

THE GASTRONOMIC MENU 36.30

* complete table

A summary with tasting format of the menu and a tour of Volcanic Cuisine products which includes 1/2 liter of mineral water and bread from the Hostalets d'en Bas wood-fired oven.

Menus cannot be shared. Their offer may vary depending on the season or the chef's recommendation

· Kitchen open from 1pm to 3.30pm and from 8pm to 10.30pm, the restaurant is opened from 1pm to 5pm and from 8pm to 0.30am.

This menu will be adapted with vegetarian/vegan dishes and/or other requests only with prior order.

The snacks.

Smoked Oyster with garum and pickled cucumber with its flower from "Verdures la Canya".

-

The aubergine and tuna tartar with Garrotxa goat cheese and EVOO ice cream.

Zucchini nest and "Verdures la Canya" flower with cod brandade and egg from "Mas Castanyer" at low temperature.

-

Can of sea and mountain of Pals rice with mushrooms, candied papada, fesols of Santa Pau and squid.

-

The French toast with a version! of Olot de Can Carbasseres tortell with Ripollesa sheep's milk, vanilla pear, salted caramel ice cream and ratafia reduction.

* We give you the opportunity to change the dessert for a table of local cheeses (supplement 6 €).

Small volcanic madness.

Selection of our wine cellar to pair with the gastronomic menu:

ESCUMÓS NATURAL DE FLORS: SAMBUKINA NATURE 75 cl. Flor de saüc. Relat de la primavera a la Garrotxa. Les Preses. 27,65

FER VOLAR COLOMS White flower. Muscat and gewürztraminer. White DO Catalunya. Cellar Segura Viudas. 14,50

RIGAU ROS CRIANZA Cabernet Sauvignon, Garnatxa Negra and Merlot. Red DO Empordà. Cellar Oliveda. 12 months aged in american oak barrels and 12 months in bottle. 14,50

TORELLÓ BRUT RESERVA AGRICULTURA ECOLÓGICA 18,50

OUR À LA CARTE

The kitchen is open from 1:00 p.m. to 3:30 p.m. and from 8:00 p.m. to 10:30 p.m., the restaurant is open from 1:00 p.m. to 5:00 p.m. and from 8:00 p.m. to 12:30 p.m.

If you have any allergies or intolerances let us know.

Snacks, bread, oils ... 1,25 / person. We have available bread suitable for celiacs 1.50.

VAT included in all prices.

To start opening your mouth

Spicy olives Perelló "Manzanilla" 150 g. 3,95 €

Spicy Perelló "Gordal" olives 150 g. 3,95 €

Anchovy stuffed olives. 2,90 €

House anchovies, 8 fillets. 12,10 €

Tellerines drowned in white wine. 11,90 €

The braves of the house. 6,10 €

Coca dels Hostalets with tomato and Iberian ham, 4 units. 20,05 €

Olot potatoes, 4 units. 9,20 €

Pack 2 Oyster La Belle Huître with citrus, pepper and tabasco and 2 glasses of cava. 18,00 €

La Belle Huître oyster with citrus, pepper and tabasco. 6,20 € unit

€

Our tables

Proximity cheese table: cow cheese Xiroi "La Xiquella", Mas Farró sheep cheese, sheep cheese Llanut Mas Marcè, goat cheese Garrotxa "Bauma", with seasonal jams to eat alone or to share. 13,60 €

PAIRING: * SAMBUKINA TRAGINERA. 75 cl. Recipe for flowers with carobs (hazelnuts). Story of the Porters. Les Preses. 23,35 €

Table of sausages from La Garrotxa with dough bread from Hostalets and tomato. 13,60 €

€

Starters

Quinta Justa flavor salad. 8.90 €

Vegetable escalivada salad with burratina. 12.20 €

Tomato salad from "Verdures La Canya" with onion, olives and pickled with candied tuna homemade. 14.30 €

Tomato salad with buffalo mozzarella, oregano and basil. 13.20 €

"Verdures la Canya" courgette nest with cod-filled badocs and basil vinaigrette. 13.60 €

Warm cream of courgette from "Verdures la Canya" with low-cooked organic egg from "Mas Castanyer". 11.70 €

Empedrat beans with cod and olive oil. 11.90 €

Our coca recapte cake with vegetables and homemade porchetta. 11.90 €

Snails with meat sauce (24 u.) with a spicy touch. 17.20 €

Duck micuit with figs and ratafia reduction. 15.40 €

È

Pasta

Grandma's cannelloni with béchamel and Mas Farró sheep's cheese. 11.20 €

Macaroni in the casserole with parmesan. 8.50 €

Casserole noodles with cuttlefish, ribs and sausages (minimum 2 people, 15-20 minutes). 16.50 € per person

