

WEEKLY MNEU TO ENJOY

TUESDAY 03/03/26

STARTERS TO CHOOSE FROM:

Fisherman's soup with garlic bread and rice
Cheese salad with quince and strawberries
Yakisoba with vegetables
El Racó-style potato salad with tuna belly
Grilled vegetarian aubergines cream soup with sliced bread

MAIN COURSES TO CHOOSE FROM:

Beef cutlets with Roquefort sauce
Stewed squid leg with tomato and onion
Grilled chicken leg with chargrilled artichoke
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Chocolate brownie with cream
Seasonal fruit: Mandarin, orange and banana
Caramelised Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 04/03/26

STARTERS TO CHOOSE FROM:

Riojana-style stewed potatoes
Anchovy and apple salad with its vinaigrette
Rice with vegetables and fried egg
El Racó-style potato salad with croquettes
Grilled vegetarian aubergines cream soup with sliced bread

MAIN COURSES TO CHOOSE FROM:

Traditional boiled meat with white beans
Hake medallion in light batter with Galician-style potatoes
Pork skewers with thinned-cut fries and Padrón peppers
Grilled beef burger with bacon and cheddar cheese
Vegetarian nuggets with BBQ

DESSERTS TO CHOOSE FROM:

Chocolate brownie with cream
Seasonal fruit: Mandarin, orange and banana
Caramelised Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 05/03/26

STARTERS TO CHOOSE FROM:

Gratin roast meat cannelloni with béchamel
Salad with *fuet*, rubbed tomato on bread and pear
Samfaina with fried egg
El Racó-style potato salad with pan-fried artichokes
Vegetarian cream soup of truffled potato

MAIN COURSES TO CHOOSE FROM:

Brothy rice with cuttlefish, mussels and crayfish
Grilled tuna with refried garlic
Chargrilled pork cheek with spiced potatoes
Beef wok with vegetables
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Chocolate brownie with cream
Seasonal fruit: Mandarin, orange and banana
Caramelised Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

FRIDAY 06/03/26

STARTERS TO CHOOSE FROM:

Sautéed chickpeas with porcini mushrooms and cured pork
Grilled vegetables cake with goat's cheese and mixed lettuce bouquet
Potato and courgette omelette, diced tomato and spring onion
El Racó-style potato salad with marinated mussels
Vegetarian cream soup of truffled potato

MAIN COURSES TO CHOOSE FROM:

Fideuà with cuttlefish, Vilanova prawns and alioli
Fresh fish from the fish market
Lacquered Duroc ribs with pineapple
Grilled turkey with thinned-cut fries
Vegetarian nuggets with BBQ

DESSERTS TO CHOOSE FROM:

Chocolate brownie with cream
Seasonal fruit: Mandarin, orange and banana
Caramelised Catalan crème brûlée
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

Weekend, 7th to 8th March 2026

STARTERS TO CHOOSE FROM:

Traditional broth with stewed meat and vegetables with pasta
Tuna tartare with soya dressing, guacamole and mixed lettuce bouquet
Chargrilled spring onions over vine roots, served with *romesco* dip
Flambéed King prawns in Rum
Vegetarian vegetable lasagne with béchamel sauce

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day-aged beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Catalan-style oven-roasted lamb
Gilthead seabream with garlic vinaigrette and vegetables
Vegetarian spinach burger with a garnish

POSTRES A TRIAR:

Chocolate brownie with whipped cream
Fresh cheese *Mató* mousse with honey from El Castell and walnuts
Orange with honey from El Castell and cinnamon
Chocolate-lava cake with ice cream