

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 27/01/26

STARTERS TO CHOOSE FROM:

- Broth with stewed meat and vegetables with pasta
- Fruit salad with mint yoghurt
- Vegetables yakisoba with soy sauce
- El Racó-style potato salad with guacamole and nachos
- Vegetarian cream of White and green asparagus

MAIN COURSES TO CHOOSE FROM:

- Beef goulash with mushrooms
- Deep-fried squid rings with a rice portion
- Pork skewer with its garnish
- Grilled jumbo sausage and black pudding with beans
- Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

- Sponge cake with whipped cream
- Triple layer Baileys mousse
- Seasonal fruit: mandrin, orange or banana
- Caramelized crème brûlée
- Natural yoghurt from Cal Manyà
- Ice-cream of the day (només local)

THURSDAY 29/01/26

STARTERS TO CHOOSE FROM:

- Gratin meat cannelloni
- Strawberries salad with *Mató*
- Samfaina* with fried egg

El Racó-style potato salad with cold meat cuts from Mas Caballé
Vegetarian spinach cream with a drizzle of blue cheese

MAIN COURSES TO CHOOSE FROM:

- Black rice *paella* with alioli
- Tuna loin with aubergine parmentier
- Grilled shepherd-style lamb leg with garnish
- Grilled jumbo sausage and black pudding with beans
- Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

- Sponge cake with whipped cream
- Triple layer Baileys mousse
- Seasonal fruit: mandrin, orange or banana
- Caramelized crème brûlée
- Natural yoghurt from Cal Manyà
- Ice-cream of the day (només local)

WEDNESDAY 28/01/26

STARTERS TO CHOOSE FROM:

- Riojana-style potato stew
- Tudela lettuce with eels
- Mashed cod on crispy bread
- El Racó-style potato salad with salmon
- Vegetarian truffle potato cream with egg

MAIN COURSES TO CHOOSE FROM:

- Empordà-style stewed rabbit
- Galician-style squid leg
- Veal liver with tomato and onion
- Grilled steak with a garnish
- Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

- Sponge cake with whipped cream
- Triple layer Baileys mousse
- Seasonal fruit: mandrin, orange or banana
- Caramelized crème brûlée
- Natural yoghurt from Cal Manyà
- Ice-cream of the day (només local)

FRIDAY 30/01/26

STARTERS TO CHOOSE FROM:

- Stewed chickpeas with ribs
- Anchovies salad with a pickle vinaigrette
- Tuna pie with lettuce

El Racó-style potato salad with roast meat croquette
Vegetarian grilled pumpkin cream

MAIN COURSES TO CHOOSE FROM:

- Fideuà* with cuttlefish, scampi and mussels with alioli
- Fresh market fish with hand-mashed potatoes
- Stewed sausage from Mas Caballé with mushrooms
- Grilled 100% beef burger
- Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

- Sponge cake with whipped cream
- Triple layer Baileys mousse
- Seasonal fruit: mandrin, orange or banana
- Caramelized crème brûlée
- Natural yoghurt from Cal Manyà
- Ice-cream of the day (només local)

WEEKEND MENU, 31st January 1st February 2026

STARTERS TO CHOOSE FROM:

- Fish soup with rice and garlic bread
- La Cigonya Xató* with anchovies and *Arbequina* olives
- Charcoal-grilled *Calçots* with *Romesco* dip
- Free-range chicken raviolis in wonton pasta and porcini mushroom sauce
- Vegetarian vegetable lasagne with béchamel sauce

MAIN COURSES TO CHOOSE FROM:

- Grilled 12-day matured beef entrecôte from Girona
- Brothy rice with cuttlefish, lobster, prawns and mussels
- Catalan-style lamb
- Sea bass with garlic vinaigrette
- Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

- Rum-soaked sponge cake
- Triple layer Bailey's mousse
- Pineapple and mango carpaccio with cream
- Chocolate fondant with ice-cream