Noodles rossejat with cuttlefish, peas and aioli. (minimum 2 people, 15-20 minutes). 16.50 € per person

È

Pals rice (minimum 2 people, 20-25 minutes)

Sea and mountain rice. 18.40 € per person

Black rice with cuttlefish, ink and peas. 16.50 € per person

Dry

Can of dry rice with seasonal vegetables, mushrooms and rossinyols. 16.50 € per person

Can of dry rice with strains and pig's feet. 16.50 € per person

Can of Duroc pork secret dry rice with crayfish. 17.20 € per person

Can of dry rice with rossinyols and veal picanya. 18.40 € per person *

Brothy

Rice in mountain casserole (rabbit, pork chop, sausages, mushrooms and peas). €17.20 per person

PAIRING: * SAMBUKINA DERELICTA. 37,5 cl. Sparkling cider from abandoned apple trees from La Garrotxa and flavored with flowers. Story of the abandoned. Les Preses. 19,35 €

È

Meat

Pork feet with tomato and meatballs. 12.90 €

Duroc pork chop with baked apple and sweet and sour sauce. 13.20 €

Lamb shoulder terrine with oven potato and reduction of its juice. 19.50 €

Beef with potato parmentier with ratafia Russet sauce. 18.20 €

Matured cow tartar with Hostalets coca crunch. (classic style with vinaigrette or natural with its seasonings) (made and cut on the spot with a knife, spiciness from 0 to 10 for the bravest). 29.90 €

È

The grill

The "Txuletón", average "30 days" DRY AGED beef +/- 1kg with garnish to taste (ideal for sharing). 47,50 € / kg (price according to weight)

Grilled lamb with garnish (1 leg, 1 rib, 1 medium) 14.40 €

Young beef fillet with garnish. 29.80 €

Grilled steak with garnish. 26.50 €

€

From the sea

Eggplant tartare and red tuna tartare with goat cheese Garrotxa and OVE ice cream. 15.50 €

Red tuna tataki, soy, Santa Pau bean hummus, kimchi mayonnaise and caramelized sesame. 17.90 €

Rooster of Sant Pere with grilled vegetables. 19.30 €

Suprema of marinated salmon with soy and vegetables. 13.50 €

Grilled squid with courgette from "Verdures la Canya" and Iberian oil. 16.50 €

€

And sweet in the à la carte

(Homemade dessert at the moment, waiting time 10 minutes min.)

Proximity cheese table: cow cheese Xiroi "La Xiquella", Mas Farró sheep cheese, sheep cheese Llanut Mas Marcè, goat cheese Garrotxa "Bauma", with seasonal jams to eat alone or to share. 13,60 €

PAIRING: Sambukina Traginera 75 cl. Recipe for flowers with carobs (hazelnuts). Story of the Porters. Les Preses. 23,35 €

Chocolate fondue with seasonal fruit, Bianya spelled gingerbread and Batet de la Serra buckwheat. (ideal for sharing) 7,10 €

Dessert cart. 6,20 €

Dark chocolate volcano with coconut ice cream. 7,50 €

The Torrija de Santa Teresa with a version! of Olot de Can Carbasseres tortell with Ripollesa sheep's milk, vanilla pear and salted caramel ice cream. 6,20 €

Burned Catalan cream with Bianya spelled carquinyolis. 4,10 €

Vanilla panna cotta and strawberry coulis and chocolate ice cream. 4,20 €

Girona apple tatin with toffee and vanilla ice cream. 6,20 €

Coconut milk custard with its ice cream. 4.90 €

Dried fruits jar I : almonds and hazelnuts. 5.95 €

Dried fruits jar II : raisins, plums, orellanas and figs. 4.95 €

THE SHYMPHONIC MENU 27.80

·A market cuisine menu, holiday, weekend and weekday nights·

·Kitchen open from 1 p.m. to 3:30 p.m. and from 8 p.m. to 10:30 p.m., restaurant open from 1 p.m. to 5 p.m. and from 8 p.m. to 12:30 a.m.

If you have any allergies or intolerances, let us know. We have available bread suitable for celiacs 1.50.

First to choose

Salad of Quinta Justa flavors with crispy leek. *

“La Canya vegetables” tomato salad with Figueres onions, olives and pickles with homemade candied tuna.

Empedrat (cod and haricot beans salad) with cod brandy and olive dressing.

Warm cream of courgette from “Verdures la Canya” with organic egg “Mas Castanyer” poché. *

Our coca de recepte with vegetables and homemade porchetta.

Tomato Salmorejo with egg and cod.

Seconds to choose

Grilled cuttlefish with vegetables.

