

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 17/03/26

STARTERS TO CHOOSE FROM:

Creamy rice with *Romesco*, artichokes and cod
Tomato salad with tuna and pesto

Potato and onion omelette served with a mixture of leaves salad
El Racó-style potato salad with white and black pudding
Vegetarian spring onions cream soup

MAIN COURSES TO CHOOSE FROM:

Beef stew with pumpkin cubes
Menorcan-style hake fillet
Grilled sausages with *Samfaina*
Grilled steak with thin-cut fries
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Puff pastry with whipped cream and strawberries
Seasonal fruit: mandarin, orange or banana
Free-range eggs crème caramel
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

WEDNESDAY 18/03/26

STARTERS TO CHOOSE FROM:

Lentil stew with pork ribs and sausage
Cod, potato and Orange mashed with olive tapenade
Gratin stuffed aubergine with meat
El Racó-style potato salad with marinated mussels
Vegetarian carrot and ginger cream soup

MAIN COURSES TO CHOOSE FROM:

Delta-style marmitako tuna
Breaded cod loin with grilled artichoke
Grilled rabbit with a garnish
Grilled jumbo sausage and black pudding with beans
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Puff pastry with whipped cream and strawberries
Seasonal fruit: mandarin, orange or banana
Free-range eggs crème caramel
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

THURSDAY 19/03/26

FATHER'S DAY

STARTERS TO CHOOSE FROM:

Meat cannelloni with porcini mushrooms béchamel
Shredded duck salad with sweetcorn and nut vinaigrette
Potatoes with fried egg

El Racó-style potato salad with *Fuet*
Vegetarian vegetables cream soup with cheese strings

MAIN COURSES TO CHOOSE FROM:

Brothy rice with cuttlefish, mussels and scampi
Baked cod with chickpeas
Stew tongue from La Boqueria with oyster mushrooms
Grilled jumbo sausage and black pudding with beans Vegetarian
Spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Puff pastry with whipped cream and strawberries
Seasonal fruit: mandarin, orange or banana
Free-range eggs crème caramel
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

FRIDAY 20/03/26

STARTERS TO CHOOSE FROM:

Broad beans stew with squid or pork neck bacon
Foie gras salad with apple and its vinaigrette
Traditional stewed meat croquettes with chickpeas hummus
El Racó-style potato salad with carrot sticks
Vegetarian vegetables cream soup with cheese strings

MAIN COURSES TO CHOOSE FROM:

La Cigonya *Fideuà* with Villanova prawns and alioli
Catch of the day: Andalusian-style fried anchovies
Turkey skewer with vegetables
Grilled steak with thin-cut fries
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Puff pastry with whipped cream and strawberries
Seasonal fruit: mandarin, orange or banana
Free-range eggs crème caramel
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

Weekend 21st and 22nd March 2026

STARTERS TO CHOOSE FROM:

Broth with stewed meat and vegetables with pasta
Salmon with diced salmon and goat cheese mousse
Grilled spring onions cooked vine shoots with *Romesco sauce*
Pear and gorgonzola parcels with truffle béchamel sauce
Gratin vegetable lasagne

DESSERTS TO CHOOSE FROM:

Fresh cheese mousse with honey from Castell de Penyafort
Emí's mojito with fresh mint
Catalan crème brulée with cocoa coated almonds and puff biscuits
Chocolate-lave cake with its ice-cream

MAIN COURSES TO CHOOSE FROM:

12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Roast suckling pig with baked apple
Grilled cuttlefish with garlic and parsley, served with fork-mashed potatoes
Vegetarian spinach burger with a garnish