EL RACÓ DE LA Cigonya

DES DE L'ANY 2000 CAMINEM JUNTS

TOGETHER, WE CONTINUE

We appreciate your smile
We appreciate your kindness
We appreciate your recommendations
We appreciate your trust
We appreciate your respect for our work

The Kitchen and Front-of-House Team

WEDNESDAY 04/11/26

STARTERS TO CHOOSE FROM:
Stewed broad beans with squid
Garlic surimi strips salad with diced tomato
Charcoal-grilled aubergine with *sobrassada* and honey
El Racó-style potato salad with roast meat croquette
Cream of green asparagus with turmeric oil and veggie chips

MAIN COURSES TO CHOOSE FROM:
Girona beef stew with mushrooms
Battered squid rings with citrus mayonnaise
Rioja-style pork loin with piquillo peppers
Grilled beef steak with pan-fried potatoes
Neither fish nor meat: vegetarian spinach burger

FRIDAY 06/11/26

STARTERS TO CHOOSE FROM:
Creamy hake brandade with crispy bread
Green bean salad with bacon and mushrooms
Roast meat croquettes with potato purée
El Racó-style potato salad with guacamole and nachos
Carrot and ginger cream with veggie chips

MAIN COURSES TO CHOOSE FROM:
La Cigonya-style Fideuà with langoustine and alioli
Andalusian-style battered small hake with sweet potato hummus
100% beef burger with spicy *Brava* sauce
Grilled jumbo sausage and black puddingwith white beans
Vegetarian vegetable lasagne with béchamel and veggie chips

WEEKDAYS DESSERTS: TUESDAY TO FRIDAY
Éclairs filled with whipped cream (Tuesday)
Chocolate truffle log with KitKat crumbs (Wednesday–Friday)
Seasonal fruit: mandarins or banana
Traditional pastry with sweet pumpkin filling
Natural yogurt from Cal Manyà
Caramelized Catalan crème brûlée
Ice cream of the day (Comtessa)

TUESDAY 03/11/26

STARTERS TO CHOOSE FROM:
Broth with stewed meat and vegetables with pasta
Cheese salad with quince paste and vinaigrette
Pear and Gorgonzola parcels with truffle sauce
El Racó-style potato salad with Galician-style cured pork shoulder
Cream of green asparagus with turmeric oil and veggie chips

MAIN COURSES TO CHOOSE FROM:
Fisherman-style tuna and potato stew (Marmitako)
Chicken wings with barbecue sauce
Beef skewer with fork-mashed potatoes
Grilled jumbo sausage and Black pudding with beans
Neither fish nor meat: vegetarian soya burger

THURSDAY 05/11/26

STARTERS TO CHOOSE FROM:
Traditional mashed cabbage and potato with bacon
Lettuce salad with tuna and pickel vinaigrette
Gratin roast meat cannelloni with béchamel
El Racó-style potato salad with Padrón peppers
Carrot and ginger cream with veggie chips

MAIN COURSES TO CHOOSE FROM:
Brothy rice with cuttlefish, mussels and langoustine
Oven-baked salt cod gratinated with alioli
Grilled chicken with garnish
Grilled beef steak with spiced potatoes
Neither fish nor meat: vegetarian spinach burger

WEEKEND 07/11/26 & 08/11/26

STARTERS TO CHOOSE FROM:
La Cigonya-style broth with stewed meat and vegetables with pasta
Our signature grilled escargots with alioli
Goat's cheese salad with honey vinaigrette
Pear and Gorgonzola parcels with foie gras sauce
Vegetarian vegetable lasagne with béchamel and veggie chips

MAIN COURSES TO CHOOSE FROM:
Brothy rice with cuttlefish, lobster, king prawns and mussels
Catalan-style salt cod a la llauna with small chickpeas from Anoia
Charcoal-grilled aged Girona beef entrecote
Veal ossobuco with seasonal mushrooms
Neither fish nor meat: vegan soya burger

DESSERTS TO CHOOSE FROM:
Éclairs filled with whipped cream and hot chocolate sauce
Catalan crème brûlée with *Catànies* and almond biscuits
Chocolate-lava cake with ice cream
Mandarin sorbet with Pacharán

GOOGLE
★★★★★
Leave us a review. Thank you!