

CARTA ENGLISH



# EL RACÓ DE LA CIGONYA

CELLER PENEDÈS



## Why is the restaurant called "El Racó de la Cigonya"?

During a dinner held in February 2000 at the farmhouse of Josep M<sup>a</sup> Mata Llopart (Pep d'Espielles), the Fabrega family was invited to share a meal. While discussing possible names for the restaurant, we noticed a stork nearby and decided to use this beautiful bird as our inspiration.

The stork perfectly represents the philosophy we believe in. It is a bird known for caring for and protecting its young. In the same way, we believe our chefs should prepare every dish as if they were cooking for their own family or loved ones, and our staff should always take the utmost care of our guests, making them feel welcome and valued.

In June 2000, a new culinary concept was born in Santa Margarida i els Monjos. Our cuisine combines the rich traditions of Catalan gastronomy with innovation and creativity. Modern cooking techniques, respect for traditional recipes, and carefully designed dishes are all essential parts of the philosophy of our young team at **EL RACÓ DE LA CIGONYA**.

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## Local Products

### The Penedès Duck

The Penedès duck is known for its thin skin and firm, flavourful meat. Raised in the rural areas around Vilafranca del Penedès since the 16th century, this breed is highly valued for its excellent meat quality, lower fat content, and delicate skin.

### The Penedès Rooster

The Penedès rooster is the star ingredient of many traditional Catalan dishes. Darker in colour and firmer in texture than conventional chicken, it is free-range reared for at least 11 weeks and fed a natural grain-rich diet, which enhances its distinctive flavour.

### Ordal Dry-Farmed Peach ("Préssec de Secà")

The Ordal dry-farmed peach is renowned for its freshness and intense aroma. Grown exclusively in the dry, clay-rich, limestone soils of the Alt Penedès region, this peach possesses unique characteristics that are rarely found in other varieties, resulting in an exceptional flavour and texture.



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# THE MENU

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## NEAPOLITAN PIZZAS

- 10,00 € **REINA** tomato sauce, mozzarella, cooked ham and mushrooms
- 14,50 € **FOUR SEASONS** tomato sauce, mozzarella, cooked ham, artichoke, mushrooms, tuna and parmesan cheese
- 14,25 € **TUNA** tomato sauce, mozzarella, tuna and anchovies
- 14,50 € **BOLOGNESE** tomato sauce, mozzarella, traditional bolognese sauce, parmesan cheese
- 14,50 € **BARBECUE**, tomato sauce, mozzarella, beef, crispy onions, bacon, Emmental cheese and BBQ sauce
- 15,90 € **IBERIAN** fresh sliced tomatoes, mozzarella, Brie cheese, acorn-fed ham and rocket leaves
- 14,40 € **ROASTED VEGETABLES**, tomato sauce, mozzarella, roasted peppers, roasted aubergines, goat's cheese and caramelized onion



- 15,90 € **FOIE GRASS AND APPLE** mozzarella, apple, caramelized onion, foie gras, and Pedro Ximenez reduction
- 13,50 € **CARBONARA** white `pizza base with our homemade carbonara sauce, Mozzarella, parmesan cheese egg, bacon and mushrooms
- 16,50 € **CALZONE** tomato sauce, mozzarella, caramelized onion, Penedès duck and Foie gras
- 15,50 € **CHEESE** White pizza base with mozzarella, Emmental, Roquefort, Brie, goat's cheese and parmesan cheese
- 15,00 € **GIRONA BEEF** beef carpaccio, *Samfaina*, tomato, Pedro Ximénez reduction and rocket leaves

- 14,90 € **BACON** tomato sauce, mozzarella, bacon, caramelized onion and brie cheese
- 14,50 € **CHICKEN** tomato sauce, mozzarella, panko-coated chicken strips, courgette and *Romesco* sauce
- 14,70 € **FARMHOUSE** tomato sauce, mozzarella, Traditional Catalan sausage, *Samfaina* and crispy onion
- 14,50 € **AUBERGINE & HONEY**, tomato sauce, mozzarella, grilled aubergine, honey, goat's cheese, rocket, crispy onion and parmesan cheese
- 13,50 € **SPICY** tomato sauce, mozzarella, spicy *sobrassada* and crispy *chorizo*

