

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 17/06/25

STARTERS TO CHOOSE FROM:

Sautéed peas with cured ham and mushrooms
Gem lettuce salad with garlic eels and piquillo peppers
Macarroni carbonara
El Racó-style potato salad with Cabrales cheese croquettes
Melon soup with mint

MAIN COURSE TO CHOOSE FROM:

Braised pork cheeks with mushrooms
Grilled tuna with tomato and onion
Grilled pork belly with garnish
Grilled steak with pan-fried potatoes
Vegetarian spinach burger with baked potato

DESSERT TO CCHOOSE FROM:

Whisky cake
Assortment of fresh fruit
Puff pastry with pastry cream
Exotic fruit mousse
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 18/06/25

STARTERS TO CHOOSE FROM:

Seafood noodles with clams and king prawns
“Piparrana” salad with mustard vinaigrette
Potatoes with fried egg and cured ham
El Racó-style potato salad with “fuet” Catalan cured sausage
Tomato soup with pesto

MAIN COURSE TO CHOOSE FROM:

Beef cutlets with Roquefort sauce
Galician-style squid leg
Chargrilled quails with gratinéed baked potato
Grilled jumbo sausage and black pudding with beans
Vegetarian nuggets with BBQ dip

DESSERT TO CCHOOSE FROM:

Whisky cake
Assortment of fresh fruit
Puff pastry with pastry cream
Exotic fruit mousse
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 19/06/25

STARTERS TO CHOOSE FROM:

Gratin roast meat cannelloni with béchamel
Apple and anchovy salad with nut vinaigrette
Scrambled mushrooms with crispy tomato bread
El Racó-style potato salad with Padrón peppers
Watermelon “Salmorejo” with mozzarella pearls

MAIN COURSE TO CHOOSE FROM:

Black rice with cuttlefish, mussels and garlic alioli
Cod with sautéed vegetables and soy sauce
Breaded chicken breast with chickpea hummus
Grilled jumbo sausage and black pudding with beans
Vegetarian nuggets with BBQ dip

DESSERT TO CCHOOSE FROM:

Whisky cake
Assortment of fresh fruit
Puff pastry with pastry cream
Exotic fruit mousse
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

FRIDAY 20/06/25

STARTERS TO CHOOSE FROM:

La Cigonya fish noodle casserole with cuttlefish, scallops and alioli
Tomato, spring onion, tuna and olive salad
Gratin stuffed aubergine with meat
El Racó-style potato salad with guacamole and nachos
Melon “gazpacho” with pesto oil

MAIN COURSE TO CHOOSE FROM:

Chicken curry with apple
Fresh fish from the fish market with garnish
Chargrilled pork loin with chimichurri sauce
Grilled steak with thinned-sliced fries
Vegetarian spinach burger with garnish

DESSERT TO CCHOOSE FROM:

Whisky cake
Assortment of fresh fruit
Puff pastry with pastry cream
Exotic fruit mousse
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND, 21st and 22nd June 2025

STARTERS TO CHOOSE FROM:

Mini seafood platter with soya mayonnaise
Goat’s cheese in a crispy crust salad with wholegrain mustard and orange vinaigrette
Wild mushroom ravioli with two types of béchamel and ham chips
Peach from L’Ordal “Salmorejo” with salmon tartare
Vegetarian lasagne with vegetables chips

DESSERT TO CCHOOSE FROM:

Chocolate lava cake with berries
Mojito slush
Mango cream with coconut ice cream
Rice pudding with cinnamon foam

MAIN COURSE TO CHOOSE FROM:

Chargrilled 12-days aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Baked sea bass with garlic vinaigrette
Oven roasted shepherd’s lamb leg
Vegetarian cutlet with caramelized onion and goat’s cheese