

## WEEKLY MENU

### TUESDAY 09/12/25

#### STARTERS TO CHOOSE FROM:

Stew peas with black pudding and mushrooms  
Three-cheese salad with a vinaigrette  
Rigatoni with pesto bechamel  
El Racó-style potato salad with marinated mussels  
Mushroom cream soup with truffle oil

#### MAIN COURSES TO CHOOSE FROM:

Beef in sauce with rice  
Deep-fried squid rings with citrus mayonnaise and chickpea hummus  
Grilled rabbit with baked potatoes  
Grilled jumbo sausage and black pudding with beans  
Vegetarian spinach burger with a garnish

#### DESSERTS TO CHOOSE FROM:

Sponge cake  
Seasonal fruit: mandarins  
Red berry mousse  
Catalan caramelized crème brûlée  
Yoghurt from Cal Manyà  
Ice-cream of the day (only in the premises)

### WEDNESDAY 10/12/25

#### STARTERS TO CHOOSE FROM:

Casserole noodles with pork ribs and artichokes  
Chicken salad with apple and mint sauce  
Seafood cream soup with garlic bread  
El Racó-style potato salad with cold meat  
Pear and gorgonzola dumplings with cheese sauce

#### MAIN COURSES TO CHOOSE FROM:

Slow-cooked beef head and trotters with *Samfaina* and chickpea  
Hake in green sauce with asparagus and boiled egg  
Grilled chicken with baked potato  
Grilled beef steak with thinned-cut fries  
Vegetarian nuggets with BBQ dip

#### DESSERTS TO CHOOSE FROM:

Sponge cake  
Seasonal fruit: mandarins  
Red berry mousse  
Catalan caramelized crème brûlée  
Yoghurt from Cal Manyà  
Ice-cream of the day (only in the premises)

### THURSDAY 11/12/25

#### STARTERS TO CHOOSE FROM:

Gratin roasted meat cannelloni with béchamel  
Roast beef salad with parmesan and rocket leaves  
Roast meat croquettes with *Sobrassada* parmentier  
El Racó-style potato salad with white asparagus  
Roasted pumpkin cream soup

#### MAIN COURSES TO CHOOSE FROM:

Brothy rice with cuttlefish, mussels and crayfish  
Fried cod on a tomato base and Catalan-style cooked spinach  
Beef wok with mixed vegetables  
Grilled jumbo sausage and black pudding with beans  
Vegetarian spinach burger with a garnish

#### DESSERTS TO CHOOSE FROM:

Sponge cake  
Seasonal fruit: mandarins  
Red berry mousse  
Catalan caramelized crème brûlée  
Yoghurt from Cal Manyà  
Ice-cream of the day (only in the premises)

### FRIDAY 12/12/25

#### STARTERS TO CHOOSE FROM:

Local White beans with clams  
Little gem lettuce salad with garlic sautéed eels  
Gratin Meat stuffed aubergines  
El Racó-style potato salad with nachos and guacamole  
*Calçots* cream soup with *Romesco* oil

#### MAIN COURSES TO CHOOSE FROM:

Black *Fideuà* with cuttlefish, mussels, langoustines and *alioli*  
Sardines with garlic and parsley  
Stewed meatballs  
Grilled beef steak with thinned-cut fries  
Vegetarian nuggets with BBQ dip

#### DESSERTS TO CHOOSE FROM:

Sponge cake  
Seasonal fruit: mandarins  
Red berry mousse  
Catalan caramelized crème brûlée  
Yoghurt from Cal Manyà  
Ice-cream of the day (only in the premises)

### 13<sup>th</sup> and 14<sup>th</sup> December 2025

#### STARTERS TO CHOOSE FROM:

Broth with stewed meat and vegetables and pasta  
Autumn salad: pomegranate, sweet potato and chestnuts  
Roast ravioli with wonton pasta and truffle sauce  
Tinned-baked prawns with soya sauce  
Vegetarian vegetables lasagne with bechamel

#### DESSERT TO CHOOSE FROM:

*Xixona nougat mousse*  
Catalan crème brûlée with chocolate coated almond and almond puff pastries  
Pineapple with custard and coconut ice-cream  
Chocolate-lava cake with ice-cream

#### MAIN COURSES TO CHOOSE FROM:

Grilled-12-day-matured entrecôte from Griona  
Brothy rice with cuttlefish, lobster, prawns and mussels  
Sea-bass stew with prawns and chunky potatoes  
Iberian lizard wok with vegetables  
Vegetarian spinach burger with a garnish