

*Daily menu* 19,40 €

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

*½ daily menu* 16,10 € Dish of choice and desert

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

#### THE STARTERS:

**La Quinta Justa flavoured salad with crispy leek.**

*“Verdures la Canya” lettuce mix with the sweet and sour touch of fruit.*

**Macaroni in a casserole with parmesan.**

*Traditional macaroni recipe with a natural stir-fry with quality meat and parmesan cheese.*

**Cabbage and potato trixat with dried pork belly.**

**Bean stew with tuna and hard-boiled egg.**

**Escalivada with burrata. (+4 €)**

*The traditional escalivada with the creaminess of Italian burrata.*

**Catalan-style broad beans.**

*Stewed with bacon, black sausage, mint and anise with peas, following the traditional recipe.*

**Leek and coconut cream with “Mas Castanyer” eco egg at low temperature.**

*Soft, aromatic and with the perfect touch of the Mas Castanyer egg.*

#### THE MAIN COURSES:

**Breast and neck stew with pepper.**

*A slow-cooked stew, full of flavor and tenderness.*

**Can Riera sausage with our potatoes or beans.**

*A classic of Catalan cuisine, with artisanal sausage and garnish to taste.*

**Confit ribs at low temperature and grilled with mashed potatoes.**

*Honeyed on the inside, crispy on the outside and accompanied by a soft and creamy mashed potatoes.*

**Cod supreme with vegetable samfaina.**

*Baked cod on a bed of soft and tasty samfaina.*

**Hake suprema with vegetables.**

*Fresh hake cooked to the point, accompanied by sautéed seasonal vegetables.*

**Half-beef with garnish (+€4.5)**

*Selected and tender veal, grilled and accompanied by seasonal garnish.*

**THE RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)**

**Sea and Mountain Rice.**

*With honeyed rib, sausages, cuttlefish and mussels, in a perfect balance of flavors.*

**Dry rice with mushrooms and pig's trotters.**

*Intense and mellow, for the most gourmet palates.*

#### AND SWEET:

**Assortment of natural fruit**

*A selection of fresh and seasonal fruit, full of color and vitamins.*

**Homemade crema catalana**

*Our traditional crema with a touch of cinnamon and lemon, with a perfectly caramelized crunchy sugar layer.*

**Dessert Cart Cake**

*Let yourself be surprised by our homemade cakes, made every day. Check out the available options!*

**Coconut Milk Flan**

*An exotic version of traditional flan, with the creaminess and just the right sweetness of coconut.*

**Nuts jar I: almonds and hazelnuts. €1.50**

**Nuts jar II: raisins, prunes, dried apricots and figs. €1.50**

**Cream and vanilla panna cotta with strawberry coulis.**

*A soft and refreshing contrast of textures and flavors.*

**Egg custard**

*The custard of a lifetime, made with organic milk from Granja Mas la Coromina and eggs from Mas Castanyer*

**La Fageda yogurt with toppings and jams**

*Creamy and soft, accompanied by fruit jams and varied toppings for an extra touch of flavor.*

**Dark chocolate brownie with walnuts**

*Intense, moist and delicious, made with quality dark chocolate and crunchy walnuts. Served with a touch of icing sugar or special accompaniment of the day.*

**Capriccio Sandro Desii – Artisanal ice cream to taste to chose from**

**Kefir & Lima – Citrus. €1.50**

*Option with additional glass of wine: white Infinitus Moscatel (lightly carbonated) €1.90, white Infinitus Gewürztraminer €1.90, Empordà Rigau Ros crianza red €2.50*

## The gastronomic menu 38,70 €

## LA QUINTA JUSTA

### Full table (minimum 2 people)

#### 🍷 THE GASTRONOMIC JOURNEY THROUGH LA GARROTXA

##### 🍷 Angel hair with “Mas Farró” sheep’s cheese

The harmony between the delicate sweetness of angel hair and the intensity of the artisanal sheep’s cheese from Mas Farró.

##### 🌿 Bianya farro crisp with Garrotxa herbs.

A 100% Garrotxa bite, with the traditional cereal of the Bianya Valley and the aromatics of our region.

##### 🍽️ The oyster with homemade anchovies, Girona apple and Russet ratafia.

Sea and mountain in their purest form: fresh oysters are combined with artisanal anchovies, the sweetness of the Girona apple and the aniseed touch of the Russet ratafia.

##### 😊 The Patata d’Olot

Our most beloved classic, with local potatoes stuffed and fried to the right point to achieve a crispy texture and a mellow heart.

##### 🍲 Santa Pau bean stew with cod.

Santa Pau beans, an emblematic product of La Garrotxa, cooked with cod to create a dish full of tradition and flavor.

