Why is our restaurant called "El Racó de la Cigonya" (The Stork's Corner)?

During a family lunch in February 2000 at the farmhouse of **Josep Mª Mata Llopart "Pep d'Espitlles"**, he invited the Fàbrega family to share a meal while we searched for the perfect name for our new restaurant.

As we were talking, we spotted a stork nearby, and that simple moment inspired us. The stork perfectly reflected the philosophy we wanted for our restaurant. It is a bird known for the care and devotion it gives to its young, and we wanted those same values to define everything we do.

From that day on, I decided that every dish prepared in our kitchen should be cooked with the same love and attention as if it were for a member of our own family. In the dining room, our team shares that same philosophy, making sure every guest feels welcomed, cared for and at home.

In June 2000, **EL RACÓ DE LA CIGONYA** opened its doors in **Santa Margarida i els Monjos**, introducing a restaurant where traditional Catalan cuisine meets creativity, innovation and respect for local flavours.

Our passion lies in preserving the essence of traditional recipes while exploring new ideas and creating dishes with our own identity. This philosophy continues to inspire our young team every single day.

Local produce

Penedès Barbary Duck- Fine skin, Rich Flavour

Raised in the rural areas surrounding **Vilafranca del Penedès** since the 16th century, the Penedès Barbary duck is renowned for its outstanding quality. It has lean, flavoursome meat and a delicate, thin skin, making it one of the region's most distinctive traditional products.

Penedès Cockerel- A Star of Traditional Catalan cuisine.

Raised free-range for eleven weeks and fed a natural grain-rich diet, it develops firm, flavoursome meat with a richer, darker colour than ordinary chicken, giving it its distinctive character and exceptional taste.

Dry-Farmed peach from L´Ordal- Refreshing and Intensely Aromatic.

Grown in the dry soils of the Ordal region, this exceptional peach is naturally sweet, wonderfully refreshing and full of intense aroma. Its rich flavours and juicy texture make it one of the areas´s most prized seasonal fruits.

ENGLISH MENU

EL PENEDÈS CELLAR

NEAPOLITAN PIZZAS

8,75 € **MARGHERITA** tomato sauce and mozzarella

10,00 € **REINA** tomato sauce, mozzarella, ham and mushrooms

14,50 € **FOUR SEASONS** tomato sauce, mozzarella, ham, artichokes, mushrooms, tuna and parmesan

14,25 € **TUNA** tomato sauce, mozzarella, tuna and anchovies

14,50 € **BOLOGNESE** tomato sauce, mozzarella, traditional bolognese ragù and parmesan

14,50 € **BARBECUE** tomato sauce, mozzarella, beef, crunchy onion, bacon, emmental cheese and barbecue sauce

15,90 € **IBÈRICA** fresh sliced tomatoes, mozzarella, brie, acorn-fed ham and rocket leaves

14,40 € **ESCALIVADA** tomato sauce, mozzarella, roasted peppers and aubergines, goat´s cheese and caramelized onion

15,90 € **FOIE & APPLE** mozzarella, apple, caramelized onions, foie gras and Pedro Ximénez reduction

13,50 € **CARBONARA** white pizza with our homemade carbonara sauce, mozzarella, parmesan, egg bacon and mushrooms

16,50 € **CALZONE** tomato sauce, mozzarella, caramelized onions, Penedès Barbary duck, egg and foie

15,50 € **CHEESE LOVERS** white pizza, mozzarella, emmental, roquefort, brie, goat´s cheese and Parmesan

15,00 € **GIRONA BEEF** beef carpaccio, *Samfaina,* tomato, Pedro Ximénez reduction and rocket

14,90 € **BACON** tomato sauce, mozzarella, bacon, caramelized onion brie

14,50 € **CHICKEN** tomato sauce, mozzarella, crispy panko chicken, courgette and *romesco* sauce

14,70 € **PAGESA** tomato sauce, mozzarella, Catalan jumbo sausage, *Samfaina* and crispy onions