Grilled sardines with garlic and persil.

Ham stew with mushrooms, onions and potato.

Low-temperature veal with creamy potato and Russet ratafia sauce.

Chicken and vegetable wok with satay sauce.

Quinoa burger with fesols hummus.*

Black rice with cuttlefish and peas. (min. 2 people, 20 minutes, supplement €2/pax)

Desserts to choose

Coconut milk flan with ice cream.

Cream and vanilla panna cotta with strawberry coulis and chocolate ice cream.

Burnt Catalan cream with wheat flour carquiñolis.

Assorted natural fruit with lemon sorbet. *

Glass of hazelnut ice cream.

Ice cream cut to taste: vanilla, cream and chocolate or Xixona nougat.

Cake from our dessert cart (ask our staff).

Capriccio Sandro Desii – Artisan ice cream: Crunchy vanilla / Kefir & Lime / Citrus. (€1 supplement)

Selection cheese to accompany jams and crusty bread. (supplement €2.50).

* vegan customizable.

Included is 1/2 liter of mineral water and bread from the wood-fired oven Els Hostalets d'en Bas. Menus cannot be shared. Containers and bags are charged €0.30 per unit.

DAILY MENU 18.90

Menu from Monday to Friday at noon -except holidays, Wednesday weekly rest-. The kitchen is opened from 1pm to 3.30pm and from 8pm to 10.30pm, the restaurant is opened from 1pm to 5pm and from 8pm to 0.30am.

This menu includes 1/2 liter of mineral water or 1/2 liter of house wine jug and Hostalets wood-fired bread. Beers or soft drinks are not included. Menus cannot be shared.

Dish of the day (Salad bowl, dish of your choice and dessert): 17.70 -1/2 menu of the day (Dish of your choice and dessert): 16.10

Option with glass of wine supplement: white Chardonnay Viura 1,90 white Moscatel (sparkling wine) 1,90 white Gewürztraminer 1,90 red Empordà Rigau Ros criança 2,50

THE STARTERS

La Quinta Justa flavoured salad with crunchy leek.

Macaroni au gratin with parmesan.

“Salmorejo” of tomato from “Verdures La Canya” with egg and cod.

Tomato salad from “Verdures La Canya” with mozzarella. (+ 3)

“Verdures La Canya” eggplant and tomato tartar with lime ice cream with basil.

Warm courgette cream with “Mas Castanyer” eco egg at low temperature.

Russian salad of the day with tuna confit.

THE MAIN COURSE

Pork chop with soya sauce and mashed potatoes.

Grilled chicken leg with our potatoes.

Quinoa and carrot burger with bean hummus.

Grilled sole with vegetables.

Grilled sardines with garlic and persil.

Beef cooked at a low temperature with spring onions, mushrooms and mustard sauce. (+3)

THE RICES OF THE DAY (rice from l'Estany de Pals):

Sea and mountain rice. (min. 2 people, 20 min)

Dry rice with trotters and mushrooms. (min 2 people, 20 min)

AND SWEET

Melon fruit.

Cream panna cotta with strawberry coulis.

Assorted natural fruit.

Burnt Catalan cream from the house.

Cake from the dessert cart.

Crème caramel of coconut milk.

Curd with orange compote or honey.

Capriccio Sandro Desii – Artisan ice cream to choose from: Cruncky vanilla – Kefir & Lime – Citrus (surcharge 1.50 €)

Peace of cheese from our selection with jams and crusty bread to accompany. (surcharge 2.50)

Jar of nuts I: almonds and hazelnuts. (surcharge €1.50)

Jar of nuts II: raisins, plums, orellanas and figs. (surcharge €1.50)

MENU FOR THE LITTLE ONES (UNTIL 9 YEARS OLD) 16.10

· dish to choose + dessert ·

·The kitchen is opened from 1pm to 3.30pm and from 8pm to 10.30pm, the restaurant is opened from 1pm to 5pm and from 8pm to 0.30am.

MAIN DISH TO CHOOSE:

Macaroni in a casserole with Parmesan cheese.

Battered chicken fingers with garnish.

Fish of the day with garnish.

“Natrus” burger 100% Angus pasture beef with garnish.

The garnish of the dishes can be vegetables, mashed potatoes, hot potatoes, home fries or salad.

AND DESSERT:

Catalan house cream.

Natural yogurt from the farm “La Fageda”.

Ice cream terrine: strawberry, chocolate or lemon.

Sliced ice cream with cookie: cream, chocolate, vanilla or Xixona nougat.

Assorted natural fruit.

Cake of the day.

This menu includes 1/2 liter of mineral water and Hostalets wood-fired bread. Menus cannot be shared.