

# WEEKLY MENU TO ENJOY AT HOME

	<b>WEDNESDAY 07/01/26</b>
	<p style="text-align: center;"><b>STARTERS TO CHOOSE FROM:</b></p> <p>Sautéed chickpeas with vegetables and bacon Anchovy salad with apple and vinaigrette Roast meat croquettes with lettuce El Racó-style potato salad with marinated mussels Creamy vegetarian artichokes with garlic oils</p> <p style="text-align: center;"><b>MAIN COURSES TO CHOOSE FROM:</b></p> <p>Catalan-style chicken leg with prunes Galician-style squid leg with parmentier Jumbo grilled sausage and black pudding with spiced potato Grilled beef steak with baked potato Vegetarian spinach burger with a garnish</p> <p style="text-align: center;"><b>DESSERTS TO CHOOSE FROM:</b></p> <p>Sponge cake with whipped cream Seasonal fruit: Mandarines Caramelized Catalan crème brûlée Natural Natural yoghurt feo Cal Manyà Ice cream of the day (only in the premises )</p>
<b>THURSDAY 08/01/26</b>	<p style="text-align: center;"><b>STARTERS TO CHOOSE FROM:</b></p> <p>Gratin meat cannelloni <i>Fuet</i> salad, capers and rubbed tomato on bread Grilled artichokes with a vinaigrette El Racó-style potato salad with ink squid croquettes Green asparagus cream soup with cheese string</p> <p style="text-align: center;"><b>MAIN COURSES TO CHOOSE FROM:</b></p> <p>Marinera paella with cuttlefish, mussels and crayfish Oven baked with piquillo pepper Spiced Pork skewers with potatoes Grilled beef steak with thinned cut fries Vegetarian nuggets with BBQ dip</p> <p style="text-align: center;"><b>DESSERTS TO CHOOSE FROM:</b></p> <p>Sponge cake with whipped cream Seasonal fruit: Mandarines Caramelized Catalan crème brûlée Natural yoghurt from Cal Manyà Ice cream of the day (only in the premises)</p>
<b>FRIDAY 09/01/26</b>	<p style="text-align: center;"><b>STARTERS TO CHOOSE FROM:</b></p> <p>Catalan-style stewed braid beans White asparagus salad with corn and mustard mayonnaise Spinach strudel, ham and cheese El Racó-style potato salad with guacamole and nachos Mushroom vegetarian cream soup with leek chips</p> <p style="text-align: center;"><b>MAIN COURSES TO CHOOSE FROM:</b></p> <p><i>Fideuá</i> with cuttlefish, mussels, crayfish and basil alioli Fish from the fish market Grilled rabbit with baked potato and sof alioli Grilled jumbo sausage and black pudding with Vegetarian nuggets with BBQ dip</p> <p style="text-align: center;"><b>DESSERTS TO CHOOSE FROM:</b></p> <p>Sponge cake with whipped cream Seasonal fruit: Mandarines Caramelized Catalan crème brûlée Natural yoghurt from Cal Manyà Ice cream of the day (only premises)</p>

## WEEKEND MENU, 10th and 11th January 2026

<p><b>STARTERS TO CHOOSE FROM:</b></p> <p>Roast meat raviolis with wanton pasta and truffle bechamel <i>Xató</i> del Racó with pickles and <i>Romesco</i> dip <i>Calçots</i> cream with garlic prawns Langoustines with soya mayonnaise Vegetarian vegetables lasagne with bechamel</p> <p><b>DESSERTS TO CHOOSE FROM:</b></p> <p>Sponge cake in Burnt Rum Catalan crème brûlée with <i>Catanies</i> and puff biscuits Strawberries with whipped cream Chocolate-lava cake with ice cream</p>	<p><b>MAIN COURSES TO CHOOSE FROM:</b></p> <p>12-day matured beef entrecôte from Girona with garnish Brothy rice with cuttlefish, lobster, langoustine and mussels Oven- Slow cooked Piglet leg with apple Sea bass with garlic Spinach vegetarian burger with a garnish</p>
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