

WEEKLY MENU TO ENJOY

TUESDAY 14/10/25

STARTERS TO CHOOSE FROM:

Penne Rigate with foie sauce
Bire cheese salad with pomegranate
Peas with *Samfaina* and fried egg
El Racó -style potato salad with cured sausage
Mushroom's cream with leek and crisps

MAIN COURSE TO CHOOSE FROM:

Slow-cooked pork ribs with BBQ sauce and pineapple
Battered squid rings with citrus mayonnaise and aubergine purée
Grilled chicken breast or in Roquefort sauce
Grilled beef steak with local vegetables
Spinach vegetarian burger with garnish

DESSERT TO CHOOSE FROM:

Homemade sponge cake
Seasonal fresh fruit: Banana or mandarin
Catalan crème brûlée
Citrus mousse with red fruits
Natural yoghurt from Cal Manyà
Icecream of the day (only in the premises)

WEDNESDAY 15/10/25

STARTERS TO CHOOSE FROM:

Catalan-style broad beans
Tomato, spring onion and tuna salad
Gratin eggs with *Sobrassada* and aubergine
El Racó -style potato salad with white and black pudding
Celery cream with turmeric oil

MAIN COURSE TO CHOOSE FROM:

Stewed beef tripe with *Samfaina* and chickpeas
Grilled tuna with onion and tomato
Grilled pork with spiced potatoes
Grilled beef steak with mushrooms
Vegetarian nuggets with BBQ sauce

DESSERT TO CHOOSE FROM:

Homemade sponge cake
Seasonal fresh fruit: Banana or mandarin
Catalan crème brûlée
Citrus mousse with red fruits
Natural yoghurt from Cal Manyà
Icecream of the day (only in the premises)

THURSDAY 16/10/25

STARTERS TO CHOOSE FROM:

Traditional gratin cannelloni with béchamel
Mango salad with soya-marinated tuna cubes
Sautéed spinach with bacon and spring garlic
El Racó -style potato salad with langoustine
Carrot cream with a drizzle of melted cheese

MAIN COURSE TO CHOOSE FROM:

Paella with pork ribs and sausage
Catalan-style oven-baked cod
Grilled rabbit with roasted potatoes
Grilled jumbo sausage and black pudding with beans
Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE FROM:

Homemade sponge cake
Seasonal fresh fruit: Banana or mandarin
Catalan crème brûlée
Citrus mousse with red fruits
Natural yoghurt from Cal Manyà
Icecream of the day (only in the premises)

FRIDAY 17/10/25

STARTERS TO CHOOSE FROM:

Gratin potato pie with Bolognese
Fruit salad with yoghurt
Baked stuffed mushrooms with meat
El Racó -style potato salad with hard-boiled egg
Leek cream with nacho crisps

MAIN COURSE TO CHOOSE FROM:

La Cigonya fish noodle casserole with cuttlefish, crayfish and alio
Grilled sardines with garlic and parsley
Grilled chicken with fries
Grilled jumbo sausage and black pudding with beans
Spinach vegetarian burger with garnish

DESSERT TO CHOOSE FROM:

Homemade sponge cake
Seasonal fresh fruit: Banana or mandarin
Catalan crème brûlée
Citrus mousse with red fruits
Natural yoghurt from Cal Manyà
Icecream of the day (only in the premises)

WEEKEND, 18th and 19th October 2025

STARTERS TO CHOOSE FROM:

Prawns flambéed with Whisky
Xató del Racó salad with smoked sardines and *Arbequina olives*
Roast meat cannelloni with ceps béchamel
Celery cream with mushrooms
Vegetarian lasagne with béchamel

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day matured entrecote from Girona
Brothy rice with cuttlefish, lobster, prawns and mussels
Grilled cuttlefish with parsley and garlic
Wild boar stew with chestnuts
Vegetarian meatballs with *Samfaina*

POSTRES A TRIAR:

Fresh curd mousse with honey and pomegranate
Oven-baked apple with cinnamon and custard
Catalan crème brûlée with *Catànies* and *Carquinyoli*
Chocolate-lava cake with ice-cream