

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 29/04/25

STARTERS TO CHOOSE FROM:

Mashed cabbage and potato with fried egg
Sardine salad with diced tomato and crispy onion
Macaroni with foie sauce and apple
Ham roll stuffed with El Racó-style potato salad
Luke-warm carrot cream with a drizzle of blue cheese

MAIN COURSE TO CHOOSE FROM:

Beef goulash with mushrooms and potato
Fried squid rings with citrus mayonnaise
Grilled Duroc pork loin or with green pepper sauce
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with a garnish

DESSERT TO CHOOSE FROM:

Apple sponge cake
Seasonal fruit : Melon
Cottage cheese mousse with walnuts
Traditional Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 30/04/25

STARTERS TO CHOOSE FROM:

Stewed chickpeas with pork bacon and porcini mushrooms
Pasta salad with pineapple
Gratin roast meat cannelloni with béchamel
El Racó-style potato salad with cured meats from Mas Caballé
Vegetable vichyssoise with turmeric oil

MAIN COURSE TO CHOOSE FROM:

Glazed Duroc pork ribs with BBQ dip
Menorcan-style hake fillet with mashed potato
Chicken sausages with "Samfaina"
Grilled beef steak with spiced potato
Vegetarian cutlet with a garnish

DESSERT TO CHOOSE FROM:

Apple sponge cake
Seasonal fruit : Melon
Cottage cheese mousse with walnuts
Traditional Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 01/05/25

APPETIZER:

Toast with acorn-fed ham
El Racó-style potato salad with Galician-style octopus
Grilled smoked sardine with pineapple
Fried Potatoes with pickles and kimchi
Fried squid in a sandwich with citrus mayonnaise
Roast meat cannelloni with porcini mushrooms

MAIN COURSE TO CHOOSE FROM:

Grilled 12 day-aged beef ribeye from Girona
Brothy rice with cuttlefish, lobster, prawns and mussels
Grilled squid with vegetables and squid ink oil
Glazed suckling pork ribs with pineapple

DESSERT TO CHOOSE FROM:

Chocolate bomb-cake with ice-cream
Fresh cheese mousse with Penyafort honey
Melon mojito
Catalan crème brûlée with puffed pastry biscuits

FRIDAY 02/05/25

STARTERS TO CHOOSE FROM:

La Cigonya fish noodle casserole with crayfish, mussels and alioli
Salmon salad with a goat's cheese cloud
Mashed potato with mixed black pudding and pork belly
El Racó-style potato salad with guacamole and nachos
Vegetarian mushroom with Parmesan and croutons

MAIN COURSE TO CHOOSE FROM:

House-style stewed rabbit with grilled asparagus
Baked cod with chickpeas
Grilled pork with chimichurri
Grilled jumbo sausage and black pudding with baked potato
Vegetarian spinach burger with a garnish

DESSERT TO CHOOSE FROM:

Apple sponge cake
Seasonal fruit : Melon
Cottage cheese mousse with walnuts
Traditional Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND, 3rd and 4th May 2025

STARTERS TO CHOOSE FROM:

"Xató del Racó" with Romesco
Free-range chicken ravioli with wonton pasta and béchamel
Wild mushroom cream with slow-cooked egg and ham
Mini seafood platter with citrus mayonnaise
Vegetarian vegetables lasagne with béchamel and sauce

DESSERT TO CHOOSE FROM:

Apple sponge cake
Melon mojito
Fresh cheese mousse with caramelized walnuts
Traditional Catalan crème brûlée with puff pastry biscuits

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with lobster, prawns, cuttlefish and mussels
Salmon supreme with Orange and raisin sauce
Slow-cooked beef with Ratafia sauce and mashed potatoes
Vegetarian cutlet with onion and goat's cheese