

WEEKLY MENU TO ENJOY

TUESDAY 10/03/26

STARTERS TO CHOOSE FROM:

Broth with stewed meat and vegetables and pasta
Spring onions salad with *romesco* and bacon chips
Carbonara gratin broccoli and cauliflower
El Racó-style potato salad with guacamole and black olives
Vegetarian mushroom cream with low-temperature egg

MAIN COURSES TO CHOOSE FROM:

Chicken wings with BBQ sauce and sesame seeds
Baked sea bream with garlic, potatoes and onions
Lamb stew with rustic potatoes
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Chocolate brownie with whipped cream
Seasonal fruit: mandarin, orange and banana
Bunyols de vent with custard filling
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

WEDNESDAY 11/03/26

STARTERS TO CHOOSE FROM:

Traditional noodle casserole with artichokes
Pickle vegetables salad with vinaigrette
Mashed cod with toasted gratin bread
El Racó-style potato salad with cherry tomatoes and asparagus
Vegetarian mushroom cream with low-temperature egg

MAIN COURSES TO CHOOSE FROM:

Curry chicken stew with apple
Hake medallion in green sauce and mussels
Grilled *Xistorra* sausage with fried egg and rustic potatoes
Grilled beef steak with a garnish
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Chocolate brownie with whipped cream
Seasonal fruit: mandarin, orange and banana
Bunyols de vent with custard filling
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

THURSDAY 12/03/26

STARTERS TO CHOOSE FROM:

Gratin meat cannelloni with béchamel
Salmon salad with goat's cheese foam
Grilled artichokes with vinaigrette
El Racó-style potato salad with Piquillo peppers
Vegetarian Jerusalem artichokes cream soup

MAIN COURSES TO CHOOSE FROM:

Black rice with cuttlefish, mussels and alioli
Baked cod with chickpeas
Grilled beef liver with onion and tomato
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger with a garnish

DESSERTS TO CHOOSE FROM:

Chocolate brownie with whipped cream
Seasonal fruit: mandarin, orange and banana
Bunyols de vent with custard filling
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

FRIDAY 13/03/26

STARTERS TO CHOOSE FROM:

Sautéed peas with bacon and squid tagliatelle
Gem lettuce salad with garlic eels
Tuna pie with a mixed leaves bouquet
El Racó-style potato salad with squid ink croquette
Vegetarian Jerusalem artichokes cream soup

MAIN COURSES TO CHOOSE FROM:

Fideuà with cuttlefish, Vilanova prawns and alioli
Fresh fish from the market: sardines with garlic and parsley
Grilled Iberian pork with chimichurri dip
Grilled beef steak with thin cut fries
Vegetarian nuggets with BBQ dip

DESSERTS TO CHOOSE FROM:

Chocolate brownie with whipped cream
Seasonal fruit: mandarin, orange and banana
Bunyols de vent with custard filling
Natural yoghurt from Cal Manyà
Ice cream of the day (only in the premises)

Weekend, 14th and 15th March 2026

STARTERS TO CHOOSE FROM:

Broth with stewed vegetables and meat with pasta
Duck textures salad with strawberries
Chargrilled spring onions cooked over vine shoots and *Romesco*
Chicken raviolis in wonton pastry and truffle sauce
Vegetarian vegetables lasagne with béchamel

DESSERTS TO CHOOSE FROM:

Creamy cheese with strawberries
Catalan crème brûlée with puff biscuits and *Catànies*
Fresh fruit salad with Moscatell sweet wine
Chocolate-lava cake with ice-cream

MAIN COURSES TO CHOOSE FROM:

Grilled 12-day matured beef entrecote from Girona
Brothy rice with cuttlefish, lobster, king prawns and mussels
Slow-braised beef stew with mushrooms
Cod gratinated with alioli and quince paste
Vegetarian spinach burger with a garnish