



EL RACÓ DE LA

Cigonya

TUESDAY	19/05/26	WEDNESDAY	20/05/26
<p><u>STARTERS TO CHOOSE FROM:</u> Traditional macaroni pasta with homemade tomato sauce and grated cheese Pineapple carpaccio with cured ham and mixed lettuce bouquet Catalan-style spinach strudel with tomato sauce El Racó-style potato salad with <i>Lacón</i> ham Vegetarian cream of asparagus</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Hake medallion in seafood sauce and mussels Chicken Skewer with vegetables Grilled Duroc pork with chimichurri sauce Grilled beef steak with thin-cut fries Vegetarian vegetables lasagne with chips and béchamel</p>		<p><u>STARTERS TO CHOOSE FROM:</u> Traditional casserole noodles with pork ribs and sausages Three cheese salad with quince and honey vinaigrette Sautéed peas with cured ham and bacon El Racó-style potato salad with guacamole and nachos Tomato soup with pesto oil</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Beef stew with vegetables Pan-fried squid rings with citrus mayonnaise Grilled pig's trotters with beans <i>Ganxet</i> Grilled beef steak with thin-cut fries Vegetarian spinach burger with a garnish</p>	
THURSDAY	21/05/26	FRIDAY	22/05/26
<p><u>STARTERS TO CHOOSE FROM:</u> Gratin meat cannelloni with béchamel Smoked salmon salad with goat's cheese mousse Leek, bacon and mushroom Quiche Lorraine El Racó-style potato salad with roast meat croquettes Mango <i>gazpacho</i> with boiled egg and croutons</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> Brothy rice with cuttlefish, mussels and scampi Cod in honey sauce and spinach base Breaded beef cutlets with garlic spaghetti Grilled jumbo sausage and Black pudding with beans Vegetarian spinach burger with a garnish</p>		<p><u>STARTERS TO CHOOSE FROM:</u> Sautéed broad beans with squid and clams Pickle vegetables salad with <i>Fuet</i> and rubbed tomato on bread Grilled aubergine with <i>sobrassada</i> and honey El Racó-style potato salad with anchovies Mango <i>gazpacho</i> with boiled egg and croutons</p> <p><u>MAIN COURSES TO CHOOSE FROM:</u> La Cigonya style <i>Fideuà</i> with cuttlefish, mussels and scampi Market fish: croaker with garlic vinaigrette Grilled liver with caramelized onion Grilled jumbo sausage and Black pudding with beans Vegetarian vegetables lasagne with chips and béchamel</p>	

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY

Nutella crepe

Creamy yoghurt dessert with apricot coulis and crunchy *kit kat*

Caramelized Catalan crême brûlée

Manchego cheese with quince and walnuts

Natural yoghurt from Cal Manyà

Seasonal fruit: watermelon, kiwi, cherries and apple

Ice cream of the day (contessa)

WEEKEND, 23rd and 24th May 2026

STARTERS TO CHOOSE FROM:

Cold mini seafood platter with citrus mayonnaise

Goat's cheese salad with quince

Traditional grilled escargots with mustard alioli

Chicken ravioli with wonton pastry and béchamel sauce

Vegetarian vegetables lasagne with bechamel sauce and chips

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona

Brothy rice with cuttlefish, lobster, king prawns and mussels

Beef stew with wild mushrooms

Market-fresh croaker with garlic vinaigrette and vegetables

Vegetarian spinach burger with garnish

POSTRES A TRIAR:

Chocolate-lava cake with ice cream

Fresh *mató* cheese with honey from Castell de Penyafort and walnuts from Reus

Catalan crême brûlée with puff-almond biscuits and *Catànies*

Our Mojito sorbet