

WEEKLY MENU TO ENJOY

TUESDAY 24/03/26

STARTERS TO CHOOSE FROM:

Broth with stewed vegetables and meat with pasta
Green beans salad with goat's cheese foam
Cuban-style rice with tomato and fried egg
El Racó-style potato salad with garlic eels
Luke-warm vegetarian courgette cream with curcuma oil

MAIN COURSES TO CHOOSE FROM:

Potato stew with squid
Catalan-style chicken leg
Grilled cheeks with vegetables
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with its garnish

DESSERTS TO CHOOSE FROM:

Crepe filled with chocolate and whipped cream
Seasonal fruit: apple, mandarin, orange or banana
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

WEDNESDAY 25/03/26

STARTERS TO CHOOSE FROM:

Stew chickpeas with ribs and bacon
Beef carpaccio, tomato vinaigrette, parmesan and arugula
Gratin meat lasagne
El Racó-style potato salad with pickles
Luke-warm vegetarian courgette cream with curcuma oil

MAIN COURSES TO CHOOSE FROM:

Beef cutlets with Roquefort sauce
Menorcan-style hake fillet with pilaf rice
Grilled *Xistorra* with fries and fried egg
Grilled beef steak with thin-cut fries
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Crepe filled with chocolate and whipped cream
Seasonal fruit: apple, mandarin, orange or banana
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

THURSDAY 26/03/26

STARTERS TO CHOOSE FROM:

Meat cannelloni with porcini mushrooms sauce
Tuna vegetarian wrap
Mashed artichokes with bacon
El Racó-style potato salad with langoustine
Grilled pumpkin cream with its seeds

MAIN COURSES TO CHOOSE FROM:

Brothy rice with cuttlefish, mussels and crayfish
Grilled tuna loin with refried capers and clams
Gratin-grilled pork trotters
Grilled pork loin
Vegetarian spinach burger with its garnish

DESSERTS TO CHOOSE FROM:

Crepe filled with chocolate and whipped cream
Seasonal fruit: apple, mandarin, orange or banana
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

FRIDAY 27/03/26

STARTERS TO CHOOSE FROM:

Gratin onion soup
Crunchy chicken salad with tartare sauce
Spaghettis with *Samfaina*
El Racó-style potato salad with guacamole
Grilled pumpkin cream with its seeds

MAIN COURSES TO CHOOSE FROM:

La Cigonya *Fideuà* with Vilanova prawns and alioli
Catch of the day
Grilled jumbo sausage and black pudding with beans
Grilled beef steak with thin-cut fries
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Crepe filled with chocolate and whipped cream
Seasonal fruit: apple, mandarin, orange or banana
Caramelized Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

weekend, 28th to 29th March 2026

STARTERS TO CHOOSE FROM:

Lobster cream soup with Armagnac
Crispy goat's cheese salad with nuts and honey vinaigrette
Grilled *Calçots* served with *romesco* sauce
Wanton ravioli filled with traditional meat stew, served with mushroom sauce
Gratin vegetarian vegetable lasagne

DESSERTS TO CHOOSE FROM:

Pineapple mousse with Malibu
Chocolate-lava cake with ice-cream
Catalan crème brûlée with puff biscuits and cocoa-coated sweet almonds
Torrades de Santa Teresa

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Duck bonbon with *Ratafia* sauce
Cod loin with traditional vegetable *Samfaina*
Vegetarian spinach burger with garnish