

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 17/12/24

STARTERS TO CHOOSE:

Stewed chickpeas with ribs and artichokes
Eels' salad, garlic, and piquillo peppers
Vegetables: gratin cauliflower
Homemade potato salad with grilled vegetables
Sweet potato cream with pesto oil (vegetarian)

MAIN COURSE TO CHOOSE

Chicken curry stew with pineapple
Fishermen-style fish stew with potatoes
Grilled shepherd's lamb thigh with baked potatoes
Grilled jumbo sausage and black pudding with beans
Vegetarian spinach burger

DESSERT TO CHOOSE:

Granny's pudding with our homemade whipped cream
Fruit: locally sourced mandarins
Puff pastry filled with Nutella
Red berry panna cotta
Natural yogurt from Cal Manyà
Ice cream of the day (only in the premises)

WEDNESDAY 18/12/24

STARTERS TO CHOOSE:

Broth with stewed meat and vegetables and pasta
Green asparagus with ham and mustard vinaigrette
Roasted meat cannelloni with porcini béchamel
Homemade potato salad with black pudding from Mas Caballé
Spinach cream soup with blue cheese threads (vegetarian)

MAIN COURSE TO CHOOSE:

Apicy tripe stew with chickpeas from Anoia
Tuna loin with potato parmentier and sautéed vegetables
Chicken escalope with sautéed mushrooms
Grilled beef steak with spiced potatoes
Vegetarian nuggets with guacamole

DESSERT TO CHOOSE:

Granny's pudding with our homemade whipped cream
Fruit: locally sourced mandarins
Puff pastry filled with Nutella
Red berry panna cotta
Natural yogurt from Cal Manyà
Ice cream of the day (only in the premises)

THURSDAY 19/12/24

STARTERS TO CHOOSE:

Paella with cuttlefish, crayfish, and mussels
Cheese salad with mango and walnuts
Chicken yakisoba with crispy vegetables
Homemade potato salad with cured sausage
Artichoke cream with garlic oil (vegetarian)

MAIN COURSE TO CHOOSE:

Cod in green sauce with clams
"Chistorra" sausage with fried egg and sautéed potatoes
Slow cooked Iberian pork shank with mustard and Port wine
Grilled beef steak with garnish
Vegetarian spinach burger

DESSERT TO CHOOSE:

Granny's pudding with our homemade whipped cream
Fruit: locally sourced mandarins
Puff pastry filled with Nutella
Red berry panna cotta
Natural yogurt from Cal Manyà
Ice cream of the day (only in the premises)

FRIDAY 20/12/24

STARTERS TO CHOOSE:

La Cigonya fish noodle casserole with crayfish, mussels alioli
Anchovy salad with mandarin and crispy onion chips
Catalan style spinach strudel
Homemade potato salad with cured ham
Spring onion soup cream with a drizzle of Romesco sauce

MAIN COURSE TO CHOOSE

Fresh from the market sardines with garlic and parsley
Veal escalopes with porcini mushroom sauce
Rabbit in a vinaigrette with sautéed rice
Grilled beef steak with garnish
Vegetarian nuggets with barbecue sauce

DESSERT TO CHOOSE:

Granny's pudding with our homemade whipped cream
Fruit: locally sourced mandarins
Puff pastry filled with Nutella
Red berry panna cotta
Natural yogurt from Cal Manyà
Ice cream of the day (only in the premises)

WEEKEND (21ST & 22ND DECEMBER)

STARTERS TO CHOOSE:

Traditional broth with stewed meat and vegetables with pasta
"Xató" salad from La Cigonya with white pudding
Gratinated roast meat cannelloni from "La Fira"
Grilled artichokes with romesco mayonnaise
Vegetable lasagne with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE:

Grilled beef entrecote aged 12 days
Soupy rice with cuttlefish, lobster, prawns and mussels
Boneless duck with prunes and pine nuts (Fira dish)
Market sea bass with garlic vinaigrette
Meatballs with tomato and onion (vegetarian)

DESSERT TO CHOOSE:

Nougat mousse with Christmas wafers "Neules"
Chocolate bomb cake with ice-cream
Lemon sorbet with cava
Catalan crème brûlée with almond biscuits