##### 🍚 Can of sea and mountain rice from Pals.

Rice from the Estany de Pals cooked with porcini mushrooms, confit jowl and potera squid, to offer a dish that fuses the richness of the sea and the mountain with exceptional products.

##### 🍰 Santa Teresa Torradeta – special version!

Reinterpretation of the classic, with Olot tortell from Can Carbasseres, Ripollesa sheep's milk, vanilla pear and salted caramel ice cream with Russet ratafia reduction.

◇ Alternative option: Dessert can be replaced with a local cheese board (+ 6 €), with a selection of the best artisan cheeses from La Garrotxa.

##### 🍷 Small volcanic follies

A surprising ending with sweet little details inspired by the volcanic landscape of our land.

Selection from our cellar to pair with the gastronomic menu:

🍷 **Natural sparkling wine with flowers:** Sambukina Nature 75 cl. Elderflower. Spring story in La Garrotxa. Les Preses. **27,65 €**

🍷 **Fer volar coloms 2022.** Floral white. Muscat and Gewürztraminer. White DO Catalunya. Celler Segura Viudas. **14,50 €**

🍷 **Rigau Ros crianza 2021.** Cabernet Sauvignon, Grenache Negra and Merlot. Red DO Empordà. Celler Olivada. 12 months aging in American oak barrels and 12 months in bottle. **14,50 €**

🍷 **Perdre el Nord. Merlot.** Red DO Empordà. Celler Empordàlia. Young cherry-colored wine made with organically produced vineyards with aromas of cherry, blackberry and notes of pepper and licorice. **14,50 €**

# *The Symphonic menu* 28,90 €

A market cuisine menu. (weekends and weeknights)

LA QUINTA JUSTA

## STARTERS TO CHOOSE:

### La Quinta Justa flavoured salad

*A mix of fresh lettuces with sweet and sour contrasts that awaken the palate.*

### Salad of candied calçots with romesco cream and roasted pepper.

*The intense flavour of romesco combined with the sweetness of candied calçots.*

### Leek and coconut cream with “Mas Castanyer” organic egg at low temperature

*A soft and aromatic dish, with the excellence of Mas Castanyer organic eggs.*

### Fesols beans with sausage.

*Santa Pau beans with asparagus sausage from “Can Riera”, a classic from our land.*

### Cabbage and potato trinxat with dried belly

*Traditional mountain dish with a different touch thanks to dried belly.*

### Vegetable cannelloni, black sausage, duck liver with Girona apple.

*A balanced combination of vegetables, the intense point of the black sausage and duck liver, contrasting with the sweetness of the Girona apple.*

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## MAIN COURSE TO CHOOSE:

### Cod supreme with vegetable samfaina / Grilled hake supreme with vegetables and citrus aroma.

*A light and tasty dish with seasonal vegetables.*

### Ham stew with autumn mushrooms, onions and potatoes

*Slowly cooked to achieve a tender texture and deep flavour.*

### Low-temperature veal shank with creamy potato and Russet ratafia sauce

*Mellow veal with the sweetness and aromas of our homemade ratafia.*

### Quinoa burger with bean hummus (vegan adaptable)

*A vegetable option full of flavor and surprising textures.*

### Grilled young veal entrecote with garnish +€6.50

*Tender and tasty meat, grilled to enhance its flavors, accompanied by seasonal garnish.*

## RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)

### Black rice from Pals with cuttlefish, peas and crayfish.

*The authentic black rice, cooked with the best cuttlefish ink and the sweet touch of fresh peas.*

### Dry rice from Pals with cod, calçots, artichokes and black sausage.

*A rice that speaks of the territory: tender cod, sweet calçots, fresh artichokes and the powerful point of black sausage, in a comforting combination.*

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## AND SWEET TO CHOOSE:

### La Fageda yogurt with toppings and jams

*Creamy and smooth, with complements to sweeten to taste.*

### Coconut milk custard with ice cream

*An exotic touch with just the right creaminess.*

### Egg custard with fresh cheese ice cream (organic milk from Granja Mas la Coromina and eggs from Mas Castanyer).

*Tradition and quality in every spoonful.*

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

*A soft and refreshing contrast of textures and flavors.*

### Burned crema catalana with farro carquinyolis

*Our most beloved classic with a crunchy touch of farro.*

### Assorted natural fruit with lemon sorbet (vegan adaptable)

*Freshness and vitamins in their purest form.*

### Dark chocolate brownie with walnuts

*Intense, moist and delicious, made with quality dark chocolate and crunchy walnuts. Served with a touch of icing sugar or a special accompaniment of the day.*

