

# el Racó TAPAS

Pitted Gordal olives

Kalamata olives

Cod fritters

Hummus

Beetroot hummus

Piquillo pepper hummus

Assortment of hummus (3)

“Burrata stracciata” with pesto

“Brava” potatoes with a spicy sauce

“Brava” sweet potatoes with a spicy sauce

Croquettes

- Roast meat
- Roast chicken
- Iberian cured ham
- Aubergin and goat’s cheese
- Oxtail
- Iberian pork fillet and honey
- Pumpkin and Parmesan cheese
- Vegan
- Wild mushrooms
- Serranita

½ metre of croquettes (selection of 8)

El Racó’s artichokes

- Artichoke with Iberian ham
- Artichoke with gorgonzola
- Artichoke with guanciale

Assortment of *artichokes* (selection of 3)

## SEASONAL SOUPS

For *chillier days...*

Cream of pumpkin  
With pumpkin and black sesame seeds

For *warmer days...*

Chilled watermelon gazpacho

## OUR SALADS

La Fresca del Norte

Lettuce, curly endive, rocket, red peppers, green peppers, Cherry tomatoes, tuna, Kalamata olives, onion and egg with a basil vinaigrette

Granna

Lettuce, curly endive, rocket, strawberries, quince jelly, hazelnuts, walnuts, sesame seeds, sunflower seeds and dates with a honey vinaigrette

Cesar *My way*

Lettuce, curly endive, rocket, pine nuts, croûtons, bacon, dates, apple and chicken with a Caesar salad sauce

La Racó

Lettuce, curly endive, rocket, smoked salmon, Cherry tomatoes, stewed pears and walnuts with a pear vinaigrette

Orange

Lettuce, curly endive, rocket, orange, goat’s cheese, Cherry tomatoes and hazelnuts with a honey vinaigrette

Our Caprese

Tomato confit, burrata and pesto sauce

Char-grilled vegetables

Asparagus, aubergine, courgette, red and green peppers, onion, garlic and Cherry tomatoes all marinated in Modena vinegar

Cod *esqueixada*

Cod, black olive pesto, curly endive, onion, tomato, green peppers and Gordal olives

The Saracen

Buckwheat, mushrooms, red pepper, tomato confit, onion, chicken, rocket with a basil and sage oil

## OUR BREAD

Racó bread

With roasted onion, tomato and black olive pesto

Homemade bread

Pizza bread

Garlic bread



Languages

GROUP MENUS  
TO SUIT YOUR NEEDS

## AU GRATIN

Sanvi’s macaroni

With a lean pork stir-fry, ham, chorizo, cheese and béchamel sauce

Empordà-style lasagne

With sautéed onion, veal, pork, tomato, cheese and béchamel

Cheese lasagne

With mozzarella, goat cheese, Havarti, Emmental and gorgonzola

Moussaka

Aubergine, courgette, onion, potato, minced pork and beef, tomato and béchamel sauce

Cannelloni

**Gnocchi alla Sorrentina**

Tomato sauce with onion and garlic, burrata

Parmigiana

Roasted eggplant, tomato sauce, mozzarella, basil and egg

**XL Cannelloni with foie sauce**

Beef cannelloni with truffle and foie

## Our FILLED PASTA DISHES

Ravioli ai funghi

With foie sauce and pine nuts

Panzotti alla burrata

With tomato and pesto

Gorgonzola and pear caramella

With a Gorgonzola and walnut sauce

Pork trotters and truffle “Raviolini”

With a mushroom sauce

Truffle ravioli

With oil, Parmesan cheese and walnuts

**Vegetable and goat cheese ravioli**

With walnuts, parmesan and wild flowers

## Our SAVOURY CRÊPES

Our Empordà-style galettes

Ham and Gouda cheese *galette*

Cocotte

Sweet and sour chicken, caramelised onion, cream cheese and egg

Canard

Duck confit with a dash of apple compote, chive and pine nuts

Crêpaccio Nero

Cold *galette* stuffed with Parmesan cheese shavings, rocket, walnuts and spinach, with a dash of honey vinaigrette, basil, walnut oil and red cabbage

Crêpaccio Rosso

Cold *galette* with seasoned beef carpaccio, Parmesan cheese and red cabbage, with a dash of basil-and-sage-infused oil and rocket lettuce

Nòrdica

Smoked salmon, cream cheese, mozzarella and rocket with a twist of lemon

## Organic Beef BURGERS

## OUR RISOTTOS

Made with rice from Pals, cooked to order

Spinach and Gorgonzola

Cuttlefish risotto cooked with its ink

Wild mushrooms

and Catalan black sausage

*Suquet* (Catalan fish stew)

with Palamós prawns

Cheese with Parmesan cheese crisp

Alla norma

Tomato, burrata, fried aubergine and pesto

Pumpkin and artichoke

Onion, garlic, burrata, sesame and pumpkin seeds

## Our PASTA DISHES

Our combinations have been designed taking into account the shape of the pasta and the texture of the sauce. Our pasta is cooked to order and then sautéed in the pan together with the sauce.

