



EL RACÓ DE LA

*Cigonya*

<p><b>TUESDAY</b> <span style="float: right;"><b>09/06/26</b></span></p> <p><b><u>STARTERS TO CHOOSE FROM:</u></b> Sautéed peas with ham and mushrooms Beef carpaccio with rocket, Parmesan cheese and tomato vinaigrette Traditional mashed potato with bacon El Racó-style potato salad with herring Tomato soup with pesto oil</p> <p><b><u>MAIN COURSES TO CHOOSE FROM:</u></b> Beef goulash with Seasonal vegetables Battered hake fillet with grilled aubergine parmentier Grilled shepherd's Lamb leg with baked potato Grilled jumbo sausage and black pudding with beans Vegetarian spinach burger with garnish</p>	<p><b>WEDNESDAY</b> <span style="float: right;"><b>10/06/26</b></span></p> <p><b><u>STARTERS TO CHOOSE FROM:</u></b> Rice from El Delta with pork ribs, sausage and wild mushrooms Greek salad with Feta cheese and yoghurt dressing Macaroni carbonara with parmesano cheese El Racó-style potato salad with king prawns Tomato soup with pesto oil</p> <p><b><u>MAIN COURSES TO CHOOSE FROM:</u></b> Garlic-roasted chicken with potato wedges Fresh fish from the market: sardines with garlic and parsley Duroc pork with chimichurri sauce Grilled beef steak with thin-cut fries Vegetarian spinach burger with garnish</p>
<p><b>THURSDAY</b> <span style="float: right;"><b>11/06/26</b></span></p> <p><b><u>STARTERS TO CHOOSE FROM:</u></b> Gratin roast meat cannelloni with béchamel Broad beans salad with cured ham and mint vinaigrette Potato and onion omelette with mixed lettuce leaves El Racó-style potato salad with sweetcorn and cherry tomatoes Ordal Peach <i>gazpacho</i></p> <p><b><u>MAIN COURSES TO CHOOSE FROM:</u></b> Seafood paella with cuttlefish, mussels and alioli Cod with piquillo pepper sauce and a spinach base Grilled rabbit with spiced potatoes Grilled beef steak with thin-cut fries Vegetarian spinach burger with garnish</p>	<p><b>FRIDAY</b> <span style="float: right;"><b>12/06/26</b></span></p> <p><b><u>STARTERS TO CHOOSE FROM:</u></b> Pear and Gorgonzola parcels with truffle sauce Marinated mussels' salad with rocket and tomato Green asparagus with ham-infused olive oil and baked potato El Racó-style potato salad with white pudding Ordal Peach <i>gazpacho</i></p> <p><b><u>MAIN COURSES TO CHOOSE FROM:</u></b> La Cigonya-style <i>Fideuà</i> with cuttlefish, mussels and alioli Fresh fish from the market: Andalusian-style whiting Moorish-style pork skewers in a wok with vegetables and wine sauce 100% beef burger with potatoes and <i>brava</i> dip Vegetarian vegetable lasagne with béchamel and chips</p>
<p><b><u>DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY</u></b></p>	
<p>Homemade crème caramel with whipped cream Apricot cream with muesli Caramelized Catalan crème brûlée</p>	<p>Seasonal fruit: watermelon, cherries and melon Natural yoghurt from Cal Manyà Ice cream of the day (Comtessa)</p>
<p><b><u>WEEKEND, 13<sup>th</sup> and 14<sup>th</sup> June 2026</u></b></p>	
<p><b><u>STARTERS TO CHOOSE FROM:</u></b> Traditional grilled escargots with mustard alioli Salomon, mango and watermelon salad with cheese foam Chicken-filled ravioli with truffle sauce Tomato soup with cod carpaccio and pesto oil Vegetarian vegetable lasagne with béchamel and chips</p>	<p><b><u>MAIN COURSES TO CHOOSE FROM:</u></b> Grilled 12-day-aged beef entrecote from Girona Brothy rice with cuttlefish, lobster, King prawns and mussels Catalan-style roasted shepherd's lamb with prunes and pine nuts Oven-baked cod with gratinated alioli on a bed of spinach Vegetarian spinach burger with garnish</p>
<p><b><u>DESSERTS TO CHOOSE FROM:</u></b> Chocolate-lave cake with its own ice cream Frozen chocolate truffles Catalan crème brûlée with almond biscuits and <i>Catànies</i> Baileys mousse</p>	