### Ice cream cut by Sandro Desii to taste (vanilla, cream, chocolate or nougat from Xixona)

*Artisanal ice cream for those with a sweet tooth.*

### Cake from our dessert cart (ask our staff!)

*Discover the sweet proposals of the day.*




ASSOCIACIÓ  
D'HOSTALATGE  
DE LA GARROTXA

Did you know that we are a collaborating company with Soy Ecoturista? More information on the website: <https://soyecoturista.com/es/>

## For snacks

- **Spicy Perelló Gordal or Manzanilla olives (150 g, pitted)**– 3,95 €  
*Fleshy olives and intense flavor with just the right amount of spiciness.*
- **Anchovy stuffed olives** – 2,90 €  
*Classic and tasty, a must-have to start.*
- **House anchovies (8 fillets)**– 12,10 €  
*Selected anchovies and cured for 6 months, served with EVOO from Empordà and crispy coca de lenya from Hostalets.*
- **Tellerines smothered in white wine** – 11,90 €  
*Small and tasty, opening with the fresh touch of white wine.*
- **Oyster "La Belle Hûtre" with citrus, pepper and tabasco** – 6,20 €/unitat  
*Delicate and iodized, with the acidic and spicy counterpoint.*
- **Iberian shoulder with coca dels Hostalets and tomato** – 20,05 €  
*Fine, intense and unctuous laminate, accompanied by crispy bread with tomato.*
- **Coca dels Hostalets with tomato** – 3,80 €  
*Crispy and aromatic wood-fired coca bread, with hanging tomato and EVOO.*

## Starters

- **The homemade potatoes "braves"** – 6,10 €  
*Kennebec potato cooked at low temperature and fried on the spot, with our homemade spicy sauce.*
- **Olot Potatoes d'Olot (4 units)** – 9,20 €   
*Two potato sheets wrap a roast meat farce and are fried until crispy.*
- **Sea and mountain snails in a casserole with allioli** – 17,20 €  
*Slowly stewed with sofrito and a touch of Mariner and a dash of allioli.*
- **Local cheese board with jams** – 19,50 €  
*Xiroi de vaca de "La Xiquella", Mas Farró d'ovella, Llanut d'ovella ripollesa Mas Marcè, Garrotxa de cabra "Bauma".  
Selection of artisan cheeses with seasonal jams.*

## Salads and vegetables

- **Salad La Quinta Justa** – 9,90 €  
*Mix of lettuce with tomato, pepper, fresh fruit and crispy leek, salad with Modena vinaigrette and Siurana EVOO.*
- **Escalivada with burratina or anchovies** – 14,50 €  
*Oven-roasted peppers, eggplant and onions, combined with creamy burratina or our anchovies.*
- **Stir-fried Santa Pau beans with sausage** – 13,60 €  
*IGP Santa Pau beans, sautéed with asparagus sausage and a touch of aromatic herbs.*
-  **Artichokes confit with cream and blue cheese** – 14,70 €  
*Artichokes slowly cooked in olive oil, and grilled, served with a soft cream and blue cheese from "La Xiquella".*
- **Leek and coconut cream with low-temperature organic egg** – 11,70 €  
*Soft and aromatic, with the organic egg from Mas Castanyer that adds creaminess.*

## *Pasta and rice*

- **Macaroni in a casserole with parmesan** - 8,50 €  
*With homemade stir-fry, quality meat and a touch of parmesan cheese.*
- **Grandma's cannelloni with béchamel and sheep's cheese** - 12,20 €  
*Roast pork and chicken fillings, covered with soft béchamel and Mas Farró sheep's cheese.*
- **Vegetable cannelloni, black sausage, duck liver with Girona apple.** - 13,20 €  
*A balanced combination of vegetables, the intense point of black sausage and duck liver, contrasting with the sweetness of the Girona apple*
- **Sea and mountain rice (Arròs de Pals)** - 18,40 €/pers. (Min. 2 pers., 20-25 min)  
*Seafood and meat in an intense combination of flavors.*
- **Black rice with cuttlefish and peas (Arròs de Pals)** - 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*With cuttlefish ink and dark stir-fry, accompanied by tender peas.*
- **Can of dry rice with vegetables and mushrooms (Arròs de Pals)** - 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*With calçots, artichokes, broad beans and peas, full of seasonal aromas.*
- **Can of dry rice with porcini mushrooms and pig's trotters (Arròs de Pals)** - 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*Intense and mellow, with the contrast of the mountain and the forest.*

