

WEEKLY MENU TO ENJOY

TUESDAY 07/04/26

STARTERS TO CHOOSE FROM:

Pochas with clams

- Beef carpaccio with Parmesan and rocket leaf salad
- Yakisoba with vegetables and soy sauce
- Tomato salad with tuna and green onion
- Warm vegetarian asparagus cream soup with croutons

MAIN COURSES TO CHOOSE FROM:

- Chicken curry stew with apple
- Galician-style octopus' leg with potatoes
- Grilled jumbo sausage and black pudding with beans
- Grilled beef steak with thin-cut fries
- Vegetarian spinach burger with a garnish

POSTRES A TRIAR:

- Traditional sponge cake with whipped cream
- Seasonal fruit: apple, mandarin, orange and banana
- Xixona* nougat mousse
- Natural yoghurt from Cal Manyà
- Ice cream of the day(only in the premises)

WEDNESDAY 08/04/26

STARTERS TO CHOOSE FROM:

- Noodle casserole with artichokes and ribs
- Cheese salad with quince
- Steamed vegetables: green beans and potatoes
- El Racó-style potato salad with marinated mussels
- Warm vegetarian asparagus cream soup with croutons

MAIN COURSES TO CHOOSE FROM:

- Rabbit in a vinaigrette with diced potatoes
- Pan-fried squid rings with aubergine parmentier
- Grilled beef skewer
- Grilled jumbo sausage and black pudding with beans
- Vegetarian nuggets with BBQ dip

POSTRES A TRIAR:

- Traditional sponge cake with whipped cream
- Seasonal fruit: apple, mandarin, orange and banana
- Caramelized Catalan crème brûlée
- Natural yoghurt from Cal Manyà
- Ice cream of the day(only in the premises)

THURSDAY 09/04/26

STARTERS TO CHOOSE FROM:

- Meat cannelloni with porcini mushroom sauce
- Vegetables pie with lettuce bouquet
- Sautéed peas with squid and bacon
- El Racó-style potato salad with piquillo peppers
- Warm vegetarian mushroom cream soup with vegetable chips

MAIN COURSES TO CHOOSE FROM:

- Brothy rice with cuttlefish, mussels and scampi
- Cod in almond sauce
- Grilled lamb leg
- Grilled beef steak with thin-cut fries
- Vegetarian spinach burger with a garnish

POSTRES A TRIAR:

- Traditional sponge cake with whipped cream
- Seasonal fruit: apple, mandarin, orange and banana
- Caramelized Catalan crème brûlée
- Natural yoghurt from Cal Manyà
- Ice cream of the day(only in the premises)

FRIDAY 10/04/26

STARTERS TO CHOOSE FROM:

- Catalan-style broad beans
- Our seafood salad *Salpicón* with king prawns
- Gratin-grilled aubergine with *sobrassada* and honey
- El Racó-style potato salad with white and black pudding
- Warm vegetarian mushroom cream soup with vegetable chips

MAIN COURSES TO CHOOSE FROM:

- La Cigonya black *Fideuà* with Vilanova prawns and alioli
- Duroc pork in sauce with mushrooms
- Catch of the day: grilled sardines with parsley and garlic
- Grilled tongue from *la Boqueria* with *Samfaina*
- Vegetarian nuggets with BBQ dip

POSTRES A TRIAR:

- Traditional sponge cake with whipped cream
- Seasonal fruit: apple, mandarin, orange and banana
- Caramelized Catalan crème brûlée
- Natural yoghurt from Cal Manyà
- Ice cream of the day(only in the premises)

Weekend, 11th to 12th April 2026

STARTERS TO CHOOSE FROM:

- Mini seafood platter with *romesco* sauce
- Marinated salmon salad with capers and cheese foam
- Grilled artichokes with their vinaigrette
- Gratin traditional meat cannelloni with béchamel
- Gratined vegetables lasagne

MAIN COURSES TO CHOOSE FROM:

- Grilled 12-day-aged beef entrecote from Girona
- Brothy rice with cuttlefish, lobster, king prawns and mussels
- Catalan-style braised beef shank
- Oven-baked seabass with garlic vinaigrette
- Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

- Rum-soaked sponge cake
- Chocolate-lava cake with ice cream
- Catalan crème brûlée with puffed biscuits *Catànies*
- Strawberries with whipped cream