

# WEEKLY MENU TO ENJOY AT HOME

**TUESDAY 18/02/25**

**STARTERS TO CHOOSE FROM:**

Mussels in Marinera sauce  
Pineapple carpaccio with cured ham  
Cuban-style rice with fried egg  
El Racó-style potato salad with cured black pudding  
Seasonal vegetables cream with garlic oil (vegetarian)

**MAIN COURSE TO CHOOSE FROM:**

Beef Goulash with mushrooms  
Hake fillet at the Menorcan-style  
Grilled pig's trotters with beans  
Grilled beef steak with sautéed potatoes  
Spinach burger with a garnish(vegetarian)

**DESSERT TO CHOOSE FROM:**

Baileys coffee mousse  
Peeled fresh fruit  
Traditional Catalan crème brûlée  
Lime cream with chocolate chips  
Natutral yoghurt Cal Manyà  
Ice-cream of the day (only in the premises)

**WEDNESDAY 19/02/25**

**STARTERS TO CHOOSE FROM:**

"Pochas" with green sauce and clams  
Salad with "Fuet", black olives, and tomato on bread  
Spaghetti with vegetables and soy sauce  
El Racó-style potato salad with cured pork shoulder  
Mushroom cream with egg cooked at low temperature(vegetarian)

**MAIN COURSE TO CHOOSE FROM:**

Stewed meatballs with vegetables  
Galician-style squid leg with parmentier  
Grilled beef with chimichurri sauce  
Grilled jumbo sausage and black pudding with baked potato  
Nuggets with BBQ dip (vegetarian)

**DESSERT TO CHOOSE FROM:**

Baileys coffee mousse  
Peeled fresh fruit  
Traditional Catalan crème brûlée  
Lime cream with chocolate chips  
Natutral yoghurt Cal Manyà  
Ice-cream of the day (only in the premises)

**THURSDAY 20/02/25**

**STARTERS TO CHOOSE FROM:**

Roast meat cannelloni with ceps béchamel  
Duck textures salad with strawberries  
Mashed potato and eels in garlic  
Piquillo pepper stuffed with El Racó-style potato salad  
Grilled aubergine cream (vegetarian)

**MAIN COURSE TO CHOOSE FROM:**

La Cigonya black rice with garlic mayonnaise  
Oven baked cod with "Samfaina"  
Breaded chicken burger with panko  
Grilled jumbo sausage and black pudding with beans  
Nuggets with BBQ dip (vegetarian)

**DESSERT TO CHOOSE FROM:**

Baileys coffee mousse  
Peeled fresh fruit  
Traditional Catalan crème brûlée  
Lime cream with chocolate chips  
Natutral yoghurt Cal Manyà  
Ice-cream of the day (only in the premises)

**FRIDAY 21/02/25**

**STARTERS TO CHOOSE FROM:**

La Cigonya fish noddle casserole with crayfish, mussels and alioli  
Marinated chicken salad with black olives  
Catalan-style broad beans  
El Racó -style potato salad with meat croquettes  
Roasted vegetable cream with goat's cheese (vegetarian)

**MAIN COURSE TO CHOOSE FROM:**

Rabbit in vinaigrette with vegetables  
Tuna marmitako with Padrón peppers  
Grilled Iberian pork with chimichurri sauce  
Grilled beef steak with thinned fried fries  
Spinach burger with a garnish (vegetarian)

**DESSERT TO CHOOSE FROM:**

Baileys coffee mousse  
Peeled fresh fruit  
Traditional Catalan crème brûlée  
Lime cream with chocolate chips  
Natutral yoghurt Cal Manyà  
Ice-cream of the day (only in the premises)

**WEEKEND (22<sup>nd</sup> & 23<sup>rd</sup> FEBRUARY)**

**STARTERS TO CHOOSE FROM:**

La Cigonya broth with stewed meat, vegetables and pasta  
"Xató" with smoked sardine and Romesco sauce  
Gratined meat cannelloni with cheese  
Charcoal-grilled spring onions with Romesco dip  
Vegetable lasagne with its béchamel (vegetarian)

**DESSERT TO CHOOSE FROM:**

Chocolate bomb-cake with a cream base  
Puff-pastry with Fresh cheese and strawberries  
Rum-soaked sponge cake with its ice-cream  
Pannacotta with milk syrup

**MAIN COURSE TO CHOOSE FROM:**

12-day aged grilled beef entrecote from Girona  
Soupy rice with cuttlefish, lobster, crayfish and mussels  
Oxtail stew with mashed potatoes  
Oven-baked cod with chickpeas from Anoia  
Meatballs with tomato and onion (vegetarian)