## *Meats and grill*

- **Canned pig's trotters with stir-fry and meatballs** - 14,90 €  
*Stews with homemade stir-fry and meatballs of selected meat.* 🍴
- **Pork trotter with mushrooms** - 15,20 €  
*Mellow and with the deep flavor of seasonal mushrooms.*
- **Beef tenderloin with potato parmentier and ratafia sauce** - 18,20 €  
*Veal cooked at low temperature, served with potato cream.* 🍴
- **Lamb shoulder terrine with reduced juice** - 19,50 €  
*Tender cooked slowly and with its own reduced juice.*
- **Matured beef tartare with coca dels Hostalets** - 29,90 € (Spicy from 0 to 10, made to order.)  
*Classic cut, with vinegar and its condiments, prepared to order.*
- **Grilled beef half with garnish** - 18,50 €  
*Tender and tasty meat, marked on the grill to enhance its flavors, accompanied by seasonal garnish.*
- **Medium Dry Aged (+/-1 kg) "Txuletón" with garnish** - 45,70 €/kg (Price according to weight.)  
*Aged 30 days, to share and enjoy with seasonal garnish.*
- **Grilled "Cal Tiu" lamb with garnish** - 15,40 €  
*Grilled with aromatic herbs, with seasonal garnish.* 🍴
- **Grilled Can Riera sausage with our potatoes or beans** - 14,50 €  
*A classic of Catalan cuisine, with artisanal sausage and garnish to taste.* 🍴
- **Young Girona beef fillet with garnish** - 29,80 €  
*Tender and juicy, for lovers of meat at the perfect point.*

## *Fishes and seafood*

- **Red tuna tataki with hummus and kimchi mayonnaise** - 17,90 €  
*Grilled and served with Santa Pau bean hummus and kimchi mayonnaise.*
- **Grilled squid with sautéed vegetables** - 16,50 €  
*Fresh and tender, with seasonal vegetables sautéed in a wok.*
- **Sant Pere rooster in Donostiarra style with artichokes** - 16,50 €

*Fresh fish cooked in the Donostiarra style, with garlic, chili and parsley, accompanied by tender artichokes.*

- **Squid stuffed with organic pork cheek and jowl on black turnip puree from the Valley with Ratafia Russet teriyaki sauce – 16.90 €**  
*A sophisticated sea and mountain with tender squid stuffed with honeyed meat, accompanied by soft black turnip puree and a sweet and intense touch of ratafia teriyaki.*
- **Baked dorade with potato and onion – 16,50 €**  
*Soft and mellow white fish, baked in the oven with potato and onion to enhance its flavor.*

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

**1,50 €** Snacks, bread from the Hostalets d'en Bas oven, oil... **1,25 € / person**

## *And sweet from the à la carte*

*(homemade desserts on the spot, waiting time 10 minutes minimum)*

Local cheese board with seasonal jams ideal for sharing. **19,50 €**

*Xiroi from "La Xiquella" cow, Molí del Perer from cow, Mas Marcè Ripoll sheep's wool, "Bauma" goat's wool.*

Chocolate fondue with seasonal fruit, Bianya farro sponge cake and Batet de la Serra buckwheat (ideal for sharing). **7,10 €**

Dessert cart cake. **6,20 €**

Little volcanic follies. **7,20 €**

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

Santa Teresa's Torradeta with a version! of Olot tortell from Can Carbasseres with Ripollesa sheep's milk, vanilla pear and Mas Farró Serrat sheep's cheese. **6,20 €**

Crème brûlée with Bianya spelt carquinyolis. **4,10 €**

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

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

Coconut milk custard with ice cream. **4,90 €**

Nuts jar I: almonds and hazelnuts. **5,95 €**

Dried fruit jar II: raisins, prunes, dried apricots and figs. **4,95 €**

## *To accompany desserts (5 cl)*

Ratafia Russet **3,40 €**

Ratafia Pere Xic **3,40 €**

Ratafia L'Hòstia **3,80 €**

MoscateLL d'Empordà. Celler Espolla. **3,00 €**

Sinols Garnatxa de l'Empordà. **3,00 €**

Vittios, vi dolç. DO Penedès. **4,90 €**

Málaga Virgen Pedro Ximénez Sherry, DO Jerez. **4,90 €**

Pedro Ximénez Lustau, DO Jerez. **4,90 €**

Dow's Porto **5,90 €**

## *Menu for the little ones 16,10 €*

### *Dish to choose*

Macaroni in a casserole with parmesan cheese.

Breaded chicken fingers with garnish.

Fish of the day with garnish.

Natrus burger with garnish.

*\* The side dishes can be grilled vegetables, mashed potatoes, hot potatoes, homemade fries or salad.*

### *Desserts to choose:*

Crème brûlée from the house cremada.

Natural yogurt from the farm “La Fageda”.

Ice cream terrine: strawberry, lemon or chocolate.

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

Assorted natural fruit.

Cake of the day.

*Menus cannot be split.*

