

WEEKLY MENU

TUESDAY 04/11/25

STARTERS TO CHOOSE FROM:

Stew lentils with ribs
Pickles in salad with pomegranate
Macarroni in bolognese
El Racó – style potato salad with piquillo peppers
Vegetable cream soup with croutons

MAIN COURSE TO CHOOSE FROM:

Rabbit with garlic and potato dices
Supreme tuna with refried garlic and capers
Grilled pork loin or in Roquefort sauce
Grilled beef steak with gratin potatoes
Vegetarian burger with a garnish

DESSERT TO CHOOSE FROM:

Puff pastry with fresh whipped cream
Seasonal fruit: mandarines
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

WEDNESDAY 05/11/25

STARTERS TO CHOOSE FROM:

Noddle casserole with sausages and artichokes
Green bean salad with goats cheese
Mashed with bacon
El Racó -style potato salad with dry cured sausage
Gratin garlic soup with egg

MAIN COURSE TO CHOOSE FROM :

Beef stew with pumpkin dices
Fresh sardines with garlic and parsley
Chicken and vegetable skewers with mashed
Grilled jumbo sausage and black pudding with chickpeas
Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE FROM :

Puff pastry stuffed with fresh whipped cream
Seasonal fruit: mandarines
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

THURSDAY 06/11/25

STARTERS TO CHOOSE FROM::

Gratin meat cannelloni with bechamel
Cheese salad with quince and a vinaigrette
Potato and onion omelette with bread and tomato
El Racó-style potato salad with marinated mussels
Mushroom crema soup with curcuma oil

MAKN COURSE TO CHOSE FROM:

Brothy rice with cuttlefish, mussels and crayfish
Gratin for with alioli
Grilled pork trotters with sautéed chickpeas
Grilled beef steak with thinned fries
Spinach vegetarian burger with a garnish

DESSERT TO CHOOSE FROM:

Puff pastry stuffed with whipped cream
Seasonal fruit: mandarines
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

FRIDAY 07/11/25

STARTERS TO CHOOSE FROM:

Stew beans with *chorizo*
Squid legs and prawns salad
Catalan-style spinach with crunchy bread
El Racó-style potato salad with smoked salmon
Pumkin cream soup with a bit of cheese

MAIN COURSE TO CHOOSE FROM:

La Cigonya fish noddle with cuttlefish, crayfish, mussels and alio
Fresh fish from Vilanova's market
100% beef burger with *brava* dip
Grilled beef steak with spiced potato
Vegetarian nuggets with BQ dip

DESSERT TO CHOOSE FROM :

Puff pastry stuffed with whipped fresh cream
Seasonal fruit: mandarines
Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND, 8th and 9th November 2025

STARTERS TO CHOOSE FROM:

Catalan broth with stewed meat and vegetables with pasta
Fish pickle salad with pomegranate vinaigrette
Mushroom ravioli with truffle sauce
Homemade potato salad with smoked sardines
Vegetarian vegetables lasagne with bechamel

MAIN COURSE TO CHOOSE FROM:

Grilled 12-day matured beef from Girona
Brothy rice with cuttlefish, lobster, crayfish and mussels
Cod with chickpeas
Boneless lamb with mashed
Vegetarian meatballs with *Samfaina*

DESSERT TO CHOOSE FROM :

Crunchy tart with whipped cream and strawberries
Mousse with Baileys
Catalan crème brûlée with *carquinyolis*
Chocolate lava cake with ice cream

DISGES WITH SUPPLEMENT from Tuesday to Friday

Goats cheese salad with a vinaigrette (supl. 6,00 €)

Grilled 12-day matured entrecote from Girona with a garnish (supl. 7,50 €)

Chocolate-lava cake with icecream (supl. 3,75 €)