14,50 € **AUBERGINE & HONEY,** tomato sauce, mozzarella, grilled aubergine, honey, goat's cheese rocket leaves, crunchy onion and parmesan

13,50 € **SPICY** tomato sauce, mozzarella, spicy *sobrassada* and spicy chorizo

14,50 € **Chef´s Seasonal pizza** our chef´s seasonal recommendation

***If you have any food allergies or intolerances, please do not hesitate to ask a member of our team. Please note that some dishes may contain ingredients not listed on the menu. For example, our homemade potato salad is served with bread croutons, some garnishes may be fried, and certain sauces may contain dairy (lactose)**

- IVA INCLUDED -

OUR TAPAS

19,50 €	Acorn-fed Iberian ham with rubbed-tomato on crispy bread
19,00 €	Duck foie gras mi-cuit with fruit jam, mixed nuts and toasted bread
7,50 €	*Patatas Bravas* with our classic spicy *Brava* dip
9,80 €	Grandma´s mini croquettes with Padrón peppers
19,00 €	Sautéed prawns from the Vilanova fish market
13,00 €	Chicken strips with BBQ dip and citrus mayonnaise
14,80 €	Andalusian-style fried *Sevillanos* (squid) with citrus mayonnaise
12,00 €	Steamed Delta mussels and clams
14,50 €	Sautéed razor clams with garlic and parsley
18,70 €	Home boiled Galician-style octopus with potatoes and paprika
15,50 €	Grilled escargots served with alioli
7,00 €	El Racó-style potato salad with tuna
12,50 €	Free-range broken fried eggs on potatoes, acorn-fed Iberian ham and duck foie gras

DINNER AT EL RACÓ

16,50 €	Pickled free-range cockerel from La Masia Besàvia with seasonal vegetables and olives
12,50 €	Crispy goat´s cheese salad with quince and vinaigrette
12,00 €	Beef carpaccio with parmesan and rocket leaves
13,50 €	Smoked salmon salad with capers and goat´s cheese mousse
13,50 €	Shredded cod salad with tomato vinaigrette
9,50 €	Penne Rigate with traditional bolognese ragù and parmesan cheese
13,50 €	Pear and gorgonzola parcels with chef´s special sauce
16,00 €	Grilled squid with garlic and parsley
16,50 €	Slow-roasted-Catalan-style cooked Barbary duck
24,00 €	Wood-fired roasted shepherd´s lamb with its natural juice

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- IVA INCLUDED -

CHARCOAL GRILLED

19,50 €	Home boiled Galician-style octopus' leg with potato parmentier and a touch of spice
17,00 €	Charcoal-grilled cod loin with seasonal vegetables
10,00 €	Grilled beef steak with fries and Padrón peppers
9,50 €	Charcoal-grilled jumbo sausage from La Llacuna with pan-fried potatoes
17,85 €	Charcoal-grilled dry-aged beef entrecote with garnish
23,50 €	Charcoal-grilled beef fillet with fork-crushed potatoes and Café de Paris sauce
19,00 €	Charcoal-grilled shepherd´s lamb chops with garnish
15,50 €	Charcoal-grilled dry-aged beef skewer with chimichurri sauce
12,50 €	Beef burger with acorn-fed Iberian ham, bacon, caramelized onions, cheddar cheese, fresh tomato and gem lettuce, served with nachos and guacamole
12,50 €	Beef burger with duck foie gras, bacon, caramelized onions, cheddar cheese, fresh tomato and gem lettuce, served with nachos and guacamole

DESSERTS

6,50 €	*El Català* – Ratafia liqueur with nougat ice cream
6,00 €	Pineapple carpaccio with coconut ice cram
7,00 €	Pastry chef´s cake of the day served with whipped cream and ice cream
6,00 €	Catalan crème brulée with almond biscuits and *Catànies*
7,00 €	Chocolate-lava cake with vanilla ice cream (8 minutes)
6,50 €	Mojito sorbet served with fresh mint
7,00 €	Our homemade tiramisu dusted with cocoa powder
7,50 €	Cheesecake with pistachios

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