



EL RACÓ DE LA

Cigonya

TUESDAY 29/09/26 <u>STARTERS TO CHOOSE FROM:</u> Fisherman-style fish soup with garlic bread Cheese salad with quince paste and nut vinaigrette Cuban-style rice with fried egg, tomato sauce and banana chips El Racó-style potato salad with marinated mussels Vegetable cream soup with garlic oil <u>MAIN COURSES TO CHOOSE FROM:</u> Chicken and apple curry stew Hake filled baked in parchment with vegetables Beef skewer with fork-mashed potatoes Grilled jumbo sausage and black pudding with beans Vegetarian spinach burger with garnish	WEDNESDAY 30/09/26 <u>STARTERS TO CHOOSE FROM:</u> Gartin potato and meat cake Pickle vegetable and cherries salad Galician-style cured pork shoulder with Padrón peppers El Racó-style potato salad with smoked sardines Vegetable cream soup with garlic oil <u>MAIN COURSES TO CHOOSE FROM:</u> Garlic rabbit with rustic-cut potatoes Fresh fish of the day: Andalusian-style fried blue whiting Grilled pork chops with roasted potatoes Veal escalopes with Roquefort sauce Vegetarian spinach burger with garnish
THURSDAY 01/10/26 <u>STARTERS TO CHOOSE FROM:</u> Gratin roast meat cannelloni with béchamel Lettuce hearts with eels and pickle vegetables vinaigrette Chickpeas with bacon, porcini mushrooms and foie gras El Racó-style potato salad with Padrón peppers Grilled pumpkin creamy soup with mozzarella pearls <u>MAIN COURSES TO CHOOSE FROM:</u> Brothy rice with cuttlefish, mussels and scampi Oven baked cod with quince alioli Grilled Iberian pork with chimichurri sauce Grilled beef steak with garnish Vegetarian spinach burger with garnish	FRIDAY 02/10/26 <u>STARTERS TO CHOOSE FROM:</u> <i>Samfaina</i> with fried egg <i>Fuet salad with rubbed-tomato-on bread</i> Grilled aubergine, <i>sobrassada</i> , brie and honey El Racó-style potato salad with guacamole and nachos Grilled pumpkin creamy soup with mozzarella pearls <u>MAIN COURSES TO CHOOSE FROM:</u> La Cigonya-style <i>Fideuà</i> with scampi and alioli Fresh fish of the day: Andalusian-style fried hake Grilled 100% beef burger served on a plate with <i>brava</i> sauce Grilled jumbo sausage and black pudding with beans Vegetarian vegetable lasagne with veggie chips

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY

Sponge cake with whipped cream
Creamy yoghurt with strawberry ice cream
Caramelized crème brûlée

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

WEEKEND, 3rd and 4th October 2026**STARTERS TO CHOOSE FROM:**

Our-style cooked escargots with alioli
El Penedès fig salad with Catalan *recruit de Drap* cheese and foie gras
Gratin roast meat cannelloni with béchamel
Grilled vegetable platter with *Romesco* sauce
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
Oven-baked cod on a bed of spinach
Veal ossobuco with wild mushrooms
Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Cheesecake with red fruits
Fresh cheese *Mató* and walnuts with honey from El Castell de Penyafort
Catalan crème brûlée with chocolate-coated almonds *Catànies* and almond biscuits
Lemon sorbet with Cava



GOOGLE



Leave us a review, thank you!!!