



EL RACÓ DE LA

Cigonya

TUESDAY	12/05/26	WEDNESDAY	13/05/26
<p><u>STARTERS TO CHOOSE FROM:</u> Wonton pasta ravioli filled with roasted meat and porcini mushrooms Sautéed broad bean salad with cured ham Sautéed local seasonal vegetables with turmeric oil Ham roll stuffed with El Racó-style potato salad Watermelon <i>Gazpacho</i> with toast and parmesan cloud</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Chicken leg with prawns Fresh sea bream from the local fish market Grilled pork cheeks with Santa Pau Grilled beef steak with thin-cut-fries Vegetarian spinach burger with garnish</p>		<p><u>STARTERS TO CHOOSE FROM:</u> Sautéed chickpeas with mushrooms and cured pork bacon Shredded cod salad with tomato vinaigrette Fresh pasta stuffed with prawns and leeks with prawn velouté sauce El Racó-style potato salad with heart palms Watermelon <i>Gazpacho</i> with toast and parmesan cloud</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Stewed Empordà-style rabbit with escargots Grilled tuna loin with caramelized onion Pork loin stuffed with cured ham and cheese Grilled beef steak with thin-cut-fries Vegetarian spinach burger with garnish</p>	
THURSDAY	14/05/26	FRIDAY	15/05/26
<p><u>STARTERS TO CHOOSE FROM:</u> Gratin meat cannelloni with béchamel Beef carpaccio with mixed lettuce bouquet and parmesan Galician-style pork snout El Racó-style potato salad with squid ink croquette Cold leek cream with vegetable chips</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Brothy rice with cuttlefish, mussels and prawns Grilled salmon with local seasonal vegetables Stew jumbo sausage with mushrooms Grilled beef steak with thin-cut-fries Vegetarian spinach burger with garnish</p>		<p><u>STARTERS TO CHOOSE FROM:</u> Homemade vegetables soup Crispy King prawns' salad with soy vinaigrette Gratin meat-stuffed aubergine El Racó-style potato salad with white asparagus Cold leek cream with vegetable chips</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> La Cigonya style- black <i>Fideuà</i> with cuttlefish, prawns and alioli Catch of the day: Croaker with mussels and fork-crushed potatoes Bacon with fried egg and sliced pan-fried potatoes Grilled beef steak with garnish Vegetarian vegetables lasagne with gratined cheese</p>	

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY

Fresh cheese mousse with Penyafort honey (Tuesday)
Sponge cake with hot chocolate (Tuesday)
Oreo mousse (from Wednesday to Friday)
Our homemade cheesecake (from Wednesday to Friday)

Caramelized Catalana crème brûlée
Seasonal fruit: watermelon, kiwi and apple from Lleida
Natural yoghurt from Cal Manyà
Ice-cream of the day (Comtessa)

WEEKEND, 16th and 17th May 2026

STARTERS TO CHOOSE FROM:

Mini cold seafood platter with citrus mayonnaise
Marinated salmon salad with goat's cheese foam
Traditional escargots with mustard alioli
Meat cannelloni with ceps béchamel
Vegetarian vegetable lasagne

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Oxtail stew with *Ratafia* sauce
Fresh croaker from the fish market with garlic vinaigrette and local vegetables
Vegetarian spinach burger with garnish

POSTRES A TRIAR:

Our homemade cheesecake with red berries
Frozen chocolate truffles with whipped cream
Catalan crème brûlée with puff biscuits and *Catànies*
Pineapple carpaccio with Malibu