

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 11/02/25

STARTERS TO CHOOSE FROM:

Stewed peas with egg cooked at low temperature
Three- cheese salad with strawberries
Yakisoba noodles with vegetables and soya sauce
El Racó style potato salad with “Sobrassada” on toast and honey
Farm vegetables cream soup with turmeric oik (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Head and trotter stew Boqueria-style with “Samfaina” and beans
Pan fried squid rings with citrus mayonnaise
Grilled rabbit with baked potato and mild garlic aioli
Grilled jumbo sausage and black pudding with baked pumpkin
Spinach burger with garnish (vegetarian)

DESSERT TO CHOOSE FROM:

Nutella flatbread cake
Fruit: Peeled orange with honey and cinnamon
Mató mousse with walnuts
Catalan crème brulée with crushed “Carquinyoli” biscuits
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEDNESDAY 12/02/25

STARTERS TO CHOOSE FROM:

Chickpeas with bacon and porcini mushrooms
Sardine salad with tomato and guacamole
Macaroni with foie cream and crispy chips
El Racó- style potato salad with crab stick and pineapple
Spinach cream soup with a drizzle of blue cheese(vegetarian)

MAIN COURSE TO CHOOSE FROM:

Catalan-style roasted chicken thigh with prunes
Grilled tuna with garlic and caper dressing
Grilled Duroc pork cheek with chimichurri sauce
Grilled beef steak with pan-fried potatoes
Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Nutella flatbread cake
Fruit: Peeled orange with honey and cinnamon
Mató mousse with walnuts
Catalan crème brulée with crushed “Carquinyoli” biscuits
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

THURSDAY 13/02/25

STARTERS TO CHOOSE FROM:

Roast meat cannelloni with winter truffle béchamel
Lettuce hearts salad with tuna and hard-boiled egg
Grilled artichokes with “Romescó” sauce
El Racó-style potato salad with a selection of cold cuts from Mas Caballé
Carrot cream soup with mozzarella pearls (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Seafood paella with cuttlefish, crayfish and mussels
Baked cod with piquillo pepper sauce
Chicken Skewer with farm vegetables
Grilled beef steak with thin-cut chips
Spinach burger with a garnish (vegetarian)

DESSERT TO CHOOSE FROM:

Nutella flatbread cake
Fruit: Peeled orange with honey and cinnamon
Mató mousse with walnuts
Catalan crème brulée with crushed “Carquinyoli” biscuits
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

FRIDAY 14/02/25

STARTERS TO CHOOSE FROM:

Fish noddle casserole La Cigonya with crayfish, mussels and alioli
Marinated salmon salad with capers and strawberries
Potato and meat cake with bechamel
El Racó-style potato salad with crispy chicken
Onion soup with egg and gratinated bread (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Duroc pork ribs glazed with barbecue and pineapple
Market- Fresh sardines with garlic parsley
100% beef burger with spicy potatoes
Grilled jumbo sausage and black pudding with beans
Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Nutella flatbread cake
Fruit: Peeled orange with honey and cinnamon
Mató mousse with walnuts
Catalan crème brulée with crushed “Carquinyoli” biscuits
Natural yoghurt from Cal Manyà
Ice-cream of the day (only in the premises)

WEEKEND (15th & 16th FEBRUARY)

MAIN COURSE TO CHOOSE FROM:

Cream of artichokes with foie foam and ham
Cod raw strips with tomato vinaigrette
Free-range chicken ravioli with mushroom béchamel
Grilled spring onions with Romesco sauce
Vegetables lasagna with its béchamel (vegetarian)

SEGONS PLATS A TRIAR:

Grilled Girona beef entrecote, aged 12 days
Brothy rice with cuttlefish , crayfish, prawns and mussels
Oxtail stew with wine-poached pears
Baked sea bass with spring garlic vinaigrette
Meatballs with tomato and onion (vegetarian)

DESSERTS TO CHOOSE FROM:

Chocolate bomb cake with ice-cream
Strawberries with orange juice
Coffee and Baileys mousse
Crème brulée with pineapple