WEEKLY MENU TO ENJOY AT HOME

TUESDAY 01/07/25

STARTERS TO CHOOSE FROM:

Fish soup with rice and garlic bread
Tomato salad with mussels and crispy onion
Spaghetti with vegetables and soy sauce
El Racó-style potato salad with anchovy and olive
Tomato soup with pesto oil

MAIN COURSE TO CHOOSE FROM:

Chicken leg with cava sauce and mushrooms
Hake cooked at the Menorcan-style with potato purée
Grilled pork loin or with green pepper sauce
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with garnish

DESSERT TO CHOOSE FROM:

Crème caramel with whipped cream Peach from L'Ordal peeled and pitted Caramelized Catalan crème brulée Orchata "cubanito" with ice-cream Natural yoghurt from Cal Manyà Ice-cream of the day (only I premises)

THURSDAY 03/07/25

STARTERS TO CHOOSE FROM:

Gratin traditional roast meat cannelloni with béchamel Beef carpaccio with Parmesan and rocket salad Spinach omelette with tomato bread and salad Ham roll stuffed with El Racó-style potato salad Homemade gazpacho with pickles

MAIN COURSE TO CHOOSE FROM:

Brothy rice with cuttlefish, mussels and lobster
Cod with pesto and concassé tomato
Grilled rabbit with gratin potatoes
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with garnish

DESSERT TO CHOOSE FROM:

Crème caramel with whipped cream Peach from L'Ordal peeled and pitted Caramelized Catalan crème brulée Orchata "cubanito" with ice-cream Natural yoghurt from Cal Manyà Ice-cream of the day (only I premises)

WEDNESDAY 02/07/25

STARTERS TO CHOOSE FROM:

Gratin Traditional macaroni with Bolognese sauce and cheese
Pineapple carpaccio with cured ham
Mussels from El Delta with pesto
El Racó-style potato salad with "Fuet" Catalan cured sausage
Tomato soup with olive tapenade oil

MAIN COURSE TO CHOOSE FROM:

Spicy tripe stew with chickpeas
Oven-baked sole with orange sauce
100% beef burger with spicy "brava" dip
Grilled sausages on a bed of caramelized onion
Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE FROM:

Crème caramel with whipped cream Peach from L'Ordal peeled and pitted Caramelized Catalan crème brulée Orchata "cubanito" with ice-cream Natural yoghurt from Cal Manyà Ice-cream of the day (only I premises)

FRIDAY 04/07/25

STARTERS TO CHOOSE FROM:

La Cigonya fish noddle casserole with cuttlefish and black garlic alioli
Salmon salad with goat's cheese foam
Mashed potato with fried egg and crispy bacon chips
El Racó-style potato salad with roasted meat croquette
Homemade gazpacho with pickles

MAIN COURSE TO CHOOSE FROM:

Stewed meatballs with vegetables
Fresh fish from the market with garnish
Grilled pig's trotters with beans
Grilled beef steak with roasted potato and Padron peppers
Vegetarian spinach burger with garnish

DESSERT TO CHOOSE FROM:

Crème caramel with whipped cream Peach from L'Ordal peeled and pitted Caramelized Catalan crème brulée Orchata "cubanito" with ice-cream Natural yoghurt from Cal Manyà Ice-cream of the day (only I premises)

WEEKEND, 5th and 6th July 2025

STARTERS TO CHOOSE FROM:

Cold mini seafood platter with citrus mayonnaise
Traditional cod salad with tomato vinaigrette
Roast meat cannelloni with béchamel
Peach from L'Ordal "Salmorejo" with egg and Iberic ham
Vegetarian lasagne with béchamel

MAIN COURSE TO CHOOSE FROM:

Grilled 12-days aged beef entrecote from Girona
Brothy rice with cuttlefish, crayfish, prawns and mussels
Salmon supreme with Orange sauce
Stewed meatballs with prawns
Vegetarian cutlet with caramelized onion and goats cheese

DESSERT TO CHOOSE FROM:

Crème caramel with whipped cream Peach from L'Ordal with sweet wine Catalan crème brulée with almond biscuits Chocolate lava cake with ice cream