

# LA QUINTA JUSTA

## Snacks

<b>The “braves”</b> of the House (fried potatoes in spicy sauce)	5,90 €
<b>Squid flouring</b> with alioli (citrus fruits mayonnaise)	7,85 €
<b>The stew</b> of artichokes with clams	9,45 €

## Vegetables, Salads, Toasted bread and Rice

<b>The flavours Salad</b> la Quinta Justa, lettuce, apple, orange, tomato, pepper, strawberries and crunchy leek.	6,45 €
---	--------

<b>The Seasonal Vegetables</b> of the Orchard with hummus of legumes.	8,90 €
---	--------

<b>The beetroot Ravioli</b> with cheese and vinaigrette of anchovies of L'Escala.	9,50 €
---	--------

<b>The bread pie</b> of Hostalets with escalivada (roasted vegetables), pickled hock, Padron peppers and almadroch (cheese mayonnaise).	9,80 €
---	--------

<b>The bread pie</b> of Hostalets with Iberian cured ham.	16,40 €
---	---------

<b>The Roast-beef</b> of entrecôte, sheep cheese Mas Farró shavings, arugula, grain crunchy bread and mustard vinaigrette.	13,00 € 
--	---

<b>The Micuit</b> duck with quince and ratafia reduction.	14,50 €
---	---------

<b>The Creamy Mushrooms Rice of Pals</b> with duck foie gras and sheep cheese Mas Farró.	13,20 €
--	---------

## From the sea

<b>The Grilled Squid</b> with seaweed rice and reduction of squid ink.	9,90 €
--	--------

<b>El Potó</b> Grilled Octopus with “panko” (Japanese grated bread) and stew made of fesols (haricot beans).	15,90 €
--	---------

<b>The Salmon Tartare</b> with mango and coconut milk bread.	9,90€
--	-------

<b>The Hake</b> cooked with extra virgin olive oil from Empordà with clams.	14,90€
---	--------

<b>The Cod</b> confit in virgin olive oil with creamy peppers, smoke roast aubergine and courgette.	16,50 € 
---	---

<b>The angler fish</b> with Iberian cured ham and chanterelles.	19,50 €
---	---------

<b>The Tuna Tataki</b> with hummus (chickpea purée) and soya dressing.	14,50 €
--	---------

## The Meat

<b>The duck leg</b> confit in terrine with prunes, dried apricots and orange sauce.	14,10 €
---	---------

<b>The boneless Lamb Shoulder</b> , reduced juice, fennel, green asparagus and apple from Girona.	16,35 €
---	---------

<b>The Veal Terderloin</b> of Girona, wild mushrooms purée and grilled foie gras escalope.	21,50 €
--	---------

<b>The Sea and mountain</b> Pork ribs confit with lobster Parmentier.	15,50 € 
---	---

<b>The Veal Cheek</b> with mashed potatoes and ratafia sauce of Olot.	14,50 € 
---	---

<b>The Steak tartare</b> of veal of Girona with toasted bread pie from Hostalets.	21,50 €
---	---------

## Grilled with garnish: home fried potatoes or grilled vegetables or oven potatoes or salad or fesols/beans of Santa Pau.

*Salt and pepper sausage.	9,90 €	*Macarroni casserole with parmesan cheese	6,95 €
---------------------------	--------	---	--------

*Meat Cannelloni of grandmother Maria		* Beef steak.	15,50 €
---------------------------------------	--	---------------	---------

with sheep cheese Mas Farró.	10,60 €		
------------------------------	---------	--	--

TVA INCLUDED IN ALL PRICES

BREAD, OLIVE OIL, ... 1,25 € PER PERSON

---

# LA QUINTA JUSTA

---

## Traditional desserts

Catalan cream with Carquinyoli of farro de la Garrotxa.	2,95 €
Egg flan.	2,95 €
Dried fruits with Moscatell o Garnatxa de l'Empordà.	5,80 €
Fresh orange juice.	2,75 €
Assorted of natural fruit.	2,95 €
Made by us	
Coconut flan with its ice cream.	2,95 €
Biscuit ice cream with almonds, raisins and hot chocolate.	3,60 €
Volcanet of dark chocolate and mandarin sorbet (made at the moment, 10 minutes of cooking)	4,55 €
Braised red fruit with white chocolate sponge cake and mint sorbet.	4,20 €
Three chocolates mousse with Verbena foam.	4,20 €
Dark chocolate brownie with walnuts and yogurt ice cream de La Fageda.	4,20 €
Pineapple carpaccio with burnt cream and ratafia ice cream.	4,50 €
Apple cake with toffee and vanilla ice cream.	4,65 €
Pannacotta with strawberries and fresh mint sorbet.	4,20 €
Crumble of apple and fajol with cottage cheese and honey.	4,20 €

## TO SHARE 2 PEOPLE

Chocolate fondue with fresh fruit, farro sponge cake and fajol sponge cake.	6,50 €
Little volcanic follies.	6,50 €

Artisan Ice creams and sorbets	4.20 €
--------------------------------	--------

Ice Cream of yogourt de la Fageda  
Ice Cream of Coconut  
Ice Cream of Turró de Xixona  
Ice Cream of chocolate  
Ice Cream of Italian vanilla  
Ice Cream of Hazelnut  
Ice Cream of Ratafia  
Ice Cream of Tortell d'Olot  
Sorbet of Mint  
Sorbet of Mandarin  
Sorbet of Lime  
Sorbet of Lemon