

WEEKLY MENU TO ENJOY AT HOME

TUESDAY 25/03/25

STARTERS TO CHOOSE FROM:

Marinera-style stewed potatoes

Mushroom salad with bacon and crispy onion

Yakisoba with vegetables, soy sauce and fried egg

El Racó-style potato salad, frankfurt and mustard mayonnaise

Legume cream with turmeric oil (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Chicken curry with apple

Squid leg stew with peas

Veal liver with tomato and onion

Grilled jumbo sausage and black pudding with beans

Spinach burger with a garnish (vegetarian)

DESSERT TO CHOOSE FROM:

Crêpe with whipped cream and strawberries

Assorted fresh fruit

Catalan Melody Crème Brulée mousse

Passion fruit cream

Natural logurt from Cal Manyà

Ice-cream of the day (only in the premises)

WEDNESDAY 26/03/25

STARTERS TO CHOOSE FROM:

Catalan-style broad beans with pork ribs and sausages

Rice salad with garlicky prawns

Spaghetti with tomato and pesto

El Racó-style potato salad with marinated salmon

Grilled pumpkin cream with sesame oil (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Slow-cooked Duroc pork shank with BBQ sauce

Pan fried squid rings with romesco mayonnaise

Grilled shepherd's Lamb with baked potato

Grilled beef steak with spicy potatoes

Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Crêpe with whipped cream and strawberries

Assorted fresh fruit

Catalan Melody Crème Brulée mousse

Passion fruit cream

Natural logurt from Cal Manyà

Ice-cream of the day (only in the premises)

THURSDAY 27/03/25

STARTERS TO CHOOSE FROM:

Roast meat cannelloni with porcini béchamel

Cheese salad with mango

Local beans with green sauce and clams

Stuffed piquillo peppers with el Racó-style potato salad

Spinach cream with slow-cooked egg (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Seafood paella with cuttlefish, crayfish and mussels

Oven baked cod with Penyafort honey sauce

Grilled beef tongue with chimichurri sauce

Grilled jumbo sausage and black pudding with beans

Spinach burger with a garnish (vegetarian)

DESSERT TO CHOOSE FROM:

Crêpe with whipped cream and strawberries

Assorted fresh fruit

Catalan Melody Crème Brulée mousse

Passion fruit cream

Natural logurt from Cal Manyà

Ice-cream of the day (only in the premises)

FRIDAY 28/03/25

STARTERS TO CHOOSE FROM:

La Cigonya fish noddle casserole with queen scallops & alioli

Duck textures salad with strawberries

Stuffed aubergine with chicken curry

El Racó-style potato salad with Galician-style "Iacón"

Figueres onion cream with toasted bread and

gratinéed cheese (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Spicy tripe with chickpeas

Fresh fish from the market with a garnish

100% beef burger with spicy sauce

Grilled jumbo sausage and black pudding with baked potato

Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Crêpe with whipped cream and strawberries

Assorted fresh fruit

Catalan Melody Crème Brulée mousse

Passion fruit cream

Natural logurt from Cal Manyà

Ice-cream of the day (only in the premises)

WEEKEND, 29th & 30th March 2025

STARTERS TO CHOOSE FROM:

Seafood cream with smoked sardine tartare

Roast beef with tartare sauce, parmesan and arugula

Duck ravioli with vegetables and Ratafia béchamel

Grilled "Calçots" with romesco sauce

Vegetable lasagna with its béchamel (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Grilled 12-days aged Beef entrecote from Girona

Brothy rice with cuttlefish, lobster, crayfish and mussels

Baked sea bass with orange and Corinth raisin sauce

Beef in sauce with St. George's mushrooms

Meatballs with Samfaina (vegetarian)

POSTRES A TRIAR:

Passion fruit pannacotta with coconut foam

Strawberries with whipped cream

Chocolate bomb-cake with its ice-cream

Catalan Melody Crème Brulée mousse