



EL RACÓ DE LA

Cigonya

TUESDAY 30/06/26 STARTERS TO CHOOSE FROM: Sautéed green beans with bacon and prawns <i>Recuit de Drap</i> Fresh cheese salad with mixed nuts Rice with Seasonal vegetables and fried egg El Racó-potato style with anchovies <i>Salmorejo</i> with hardboiled egg (ham) MAIN COURSES TO CHOOSE FROM: Roasted chicken leg with scampi Beer-battered hake with citrus mayonnaise Grilled Duroc pork cheek with spiced potatoes Grilled beef steak with thin-cut fries Spinach vegetarian burger with garnish	WEDNESDAY 01/07/26 STARTERS TO CHOOSE FROM: Sautéed broad beans with squid Tomato salad, fresh cheese, olives and anchovies Fried egg with garlic eels El Racó-style potato salad with tuna <i>Salmorejo</i> (hard-boiled egg and ham optional) MAIN COURSES TO CHOOSE FROM: Spicy tripe stew with chickpeas from L'Anoia Grilled tuna with aubergine and onion parmentier Beef cutlets with Roquefort sauce Grilled jumbo sausage and black pudding with beans Spinach vegetarian burger with garnish
THURSDAY 02/07/26 STARTERS TO CHOOSE FROM: Gratin roast meat cannelloni with béchamel Pickle vegetables salad with mustard vinaigrette Homemade tuna pies served with lettuce bouquet El Racó-potato style with Galician-style Lacón Chilled vegetables cream soup with croutons MAIN COURSES TO CHOOSE FROM: Seafood paella with cuttlefish and mussels Baked cod with Samfaina Pork fillet stuffed with cheese and apple, served with garnish Grilled beef steak with thin-cut fries Spinach vegetarian burger with garnish	FRIDAY 03/07/26 STARTERS TO CHOOSE FROM: Courgette stuffed with Bolognese meat sauce Marinated salmon salad with capers Black squid-ink spaghetti with prawn coral béchamel El Racó-style potato salad with cured cold meats from Mas Caballé Chilled vegetables cream soup with croutons MAIN COURSES TO CHOOSE FROM: Cigonya-style <i>Fideuà</i> with cuttlefish, mussels and alioli Catch of the day. Baked sea bass fillet with vegetables and soya sauce 100% beef burger with potatoes and <i>Brava</i> dip Grilled jumbo sausage and black pudding with beans Vegetarian vegetable lasagne with bechamel and vegetable chips

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY:

Chocolate-filled crêpe with whipped cream
Orange mousse with muesli
Caramelized Catalan crême brûlée

Seasonal fruit: watermelon, melon and peach
Natural yoghurt from Cal Manyà
Ice-cream of the day (Comtessa)

WEEKEND, 4th and 5th July 2026

STARTERS TO CHOOSE FROM:

Traditional grilled escargots served with alioli
Peach from L'Ordal salad recruit de Drap cheese and foie mousse
Roast meat ravioli with truffle béchamel sauce
Salmorejo with red tuna tartare and mango
Vegetarian vegetable lasagne with bechamel and vegetable chips

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Baked sea bass with garlic oil, potatoes and onions
Stewed meatballs with cuttlefish
Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Chocolate lava-cake with ice cream
Traditional custard tart topped with fresh fruit
Orange mousse with Cointreau and chocolate drops
Lemon sorbet with cava