

WEEKLY MENU TO ENJOY AT HOME

TESUDAY 16/09/25

STARTERS TO CHOOSE FROM:

Carbonara tagliatelle with walnuts
Cheese salad with cherry tomatoes
Cuban-style rice with fried egg
El Racó-style potato salad with nachos and guacamole
Luke-warm courgette cream with croutons

MAIN COURSE TO CHOOSE FROM:

Chicken leg in cava sauce and mushrooms
Tuna marmitako with diced potatoes
Grilled rabbit with gratin potatoes
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Baileys pannacotta with coffee
Seasonal fruit: Melon dices and figs
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 17/09/25

STARTERS TO CHOOSE FROM:

Yakisoba with vegetables and soy sauce
Anchovy and fig (Coll de dama variety) salad
Catalan-style cooked broad beans and peas
El Racó-style potato salad with curry mayonnaise and chicken strips
Vegetables vichyssoise with garlic oil

MAIN COURSE TO CHOOSE FROM:

Sausage stew with mushrooms
Battered squid rings with citrus mayonnaise
Grilled Lamb leg with chimichurri
Grilled beef steak with spiced potatoes
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Baileys pannacotta with coffee
Seasonal fruit: Melon dices and figs
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 18/09/25

STARTERS TO CHOOSE FROM:

Gratin meat cannelloni with béchamel
Little gem lettuce salad with tuna and hard boiled egg
Spinach strudel with cooked ham and cheese
El Racó-style potato salad with pickled mussels
Smoked aubergine cream

MAIN COURSE TO CHOOSE FROM:

Rabbit rice with mushrooms
Oven baked cod with *Samfaina*
Pork loin stuffed with apple and goat's cheese
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Baileys pannacotta with coffee
Seasonal fruit: Melon dices and figs
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

FRIDAY 19/09/25

STARTERS TO CHOOSE FROM:

Mashed cabbage and potato with bacon
Chickpea salad with cod
Roast meat croquettes with salad
El Racó-style potato salad with olive tapenade toast
Pea cream with a touch of roquefort

MAIN COURSE TO CHOOSE FROM:

La Cigonya fish noddle casserole with crayfish, mussels and alioli
Fresh sardines with garlic and parsley
Grilled quails with chimichurri sauce
Grilled beef steak with spiced potatoes
Vegetarian cutlet with garnish

DESSERTS TO CHOOSE FROM:

Baileys pannacotta with coffee
Seasonal fruit: Melon dices and figs
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND, 20th and 21st September 2025

STARTERS TO CHOOSE FROM:

Tray of prawns flambéed with whiskey
La Cigonya xató with romesco sauce, aubergine olives and anchovies
Roast meat cannelloni with seasonal mushrooms
Salmorejo with egg and acorn-fed ham
Vegetables lasagne with bechamel

DESSERT TO CHOOSE FROM:

Catalan crème brûlée with *Coll de dama* figs
Mandarin sorbet with Pacharan
Cottage cheese mouse with honey from El Castell de Penyaforat and puff pastries
Chocolate-lava cake with whipped cream

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day-matured beef entrecote from Girona
Brothy rice with cuttlefish, lobster, prawns and mussels
Oven baked salmon with roasted peppers sauce
Catalan-style duck bonbon with Ratafia sauce
Vegetarian meatballs with *Samfaina*