



EL RACÓ DE LA

Cigonya

TUESDAY 08/09/26 STARTERS TO CHOOSE FROM: Chickpeas with bacon and ceps Mató Fresh cheese salad with <i>coll de Dama</i> figs Catalan-style cooked spinach with raisins and pine nuts El Racó-style potato salad with cold cuts Home made <i>gazpacho</i> with pickles MAIN COURSES TO CHOOSE FROM: Catalan-style cooked chicken thigh Beer-battered squid rings with citrus mayonnaise Sausages with <i>Samfaina</i> Grilled beef steak with garnish Vegetarian spinach burger	WEDNESDAY 09/09/26 STARTERS TO CHOOSE FROM: Sautéed peas with cured ham Pickle vegetable salad with mustard vinaigrette Squid-ink spaghetti <i>marinera</i> with clams El Racó-style potato salad with eels and piquillo peppers Homemade <i>gazpacho</i> with pickles MAIN COURSES TO CHOOSE FROM: Fisherman-style cooked tuna marmitako Grilled Chicken breast with Roquefort sauce <i>Chistorra</i> sausage with fried egg and pan-fried tomatoes Grilled beef steak with garnish Vegetarian spinach burger
THURSDAY 10/09/26 STARTERS TO CHOOSE FROM: Gratin roast meat cannelloni with béchamel Three-cheese salad with quince paste Sautéed peppers with fried egg El Racó-style potato salad with roast meat croquettes Warm courgette soup with diced fresh cheese and oregano oil MAIN COURSES TO CHOOSE FROM: Seafood <i>paella</i> with cuttlefish, langoustine and mussels Baked cod with almond sauce Pork loin cordon bleu filled with goat's cheese and apple Grilled jumbo sausage and black pudding with beans Vegetarian spinach burger	CATALUNYA NATIONAL DAY 11/09/26 DISHES TO SHARE: Charcoal-grilled vegetables on flatbread and goat's cheese Potato salad with Galician-style cooked octopus <i>Patatas bravas</i> with kimchi sauce and peppers Free-range Chicken ravioli with wild ceps béchamel El Delta mussels with pesto MAIN COURSES TO CHOOSE FROM: Rabbit and escargots casserole Grilled 12-day-aged beef entrecote from Girona Brothy rice with cuttlefish, lobster, king prawns and mussels Catalan-style cooked la Boqueria cod loin

SELECTION OF DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY

Sweet squash pastry
Creamy yoghurt with figs
Caramelized Catalan crème brûlée

Seasonal fruit: Watermelon or melon
Natural yoghurt from Cal Manyà
Ice cream of the day (Comtessa)

WEEKEND, 12th and 13th September 2026**STARTERS TO CHOOSE FROM:**

Our style grilled escargots with *alioli*
Salmon salad with a cloud of goat's cheese
Duck and foie cannelloni with its béchamel
Mashed potato with pork neck bacon and fried egg
Vegetarian vegetable lasagne with veggie chips

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, King prawns and mussels
Catalan-style cooked la Boqueria cod loin
Rabbit and escargots casserole
Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Chocolate-lava cake with whipped cream
Honey from El Castell de Penyafort and Mató fresh cheese
Catalan crème brûlée with almond biscuits from Sant Quinti
Red fruit sorbet with vermouth from Reus



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