

A market kitchen menu. (weekend and week nights)

Starters to choose:

Noodle and rice soup.

Pomegranate and pumpkin flower salad with brandy.

Trinxat Sliced "Verdures la Canya" cabbage and bacon.

Bean and pork casserole with sherry vinegar and orange.

"Verdures La Canya" pumpkin cream with egg cooked at a low temperature from "Mas Castanyer". *

Our *coca de recapte* with vegetables from Mulleres' garden and porchetta from the house.

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The main course to choose:

Carn d'olla.

Corball in the oven with baked potatoes.

Ham stew with mushrooms, onions and potato.

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

Can Riera sausage with *fesols* with beans or homemade fried potatoes.

Quinoa burger with bean hummus. *

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And sweet to choose from:

"La Fageda" yogurt with toppings and jams.

Coconut milk flam with its ice cream.

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

Burnt Catalan cream with farro carquinyolis.

Assorted natural fruit with lemon sorbet. *

Glass of coffee ice cream.

Sandro Desii ice cream to taste: vanilla, cream, chocolate or Xixona nougat.

Cake from our dessert cart (ask our staff).

This menu includes $\frac{1}{2}$ liter of mineral water (supplement for sparkling water 2.50 €) and bread from the Bataller dels Hostalets d'en Bas wood oven. We have gluten-free bread available for 1.50 €.

Menus cannot be shared. *adaptable vegan.

Complete table.

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

Menus cannot be shared. Its offer may vary according to the season or the chef's recommendation.

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

The snacks

(Mas Farró cheese lollipop / Seed and bean crackers / Bianya farro crust with forest herbs)

Duck micuit with apple and Olot ratafia reduction

The roasted pumpkin "Verdures la Canya" with its flower and brandade.

Scallop with Santa Pau bean hummus and citrus.

Lobster cream and monkfish with low-temperature eco-friendly "Mas Castanyer" egg.

Can of sea and mountain rice from Pals with strains and drumsticks, confit papada and potera squid.

The Torradeta de Santa Teresa with a version! of Olot de Can Carbasseres tortell with Ripollesa sheep's milk, vanilla pear and salted caramel ice cream. * *We give them the possibility to change the dessert for a table of local cheeses (€6 supplement).*

Little volcanic follies.

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

Natural sparkling wine with flowers: Sambukina Nature 75 cl. Elder flower Story of spring in La Garrotxa. € 27.65

Fer volar coloms 2022. Floral white. Muscat and gewürztraminer. White DO Catalonia. Celler Segura Viudas. € 14.50

Rigau Ros criança 2021. Cabernet Sauvignon, Grenache Black and Merlot. Black DO Empordà. Olivada Winery 12 months aging in American oak barrels and 12 months in the bottle. € 14.50

Perdre el Nord. Merlot. Winery Empordàlia. Young cherry-colored wine made from organically produced vines with aromas of cherry, blackberry and notes of pepper and licorice. € 14.50

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 €

€

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 €

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Starters

Quinta Justa flavor salad. 8.90 €

Lettuce and cherry tomato salad with buffalo mozzarella. 8.90 €

Santa Pau bean sauté with asparagus sausage 11.50 €

Pumpkin cream from "Verdures la Canya" with low-cooked organic egg from "Mas Castanyer". 12.70 €

Our coca recapte cake with vegetables and homemade porchetta. 12.90 €

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

€

LA QUINTA JUSTA

Pasta

Grandma's cannelloni with béchamel and Mas Farró sheep's cheese. 12.20 €

Macaroni in the casserole with parmesan. 8.50 €

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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 autumn vegetables with mushrooms and rossinyols. € 16.50 per person *

Can of dry rice with mushrooms, rosinyols and pig's feet. € 16.50 per person *

€

Meat

Pork feet with tomato and meatballs. 12.90 €

Haw stew with seasonal mushrooms. 13.20 €

Lamb shoulder 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 €

€

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 €

€

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 €

Grilled corball with vegetables and citrus aroma. 16.50 €

Squid stuffed with Duroc pork with orellanas, plums and potato. €16.50

Baked sea bream with potatoes and onions. 15.50 €

Grilled squid with sautéed vegetables and ink mayonnaise. 16.50 €

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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 €

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 €

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.

Beef burger 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.

The menu of the day 18,90 €

Lunch menu from Monday to Friday – except holidays, weekly rest Wednesday and Thursday.

Dish of the day 17,70 € Salad bowl, choice of dish and dessert

½ Daily menu 16,10 € Choice of dish and dessert

This menu includes ½ liter of mineral water (supplement for sparkling water €2.50) or ½ liter of house wine in a jug and bread from the Bataller dels Hostalets d'en Bas wood-fired oven. Beers or soft drinks are not included. Menus cannot be shared. We have gluten-free bread available for €1.50.

THE STARTERS:

Salad of Quinta Justa flavors with crispy leeks.

Macaroni au gratin with parmesan.

Empedrat with beans and candied tuna.

"De l'Hort d'en Mulleres" pumpkin cream with "Mas Castanyer" organic egg at low temperature.

Sliced cabbage and potato with bacon.

Salad with mozzarella cheese. (+ 3€)

Escudella.

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THE MAIN DISHES:

Carn d'olla.

Confit pork chop with soy sauce and creamy mashed potatoes.

Lamb breast and neck with pepper samfaina.

Grilled chicken thigh with our potatoes.

Quinoa and carrot burger with grilled vegetables

Hake with vegetables.

Grilled sardines with garlic and persil.

Can Riera sausage with fesols.

Grilled potera squid with vegetables. (+ €3.90)

THE RICES OF THE DAY:

Arròs de l'Estany de Pals

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

Dry rice with ceps and pig's trotters. (min, 2 people, 20 min.)

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AND SWEET:

Cream and vanilla panna cotta with strawberry coulis.

Assorted natural fruit.

Burnt Catalan cream from the house.

Cake from the dessert cart.

Flam of coconut milk.

Mató cheese with apple or orange compote.

Fageda yogurt with toppings and jams.

Capriccio Sandro Desii – Artisan ice cream to choose from: Kefir & Lime – Citrus. €1.50

Can of nuts I: almonds and hazelnuts. €1.50

Can of dried fruits II: raisins, plums, orellanas and figs. €1.50

Option with glass of wine supplement: white Chardonnay Viura €1.90 white Moscatel (light needle) €1.90 white Infinitus Gewürztraminer €1.90 Black Empordà Rigau Ros criança €2.50

Recommendation from our winery: **Perdre el Nord**. Red wine. Merlot. Winery Empordàlia. Young cherry-colored wine made from organically produced vines with aromas of cherry, blackberry and notes of pepper and licorice. €16.85