



EL RACÓ DE LA

Cigonya

TUESDAY 21/07/26	WEDNESDAY 22/07/26
<u>STARTERS TO CHOOSE FROM:</u> Sautéed peas with mushrooms and black pudding Beef carpaccio with rocket and Parmesan cheese Mussels from El Delta with pesto El Racó-style potato salad with confit cherry tomatoes Tomato soup with hard-boiled egg <u>MAIN COURSES TO CHOOSE FROM:</u> Braised cheeks with mushrooms Grilled tuna with tomato and onion Pork loin stuffed with ham and cheese Grilled beef steak with thin-cut fries Vegetarian vegetable lasagne with vegetables chips	<u>STARTERS TO CHOOSE FROM:</u> Stewed chickpeas with cod and spinach Tuna-stuffed eggs served with lettuce salad Gratin meat lasagne with béchamel El Racó-style potato salad with nachos and guacamole Tomato soup with hard-boiled egg <u>MAIN COURSES TO CHOOSE FROM:</u> Chicken cooked in Cava with mushrooms Catch of the day: grilled sardines with garlic and parsley Grilled Iberian pork with chimichurri sauce Grilled beef steak with thin-cut fries Vegetarian spinach burger with garnish
THURSDAY 23/07/26	FRIDAY 24/07/26
<u>STARTERS TO CHOOSE FROM:</u> Gratin roast-meat cannelloni with béchamel Fruit salad with yogurt sauce Chicken and vegetable fajita El Racó-style potato salad with piquillo peppers <i>Salmorejo</i> with hard-boiled egg and ham (ham optional) <u>MAIN COURSES TO CHOOSE FROM:</u> Black rice with cuttlefish, mussels and scampi with aioli Baked cod with prune sauce Beef Skewer with potato parmentier Grilled jumbo sausage and black pudding with beans Vegetarian spinach burger with garnish	<u>STARTERS TO CHOOSE FROM:</u> Rice with vegetables and fried egg Pineapple carpaccio with cured ham and pickles vinaigrette Creamy-mashed cod with crispy bread El Racó-style potato salad with marinated mussels <i>Salmorejo</i> with hard-boiled egg and ham (ham optional) <u>MAIN COURSES TO CHOOSE FROM:</u> <i>Fideuà</i> with cuttlefish, scampi, mussels and alioli Sea bass supreme with garlic vinaigrette and seasonal vegetables Oven-baked grilled pork trotters with baked potato Grilled beef steak with thin-cut fries Vegetarian vegetable lasagne with vegetables chips
<u>DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY:</u>	
Swiss roll stuffed with truffle cream Lemon mousse Caramelized Catalan crème brûlée	Seasonal fruit: watermelon, melon and peach Natural yogurt from Cal Manyà Ice cream of the day (Comtessa)
<u>WEEKEND, 25th and 26th July 2026</u>	
<u>STARTERS TO CHOOSE FROM:</u> Traditional grilled escargots with alioli King prawn salad with tartare sauce Per and gorgonzola parcels with pesto sauce, diced tomato and pine nuts Courgette vichyssoise with shavings of acorn-fed Iberian ham Vegetarian vegetable lasagne with vegetables chips	<u>MAIN COURSES TO CHOOSE FROM:</u> Grilled 12-day-matured beef entrecote from Girona with garnish Brothy rice with cuttlefish, lobster, king prawns and mussels Sea bass with garlic vinaigrette and baked-sliced potatoes Catalan-style shepherd's lamb slow-roasted in a wood-fire oven Vegetarian spinach burger with garnish
<u>DESSERTS TO CHOOSE FROM:</u> Chocolate-lava-cake with ice cream Catalan crème brûlée with almond biscuits and <i>Catànies</i> Honey from El Castell de Penyafort and fresh cheese <i>Mató</i> with walnuts Fresh fruit salad with Malibu	