



EL RACÓ DE LA

Cigonya

MENU

TUESDAY

05/05/26

STARTERS TO CHOOSE FROM:

Cuban-style rice with tomato sauce and fried egg
Fresh spinach salad with bacon, mushrooms and Parmesan cheese
Sautéed garden peas with cured ham
El Racó-style potato salad with guacamole and nachos
Creamy carrot soup with cheese and croutons

MAIN COURSES TO CHOOSE FROM:

Braised beef cubes with pumpkin
Baked sea bass from local fish market with garlic oil
Grilled chicken leg cooked over embers
Grilled jumbo sausage and black pudding with thin-cut fries
Vegetarian spinach burger with a garnish

THURSDAY

07/05/26

STARTERS TO CHOOSE FROM:

Gratin meat cannelloni with béchamel
Apple salad with anchovies and mozzarella pearls
Potato with fried egg
El Racó-style potato salad with Padron peppers
Cherry *Gazpacho* with avocado dices

MAIN COURSES TO CHOOSE FROM:

Black rice with cuttlefish, mussels and alioli
Baked cod with *Samfaina*
Chicken wings with BBQ sauce
100% beef burger with cheese and *Brava* potatoes
Vegetarian meatballs with tomato

WEDNESDAY

06/05/26

STARTERS TO CHOOSE FROM:

Lentil stew with pork ribs and sausages
Roasted vegetables cold salad with goat's cheese
Spaghetti allá puttanesca
El Racó-style potato salad with *Fuet* from Vic
Creamy carrot soup with cheese and croutons

MAIN COURSES TO CHOOSE FROM:

Traditional shepherd's Lamb stew with seasonal vegetables
Andalusian-style fried hake from the local fish market
Pork cutlets with Roquefort sauce
Grilled beef steak with thin-cut fries
Vegetarian meatballs with tomato

FRIDAY

08/05/26

STARTERS TO CHOOSE FROM:

Gratin bolognese meat pie
Fresh fruit salad with yoghurt dressing
Potato and onion omelette served with lettuce bouquet
El Racó-style potato salad with langoustines and croutons
Cherry *Gazpacho* with avocado dices

MAIN COURSES TO CHOOSE FROM:

La Cigonya-style Fideuà *with* cuttlefish, scampi and alioli
Frikadelles with traditional tomato sauce
Sea Bram from the local fish market with garlic vinaigrette
Grilled beef steak with thin-cut fries
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY

Our classic sponge cake with a hint of *Anise*
Fresh cheese mousse with honey from El Castell de Penyafort
Caramelized Catalan crême brûlée

seasonal fruit: watermelon, orange and apple
Yoghurt from Cal Manyà
Ice cream of the day (Comtessa)

WEEKEND, 9th and 10th MAY 2026**STARTERS TO CHOOSE FROM:**

Chilled mini seafood platters with citrus mayonnaise
Xató de la Cigonya with cod and olives
Traditional grilled escargots with mustard alioli
Wonton ravioli stuffed with roasted meat, served with curry sauce
Gratin vegetarian lasagne

DESSERTS TO CHOOSE FROM:

Sponge cake with a hint of *Anise* and ice cream
Fresh cheese mousse, walnuts and honey from El Castell de Penyafort
Catalan crême brûlée with puff biscuits and *Catànies*
Mandarin sorbet with Pacharan

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day aged beef entrecote
Brothy rice with cuttlefish, lobster, king prawns and mussels
Iberian pork with chimichurri, Padrón peppers and fork-mashed potatoes
Baked sea Bram from the local fish market with garlic oil
Vegetarian spinach burger with garnish