineapple carpaccio with Malibu and coconut ice cream

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-matured beef entrecote from Girona
Brothy rice with cuttlefish, lobster, prawns and mussels
Duck bonbon with prunes and potato parmentier
Oven-baked sea bass with garlic vinaigrette
Vegetarian spinach burger with garnish