

WEEKLY MENU TO ENJOY

TUESDAY 10/02/26

STARTERS TO CHOOSE FROM:

Stewed lentils with pork ribs and artichokes
Cod and Orange cake with mixed salad leaves
Spaghetti with goat's cheese and crispy bacon
El Racó-style potato salad with piquillo peppers
Vegetarian spring onions cream with *romesco* oil

MAIN COURSES TO CHOOSE FROM:

Empordà-style rabbit with snails
Pan-fried squid rings with couscous
Grilled shepherd's lamb leg
Grilled beef steak with a garnish
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream
Puff pastry with chocolate truffle cream
Seasonal fruit: mandarin, orange or banana
Caramelized Catalan crème brûlée
Cal Manyà creamy yoghurt with apricot
Ice cream of the day (only in the premises)

WEDNESDAY 11/02/26

STARTERS TO CHOOSE FROM:

Catalan-style braised peas and broad beans
Cold grilled vegetables salad with smoked sardines
Mashed cod on sliced bread
El Racó-style potato salad with marinated mussels
Vegetarian leek and potato cream

MAIN COURSES TO CHOOSE FROM:

Slow-cooked Duroc pork cheeks
Basque-style hake
Beef liver with tomato and onion
Grilled jumbo sausage and black pudding with beans
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream
Puff pastry with chocolate truffle cream
Seasonal fruit: mandarin, orange or banana
Caramelized Catalan crème brûlée
Cal Manyà creamy yoghurt with apricot
Ice cream of the day (only in the premises)

THURSDAY 12/02/26

STARTERS TO CHOOSE FROM:

Gratin meat cannelloni with béchamel
Lard Thursday special: salad with egg pudding and romesco sauce
Spring onion and bacon Quiche Lorraine
El Racó-style potato salad with roast meat croquettes
Vegetarian grilled artichokes cream

MAIN COURSES TO CHOOSE FROM:

Seafood paella with cuttlefish, mussels and scampi
Cod stew with Traditional Catalan tripe and pork
Duroc pork fillet with pepper sauce
Grilled beef steak with a garnish
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream
Lard Thursday special: puff pastry with pork cracklings and sweet squash
Seasonal fruit: mandarin, orange or banana
Caramelized Catalan crème brûlée
Cal Manyà creamy yoghurt with apricot
Ice cream of the day (only in the premises)

FRIDAY 13/02/26

STARTERS TO CHOOSE FROM:

White beans stew with clams
Foie gras and apple salad with sliced bread
Oven-baked meat lasagne
El Racó-style potato salad with *sobrassada* on toast
Vegetarian broccoli cream with croutons

MAIN COURSES TO CHOOSE FROM:

Black inked *Fideuà* with cuttlefish, king prawns and alioli
Fresh fish from the market fish
Grilled pork or with chimichurri sauce
Grilled beef steak with a garnish
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream
Puff pastry with chocolate truffle cream
Seasonal fruit: mandarin, orange or banana
Caramelized Catalan crème brûlée
Cal Manyà creamy yoghurt with apricot
Ice cream of the day (only in the premises)

Saturday , 14th February 2026

STARTERS TO CHOOSE FROM:

El Racó-style broth with stewed meat and vegetables with pasta
Homemade potato salad with tuna belly
Grilled spring onions over vine shoots, served with *romesco* dip
Traditional roast meat cannelloni with bechamel
Vegetarian vegetable lasagne with béchamel sauce

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day matured beef entrecote from Girona
Brothy rice with cuttlefish in its ink, lobster, king prawns and mussels
Slow-cooked beef stew with mushrooms
Grilled cuttlefish with mushrooms
Vegetarian meatballs with *samfaina*

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream
Bailey's panna cotta
Pineapple carpaccio with cream
Chocolate-lava cake with ice cream

SUNDAY CARNAVAL MENU

Welcome aperitif

STARTERS TO SHARE (SERVED IN THE CENTRE OF THE TABLE):

Rubbed tomato on toast with acorn-fed ham and Ca la Madrona oil

Homemade potato salad with tuna belly

Mini roast meat cannelloni with porcini mushroom béchamel

Potatoes with kimchi and pickled green peppers

Squid ink croquettes with citrus mayonnaise

MAIN COURSES TO CHOOSE FROM:

Cod with garlic mousseline on a bed of spinach

Grilled aged beef entrecote with roast potato

Stewed beef with mushrooms

Brothy rice with cuttlefish in its ink, lobster, king prawns and mussels

DESSERTS TO CHOOSE FROM:

Grandma's pudding with whipped cream

Bailey's panna cotta

Pineapple carpaccio with cream

Chocolate-lava cake with ice cream