MENÚ SETMANAL PER GAUDIR A CASA

TUESDAY 19/08/25

STARTERS TO CHOOSE FROM:

Pochas with clams and bacon chips
Three cheese salad with mustard vinaigrette and quince
Spaghetti carbonara with parmesan cheese
El Raco-style potato salad with langoustines
Salmorejo with hard boiled egg

MAIN COURSE TO CHOOSE FROM:

Duroc pork cheek cooked at the Catalan-style
Pork loin with tomato and onion
Grilled chicken breast with mashed and Padron peppers
Grilled beef steak with spicy potatoes
Vegetarian spinach burger with garnish

DESSERT TO CHOOSE FROM:

Sponge cake soaked in liquor and bruleed Seasonal fruit: melon and watermelon cubes Three-layered Baileys mousse Natural yoghurt from Cal Manyà Ice cream of the day(only in the premises)

THURSDAY 21/08/25

STARTERS TO CHOOSE:

Roast meat cannelloni with two bechamels
Melon with ham and lettuce bouquet
Spinach strudel with tomato base
Potato salad with anchovies and black olives
Salmorejo with hard boiled egg

MAIN COURSE TO CHOOSE FROM:

Black rice with cuttlefish, mussels and alioli Oven baked cod with chickpeas 100% beef burger El Racó-style Grilled beef steak with thinned cut fries Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE FROM:

Sponge cake soaked in liquor and bruleed
Seasonal fruit: melon and watermelon cubes
Three- layered baileys mousse
Natural yoghurt from Cal Manyà
Ice cream of the day (only in premises)

WEDNESDAY 20/08/25

STARTERS TO CHOOSE FROM:

Lentils stew with sausages
Tomato cubes, watermelon, anchovies and mozzarella pearls
Sauteed green beans with prawns and bacon
El Racó-style potato salad with fuet
Salmorejo with hard boiled egg

MAIN COURSE TO CHOOSE FROM:

Beef in sauce with mushrooms

Squid leg cookeed at the Galician style with parmentier

Grilled lean pork with baked potato

Three sausage skewer with sauteed chickpeas

Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE FROM:

Sponge cake soaked in liquor and bruleed Seasonal fruit: melon and watermelon cubes Three-layered baileys mousse Natural yoghurt from Cal Manyà Ice cream of the day (only in the premises)

FRIDAY 22/08/25

STARTERS TO CHOOSE FROM:

Pear and gorgonzola dumplings with pesto
Toasted vegetables, goat's cheese foam and lettuce bouquet
Potato and onion omelette, bread and tomato and olives
El Raco-style potato salad with toasted sobrassada
Salmorejo with hard boiled egg

MAIN COURSE TO CHOOSE FROM:

La Cigonya fish noddle casserole with zamburinas and alioli Fresh fish from the market: Andalusin-style fried mackerel Grilled chicken leg Grilled jumbo sausage and black pudding with baked potatto Vegetarian spinach burger with garnish

DESSERT TO CHOOSE FROM:

Sponge cake in liquor and bruleed
Seasonal fruit: maleon and watermelon cubes
Three-layered baileys mousse
Natural yoghurt from Cal Manyà
Ice cream of the day (only premises)

WEEKEND, 23rd and 24th August 2025

STARTERS TO CHOOSE FROM:

Flambeed prawns with whisky
Tomato, burrata and pesto salad
Potato with free-range eggs and cured ham
Roast meat cannelloni with two bechamels
Vegetarian vegetables lasagne with bechamel

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, langoustine and mussels
Salmon supreme with Bouchot mussels and roasted red
peppers sauce
Beef round with mushrooms
Vegetarian meatballs with samfaina

DESSERT TO CHOOSE FROM:

Apple tart with ice cream
L'Ordal peach ceviche
Mato mousse with honey

Catalan creme brulee with almond biscuits and caramelized nuts