

TUESDAY**23/06/26****STARTERS TO CHOOSE FROM:**

Catalan-style spinach with raisins, pine nuts and croutons
 Broad beans salad with crispy cured ham and soy vinaigrette
 Macaroni with Roquefort sauce and walnuts
 El Racó-potato style with guacamole and nachos
Gazpacho with its pickles

MAIN COURSES TO CHOOSE FROM:

Beef goulash with mushrooms
 Beer-battered squid with chickpea parmentier
 Grilled chicken breast with sautéed green beans
 Grilled jumbo sausage and black pudding with beans
 Spinach vegetarian burger with garnish

WEDNESDAY SPECIAL SANT JOAN MENU**24/06/26****TO SHARE:**

Acorn-fed Iberian ham on toasted bread and oil
 El Racó-style potato salad with prawn's oil and smoked salmon
 Mini roast-meat cannelloni with mushroom sauce
 Potatoes with *brava* dip, kimchi and peppers
 Squid ink croquettes with citrus mayonnaise
 El Delta mussels with rosemary

MAIN COURSES TO CHOOSE FROM:

Cod with garlic mousseline and a bed of spinach
 Grilled beef fillet with fork-crushed potatoes and Café de Paris sauce
 Brothy rice with cuttlefish, lobster, king prawns and mussels
 Slow-cooked suckling pig with bonbon and Ratafia sauce

DESSERTS TO CHOOSE FROM:

Chocolate lava-cake with ice cream
 Catalan crème brulée with almond biscuits and *Catànies*
 Mandarin sorbet with Pacharan liqueur
 Traditional Sant Joan pastry with sweet squash

THURSDAY**25/06/26****STARTERS TO CHOOSE FROM:**

Gratin roast meat cannelloni with béchamel sauce
 Cheese salad with quince and honey vinaigrette
Samfaina with fried egg
 El Racó-potato style with Piquillo peppers and black olives
Gazpacho with its pickles

MAIN COURSES TO CHOOSE FROM:

Cod rice with a golden crust and seasonal vegetables
 Grilled salmon supreme with orange sauce
 Grilled pig's trotters gratinéed with alioli
 Grilled beef steak with thin-cut fries
 Spinach vegetarian burger with garnish

FRIDAY**26/06/26****STARTERS TO CHOOSE FROM:**

Vegetable fajita with mushroom sauce
 Tomato, onion and tuna salad
 Potato with streaky bacon
 El Racó-style potato salad with sardines
Gazpacho with its pickles

MAIN COURSE TO CHOOSE FROM:

La Cigonya *Fideuà* with cuttlefish, mussels and alioli
 Catch of the day: fried mackerel with onion, garlic and parsley
 Grilled Iberian pork with chimichurri sauce
 Grilled beef steak with thin-cut fries
 Vegetarian vegetable lasagne with bechamel and vegetable chips

DESSERTS TO CHOOSE FROM TUESDAY TO FRIDAY:

Swiss roll filled with whipped cream and custard cream
 Baileys panna cotta
 Caramelized Catalan crème brulée

Seasonal fruit: watermelon, melon and locally grown peach
 Natural yoghurt from Cal Manyà
 Ice-cream of the day (Comtessa)

WEEKEND, 27th and 28th June 2026**STARTERS TO CHOOSE FROM:**

Grilled escargots served with alioli
 Crispy goat's cheese salad with mixed nuts
 Pear and gorgonzola dumplings with mushrooms sauce
 Leek vichyssoise with foie foam and acorn crumble
 Vegetarian vegetables lasagne with bechamel sauce and vegetable chips

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
 Brothy rice with cuttlefish, lobster, king prawns and mussels
 Oven-baked Fresh salmon supreme with leek sauce
 Slow-cooked Duroc pork ribs with aubergine and purée and honey
 Vegetarian spinach burger with garnish

DESSERTS TO CHOOSE FROM:

Chocolate lava-cake with ice cream
 Honey and mató Fresh cheese with hazelnuts from Reus
 Catalan crème brulée with almond biscuits and *Catànies*
 Pineapple carpaccio with mandarin ice cream