

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

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

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



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

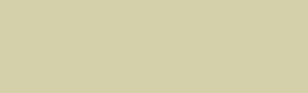
L’extra!!!

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



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



el Racó

Pizzeria mmmmediterrània

elraco.com

Instagram, TikTok, YouTube icons

PLEASE ASK FOR OUR SPECIAL MENU IF YOU SUFFER FROM FOOD INTOLERANCES

Quality is our main course

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

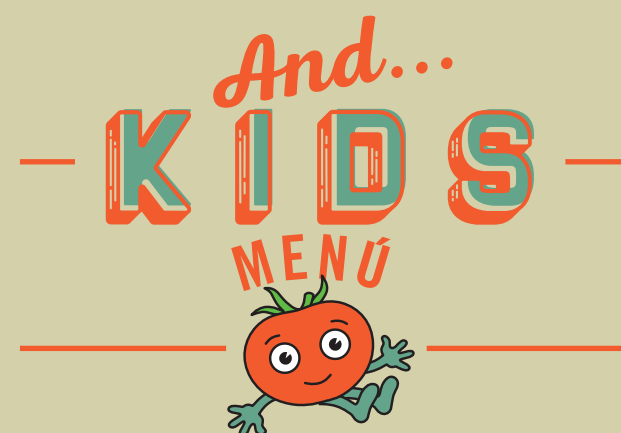
HAM PIZZA

CHEESE PIZZA



Languages

GROUP MENUS TO SUIT YOUR NEEDS



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