**If you are not convinced, come up with your own proposal!**

Traditional spaghetti alla carbonara

With Guanciale and Pecorino

Spaghetti alla carbonara *My way*

Gnocchi with scamorza cheese sauce

Rigatoni with a poker of cheese sauce

With walnuts

**Rigatoni with artichokes and guanciale**

With Pecorino

Tagliatelle al pesto

With pine nuts

Rigatoni alla bolognese

Tagliatelle al nero di seppia

Cuttlefish, black chanterelle mushrooms

and a touch of allioli

Spaghetti all’arrabbiata

Tagliatelle aglio, olio e peperoncino

Rigatoni alla puttanesca

Tomato, anchovy, olives, garlic, capers and chili pepper

Rigatoni with vegan Bolognese

Spaghetti alle vongole

Clams, fish broth, garlic and parsley

Tagliatelle with salmon

**Casarece with mushrooms cream**

**Casarece with carbonara**

## OUR MEAT DISHES

All our meat is grilled and served with a garnish of your choice: chips, sweet potato chips, rice, grilled vegetables or green salad. **You can ask for your meat to be served with a BBQ, pepper or blue cheese sauce or caramelised onion.**

Racosteak. Our house 200 g beef burger

**New Caruso.** 300 g boneless entrecôte.

Maturing process 30 days

**New Gran Caruso.** 500 g boneless entrecôte.

Maturing process 30 days

Pio-Pio

Chicken brochette with bacon, red and green peppers and onion served with sweet and sour sauce

Large beef carpaccio

With honey and mustard sauce

Tartare

180 g steak tartare served with toast 100% Girona-reared beef

La Súper!!!

200 g beef burger with sliced tomato, curly endive, caramelised onion, Gouda cheese and fried egg, with a dash of our secret Racó sauce. Served with chips

L’extra!!!

200 g beef burger with apple compote, rocket, bacon and Parmesan cheese. Served with a Vivace sauce (yoghurt, mustard and mayonnaise) and sweet potato chips

Carrot Burger

With lettuce, courgette, honey and mustard sauce. Served with chips

Artichoke Burger

Semi dried tomato, mushrooms, blue cheese sauce and rocket. Served with chips

# el Racó’S PIZZAS



We suggest the ideal dough for each pizza but if you prefer a different one, just ask.

We also make gluten-free dough (€3.00 supplement)

*thin crust*

**MARGHERITA**

Tomato, mozzarella and oregano

**CLASSIC**

Tomato, ham, mozzarella and pesto

**SICILIAN**

Tomato, all’arrabbiata sauce, mozzarella, tuna, anchovies, capers, oregano and black olives

**TARTUFATA**

Cream cheese, mozzarella, scamorza, truffle sauce, wild mushrooms, parmesan and truffle oil

**SMOKED**

Tomato, mozzarella, bacon, mushrooms, Parmesan cheese and oregano

**CHEESE**

Blue cream cheese, Gorgonzola, mozzarella, Gouda, scamorza, cream cheese, walnuts and oregano

**TROPICAL**

Tomato, ham, mozzarella, sweet and sour chicken, pineapple and oregano

**LA IBÈRICA**

Tomato carpaccio, acorn-fed Iberian cured ham and Parmesan cheese and Parmesan crunch

**LA XEF**

Tomato, mozzarella, bacon, mushrooms, egg, onion, cherry tomatoes, rocket and oregano

**LA CARPACCIO**

Cream cheese, mozzarella, seasoned beef carpaccio, Parmesan cheese, rocket, oregano and a basil-and-sage-infused oil

**LA GAMBA**

Mozzarella, Parmesan cheese, *suquet* (Catalan fish stew) with mussel and squid, chopped garlic and parsley and Palamós prawns

**LA BUTI**

Mozzarella, cream cheese, wild mushrooms, roast onion and *butifarra* sausage

**LA TUMACAT**

All’arrabbiata sauce, mozzarella, burrata, cherry tomatoes, semi-dried tomato, garlic, basil and pesto

**PUTURRÚ DE FOIE**

Cream cheese, mozzarella, foie, porcini and wild mushrooms, chives and truffle-and-thyme-infused oil

**CALZONE**

Tomato, mozzarella, egg, bacon, onion, anchovies, fresh basil and oregano

**PIZZA POP**

Mozzarella, octopus, onion, pepperoncino oil and sweet paprika

*thick crust*

**GARDEN PIZZA**

Cream cheese, mozzarella, artichoke, eggplant, cherry tomato and thyme

**ROQUEFORT**

Blue cream cheese, Roquefort, mozzarella, walnuts and oregano

**QUEEN MARGHERITA OF ITALY**

Tomato confit, buffalo mozzarella, Parmesan cheese and pesto

**LA SOBRADA**

Tomato, *sobrassada* (Majorcan pork and paprika pâté) with honey, buffalo mozzarella, chives... and a touch of chocolate

**PIZZA FILEMONA**

Truffled Mortadella Bologna DOP, burrata, rocket, pistachio, wild flowers and truffle oil

**LA + BÈSTIA**

Spicy meat and tomato sauce, mozzarella, green chili, pepperoni and oregano

**PIZZA ZUCCAMORZA**

Pumpkin cream, potatoes, mozzarella, scamorza, guanciale and wild flowers

**PULLED PIZZA**

Tomato, mozzarella, pulled pork, onion, BBQ sauce and chives

**PIZZA MARGARITA STRACCIATAA**

Tomato confit, Pizzutello tomato, burrata and basil and sage oil

*cereal crust*

**VEGETARIAN**

Tomato confit, mozzarella, onion, courgette, mushrooms, red pepper and oregano

**LA TERRA**

Mozzarella, green asparagus, aubergine, courgette, green and red peppers, onion, garlic and tomatoes, all grilled with thyme and rosemary and served with Romesco sauce

**LA PERA**

Cream cheese, mozzarella, stewed pear, Gorgonzola, walnuts and oregano

**SALMON PIZZA**

Mozzarella, cream cheese, salmon, rocket, capers and a basil-and-sage-infused oil

Our pizzas are made using *fior di latte mozzarella*

**TUNA PIZZA**

**HAM PIZZA**

**CHEESE PIZZA**



All the products on this menu can be ordered as a takeaway meal



elraco.com

