

WEEKLY MENU TO TAKE AWAY

TUESDAY 08/04/25

STARTERS TO CHOOSE FROM:

Marinera-style stewed chickpeas

“Fuet” salad with pickle peppers, olives and rubbed tomato on bread

Cuban-style rice with fried egg

El Racó-style potato salad with guacamole and nachos

Carrot cream with pesto oil (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Slow-cooked Duroc pork cheek with BBQ dip

Hake Basque-style with mussels, asparagus and boiled egg

Grilled chicken breast with potato and vegetable purée

Grilled beef steak with garnish

Spinach burger with a garnish (vegetarian)

DESSERT TO CHOOSE FROM:

Grandma’s pudding

Pineapple carpaccio with strawberries

Chocolate-filled Lent fritters

Creamy yoghurt with muesli

Natural yoghurt from Cal Manyà

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

WEDNESDAY 09/04/25

STARTERS TO CHOOSE FROM:

Stewed lentils with pork ribs

Caesar salad with crispy bacon

Spinach strudel with cooked ham and goat’s cheese

El Racó-style potato salad with roast meat croquette

Leek and potato cream with slow-cooked egg (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Beef goulash with mushrooms

Fried squid with citrus mayonnaise

Marinated red pork skewers with potatoes and Padrón peppers

Grilled beef steak with a garnish

Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Grandma’s pudding

Pineapple carpaccio with strawberries

Chocolate-filled Lent fritters

Creamy yoghurt with muesli

Natural yoghurt from Cal Manyà

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

THURSDAY 10/04/25

STARTERS TO CHOOSE FROM:

Roast meat cannelloni with winter truffle béchamel

Gem lettuce salad with tuna and pickles

“Samfaina” with fried egg

El Racó-style potato salad with cold cuts from Mas Caballé

Celery cream with crispy vegetables (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Seafood paella with cuttlefish, crayfish and mussels

Baked cod with pepper sauce

Prok loin stuffed with goat’s cheese and apple

Grilled jumbo sausage and black pudding with beans

Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Grandma’s pudding

Pineapple carpaccio with strawberries

Chocolate-filled Lent fritters

Creamy yoghurt with muesli

Natural yoghurt from Cal Manyà

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

FRIDAY 11/04/25

STARTERS TO CHOOSE FROM:

La Cigonya fish noodle casserole, cod, and squid ink oil

Foie salad with apple and crispy onion

Potato and courgette omelette with rubbed tomato on bread

El Racó-style potato salad with roasted vegetables

Asparagus cream with Rosemary oil (vegetarian)

MAIN COURSE TO CHOOSE FROM:

Duroc pork ribs with mustard

Fresh fish from the market with a garnish

100% beef burger with spicy potatoes

Grilled jumbo sausage and black pudding with beans

Nuggets with BBQ dip (vegetarian)

DESSERT TO CHOOSE FROM:

Grandma’s pudding

Pineapple carpaccio with strawberries

Chocolate-filled Lent fritters

Creamy yoghurt with muesli

Natural yoghurt from Cal Manyà

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

WEEKEND, 12th and 13th April 2025

STARTERS TO CHOOSE FROM:

Traditional Catalan broth with stewed meat and vegetables

Salad with salmon, capers and goat’s cheese

Prawns with Romesco mayonnaise

Gratin roast meat cannelloni with béchamel

Vegetable lasagna with béchamel (vegetarian)

DESSERTS TO CHOOSE FROM:

White chocolate brownie with pistachios and mango

Lemon cava sorbet

Catalan crème brûlée with puffed biscuits

Fresh cheese mousse with strawberries

MAIN COURSE TO CHOOSE FROM:

Grilled 12-days beef entrecôte from Girona

Brothy rice with cuttlefish, lobster, prawns and mussels

Baked cod with chickpeas

Catalan-style roasted lamb shoulder

Meatballs with “Samfaina” (vegetarian)