

el Racó tapas

Pitted Gordal olives

Kalamata olives

Cod fritters

Hummus

Beetroot hummus **NEW 2023**

Piquillo pepper hummus **NEW 2023**

Assortment of hummus (3)

“Burrata stracciata” with pesto

“Brava” potatoes with a spicy sauce

“Brava” sweet potatoes with a spicy sauce **NEW 2023**

Croquettes

- Roast meat
- Iberian cured ham
- Oxtail
- Pumpkin and Parmesan cheese
- Wild mushrooms
- Roast chicken
- Aubergine and goat's cheese
- Iberian pork fillet and honey **NEW 2023**
- Vegan

½ metre of croquettes (selection of 8)

El Racó's “espardenyes” with

- Tomato confit with anchovy
- Roquefort and walnuts
- Caramelised onion with goat's cheese
- Iberian cured ham and tomato

Assortment of “espardenyes” (selection of 4)

our bread

Racó bread
With roasted onion, tomato and black olive pesto

Homemade bread

Pizza bread

Garlic bread **NEW 2023**

seasonal soups

For chillier days...

Cream of mushroom

Cream of pumpkin
With pumpkin and black sesame seeds

For warmer days

Chilled watermelon gazpacho

Cream of courgette

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 Taleggio, Fontina, Emmental and Cheddar

Moussaka
Aubergine, courgette, onion, potato, mincemeat, tomato and béchamel sauce

Cannelloni **NEW 2023**

our salads

La Fresca del Norte
Lettuce, curly endive, rocket, red peppers, green peppers, tomato, 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

Caesar 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, tomatoes, stewed pears and walnuts with a pear vinaigrette

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

Char-grilled vegetables
Asparagus, aubergine, courgette, red and green peppers, onion, garlic and tomatoes all marinated in Modena vinegar

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

La Caprese (seasonal)
Tomato, burrata and pesto

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 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 **NEW 2023**

Cheese with Parmesan cheese crisp

Alla norma
Tomato, burrata, fried aubergine and pesto

our filled pasta dishes

Ravioli ai funghi
With foie sauce and pine nuts

Panzotti alla burrata
With tomato and pesto

Pumpkin raviolone
With Parmesan cheese sauce and Amaretti biscuits

Gorgonzola and pear caramella
With a Gorgonzola and walnut sauce

Pork trotters and truffle “Raviolini” **NEW 2023**
With a mushroom sauce

Truffle ravioli **NEW 2023**
With oil, Parmesan cheese and walnuts

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 **NEW 2023**

Spaghetti alla carbonara My way

Rigatoni with a poker of cheese sauce (with walnuts)

Tagliatelle al pesto (with pine nuts)

Rigatoni alla bolognese

Tagliatelle al nero di seppia
Cuttlefish, black chanterelle mushrooms and a touch of allïoli

Spaghetti all'arrabiata

Tagliatelle aglio, olio e peperoncino

Rigatoni alla puttanesca
Tomato, anchovy, olives, garlic, capers and chili pepper

Spaghetti Périgord
Duck confit, cream and dates

Rigatoni with vegan Bolognese

Spaghetti alle vongole
Clams, fish broth, garlic and parsley **NEW 2023**

Tagliatelle with salmon

Tagliatelle a la puttanesca **NEW 2023**

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 burger

Petit Caruso. 200 g entrecôte

Caruso. 300 g entrecôte

Gran Caruso. 500 g entrecôte

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

100% Girona-reared beef Tartare. 180 g steak tartare (100 % Girona-reared beef), served with toast

organic beef burgers

La Súper!!!

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

Carrot Burger **NEW 2023**

With lettuce, courgette, honey and mustard sauce and 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'arrabiata sauce, mozzarella, tuna, anchovies, capers, oregano and black olives

Smoked

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

Cheese

Blue cream cheese, Gorgonzola, mozzarella, Gouda, goat's cheese, 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 **NEW 2023**

All'arrabiata 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

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

THICK CRUST

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 **NEW 2023**

Mortadella Bologna DOP, burrata, rocket, semi-dried tomatoes, olive oil and truffle oil

La + Bèstia

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

Pulled Pizza **NEW 2023**

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

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

elraco.com



el Racó

Pizzeria
mmmediterrània



Allergens



Languages

GROUP MENUS
TO SUIT YOUR NEEDS



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

QUALITY
IS OUR
MAIN
COURSE