14,50 € **Seasonal pizza** Our chef's recommendation

**\*If you have any food allergies or intolerances, please do not hesitate to ask our waiting staff for further information.**  
For example: our homemade potato salad contains bread croutons, some side dishes may be fried, and certain sauces may contain lactose

# MENU

## OUR TAPAS

- 19,50 € **Acorn-fed Iberian ham** with rubbed tomato on crystal bread
- 19,00 € **Duck Foie mi cuit** with jam, mixed nuts and sliced bread
- 7,00 € **Potatoes** with our classic spicy dip
- 8,50 € **Grandma's Mini croquettes** with Padron peppers
- 19,00 € Sautéed **prawns** from Vilanova's fish market
- 12,00 € **Chicken strips** with BBQ dip and citrus mayonnaise
- 13,50 € **"Sevillanos"** Andalusian-style fried squid with citrus mayonnaise
- 10,00 € **Closcada** steamed mussels from El Delta and clams
- 12,75 € **Sautéed razor-clams** with garlic and parsley
- 18,70 € Homemade-boiled **Octopus** at the Galician-style with potatoes and paprika
- 7,00 € La Cigonya-style **"Ensaladilla"** with tuna
- 12,00 € Free-range **Eggs** with chips, acorn-fed ham and duck Foie gras
- 9,50 € Fried **squid** sandwich with our special Racó sauce and lettuce



## DINNER AT EL RACÓ

- 16,50 € **Besàvia Farm Rooster** served with marinated, seasonal vegetables and olives
- 12,00 € **Crispy Goat's cheese salad**, with quince paste and vinaigrette
- 12,00 € **Beef carpaccio** with parmesan and rocket
- 13,50 € **Salmon salad** with capers and cheese foam
- 13,50 € **Shredded salty cod salad** with vinaigrette and tomato
- 8,50 € **Penne Rigate** bolognese with parmesan cheese
- 15,50 € **Parcels** of pear and gorgonzola with the chef's sauce
- 16,00 € Grilled **Squid** with garlic and parsley
- 16,50 € Catalan-style cooked Penedès **duck** in a slow-roasted casserole
- 23,00 € Oven-roasted **goat's shoulder** served with its natural juice



## CHARCOAL GRILL

- 19,50 € Homemade **Octopus** served with potato and a touch of spice
- 17,00 € Chargrilled **Cod** loin served with vegetables
- 9,50 € **Sausage** from La Llacuna with pan-fried potatoes
- 17,85 € Dry-aged, chargrilled beef **Entrecote** with a garnish
- 23,00 € Chargrilled Beef **fillet** with fork-crushed potatoes and Café de Paris sauce
- 19,00 € Chargrilled **lamb's chops** served with a side garnish
- 12,50 € **Beef burger**, with **acorn-fed ham**, bacon, caramelized onion cheddar tomato slices and lettuce with nachos and guacamole garnish
- 12,50 € **Beef burger**, with **duck Foie**, bacon, Caramelized onion cheddar, tomato slices, lettuce and nachos and guacamole garnish



## DESSERTS

- 6,50 € **El Català** (Ratafia and nougat ice cream)
- 6,00 € Pineapple **Carpaccio** with coconut ice cream
- 7,00 € Pastry chef's **cake of the day** served with ice cream
- 6,00 € **Catalan crème brûlée** with almond biscuits and *Catànies*
- 7,00 € Homemade Chocolate **fondant** served with vanilla ice cream (8 minutes)
- 6,50 € **Mojito** sorbet with fresh mint
- 7,00 € Our coffee **tiramisú** with cocoa powder
- 7,50 € **Cheesecake** with pistachios

EL RACÓ DE LA

*Cigonya*

Avinguda Catalunya, 26  
08730 Santa Margarida i els Monjos

93 898 11 01

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