

WEEKLY MENU TO ENJOY

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: mandarin, 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: mandarin, 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: mandarin, 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: mandarin, 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